THE

ATRIUM

AT UCCELLO'S

On Site Events Menu

125 Ottawa NW Grand Rapids MI

www.theatriumgr.com

THE ATRIUM AT UCCELLO'S

On-site Event Menu

Antipasti

Portofino Seafood Platter
Chef's selection of shucked East Coast oysters, chilled jumbo shrimp cocktail, flash fried calamari, cold smoked wild salmon, accouterments
$MP (min. of 35 people)

Caprese Skewers
Grape tomatoes, fresh baby mozzarella, fresh basil, cold pressed oil, maldon sea salt, balsamic reduction $35.00 /dozen (min. of 4 dozen)

Antipasto Skewers
Roasted tomatoes, charred artichoke hearts, fresh baby mozzarella, spicy calabrese soppressata, cold pressed olive oil - $45.00/dozen (min. of 4 dozen)

Bruschetta Pomodoro
Roma tomatoes, roasted garlic, red onions, extra virgin olive oil, fresh basil, Asiago cheese, grilled bread $75.00 (feeds 25-35)

Charcuterie Board
Hand selected artisan Italian cheeses, grapes, chutney, crackers and grilled breads - $10.00/person

Espresso Rubbed Beef Canapes
Shaved beef, boursin cheese spread, grilled crostini, scallion - $55.00/dozen (minimum of 4 dozen)

Mini Crab Cakes
Roasted red pepper aioli, lemon zest - $65.00/dozen (min. of 4 dozen)

Margherita Dip
Signature blend of tomatoes and sauce, creamy boursin cheese, baked and finished with basil pesto, crispy Romano flatbread - $55.00/order (feeds 15-20)

Housemade Family Recipe
Meatballs Hand rolled meatballs served in our signature meat sauce - $35.00/dozen (min. of 4 dozen)

Signature Calamari
Flash fried fresh Calamari rings, sicilian olives, banana peppers and roasted tomatoes cooked to perfection served with house tomato sauce. $75.00/order (feeds 15-20)

Mushroom & Goat Cheese Crostini
Wild mushroom and caramelized onion blend, creamy goat cheese spread, balsamic reduction, extra virgin olive oil, fresh basil - $45.00/dozen (minimum of 4 dozen)

Grilled Lamb Lollipops
Minted olive oil, rosemary, garlic, sea salt - $MP

Signature Pizzas

12" cut into 8 slices / $20.00 each

Pesto Chicken Pizza
Housemade pesto sauce, aged mozzarella, fire roasted chicken, roasted tomatoes finished with shaved parmesan cheese.

Margherita
Signature sauce, fresh mozzarella, roasted tomatoes, olive oil and fresh basil.

Quattro Formaggi
Signature sauce, four cheese blend, oregano, olive oil

Mamma's Pizza
House made pizza sauce, aged mozzarella, roasted tomatoes, fresh muchrooms, italian sausage, red onions finished with oregano.

Sicilian Pizza
Olive oil, aged mozzarella, ham, fresh mushrooms, artichoke hearts, roasted tomatoes, finished with romano cheese & oregano

Insalata

Strawberry Walnut Salad
Baby spinach leaves served with fresh cut strawberries, walnuts & goat cheese. Served with Balsamic dressing.
$6.00/person

Wedge Salad
Baby Iceberg lettuce, tomatoes, buttermilk bleu cheese crumbles, bacon & cristpy onions served with bleu cheese dressing
$6.00/person

Classico Caesar
Crisp chopped hearts of romaine, shaved imported pecorino Romano cheese, house Caesar dressing, ciabatta croutons
$6.00/person

Mixed Greens Salad
Mixed greens, grape tomatoes, cucumbers, red onions served with balsamic dressings
$5.00/person

Secondi

Plated Meal Offerings

The Rosa

$40 per guest

Butternut Squash Ravioli
Brown butter sauce with wilted spinach & pine nuts served over four cheese ravioli

Sicilian Chicken
Two chicken breasts marinated in olive oil, fresh garlic & rosemary, dusted with Italian bread crumbs and finished with a zest of lemon over an open flame. Served with house blend seasonal vegetables and your choice of asiago mashed potatoes or roasted rosemary redskins.

7 oz Filet
An 7oz cut of prime choice beef chargrilled to medium and served with house blend seasonal vegetables and your choice asiago mashed potatoes or roasted rosemary redskins.

The Ledyard

$50 per guest

Pan Seared Wild Caught Salmon Compote
Char grilled salmon on a bed of diced cherry tomatoes, asparagus sicilian & kalamata olives along with artichoke hearts finished with fresh lemon.

Bruschetta Grilled Chicken
Two marinated grilled chicken breasts topped with fresh melted mozzarella, our famous bruschetta mix & finished with balsamic glaze. Served with house blend seasonal vegetables and your choice of asiago mashed potatoes or roasted rosemary redskins.

14oz Ribeye
Chargrilled Ribeye served medium atop a light blend of gorgonzola cheese and served with house blend seasonal vegetables and your choice asiago mashed potatoes or roasted rosemary redskins.

The Monroe

$65 per guest

Shrimp Scampi & Linguine
Jumbo shrimp served over linguine pasta prepared al dente & tossed with lemon butter, fresh garlic & a hint of red pepper.

Chicken Picatta
Two chicken breasts marinated in olive oil, fresh garlic & rosemary lightly breaded and topped with a white wine lemon butter & capers. Served with house blend seasonal vegetables and your choice of asiago mashed potatoes or roasted rosemary redskins.

Surf & Turf
Jumbo shrimp tossed in lemon butter with a 7oz filet chargrilled medium served over top four cheese risotto.

Includes one entree per guest & bread service. One choice of potato per event.

Secondi

Buffet Service Offerings

Partinico

$35 per guest

Housemade Sausage & Peppers
Sauteed peppers, onions in our classic tomato sauce mixed with house made sausage links.

Bruschetta Grilled Chicken
Marinated grilled chicken breasts topped with fresh melted mozzarella, our famous bruschetta mix & finished with balsamic glaze.

Create You Own Pasta
Your choice of two pastas combined with two sauces. Choose from Penne (classic or gluten free), Farfalle or Rigatoni pastas combined with Alfredo, Tomato, Pesto, or Tomato Cream sauces.
Optional protein add on charged per person
Marinated Grilled Chicken $7
Sicilian Style Grilled Chicken $8
Grilled Shrimp $10

La Famiglia

$45 per guest

Served family style with all dishes passed at the table.

Your Choice of *Two* Entrees from

Housemade Sausage & Peppers
Sauteed peppers, onions in our classic tomato sauce mixed with house made sausage links.

Bruschetta Grilled Chicken
Marinated grilled chicken breasts topped with fresh melted mozzarella, our famous bruschetta mix & finished with balsamic glaze.

Pan Seared Wild Caught Salmon Compote
Char grilled salmon on a bed of diced cherry tomatoes, asparagus, sicilian & kalamata olives along with artichoke hearts finished with fresh lemon.

Create You Own Pasta
Your choice of two pastas combined with two sauces. Choose from Penne (classic or gluten free), Farfalle or Rigatoni pastas combined with Alfredo, Tomato, Pesto, or Tomato Cream sauces

The Signature

$65 per guest

Rigatoni Ragu Bolognese
Rigatoni pasta cooked al dente served in a classic combination of pork & beef finished with red wine & seasoned romano.

Seafood Alfredo
Farfalle pasta tossed in our housemade alfredo sauce with scallops, crab meat & jumbo shrimp.

Sicilian Grilled Chicken
Chicken breasts marinated in olive oil, fresh garlic & rosemary. Dusted with italian bread crumbs and finished with a zest of lemon over an open flame.

Hand Carved Prime Rib Station
Choice beef prepared medium rare hand carved by a member of our culinary team served with a horseradish cream sauce & au jus.

Includes bread service.

Bevande

Non Alcoholic Beverages

$5 per person

Refillable Fountain Sodas
Including Coke, Diet Coke, Sprite, Fresh Brewed Iced Tea & Lemonade

Add Flavored Lemonade & Iced Teas for $2 more per person

Alla Fine

Late Night Pizza Bar

$15 per person

Chefs Choice Two Topping Pizzas
Add Gluten Free Crust option for additional $5 per person

Breadsticks & Pizza Sauce

Add on feature not available for individual sale

Dolci

Housemade Speciality Desserts

$7 per person

Cannoli

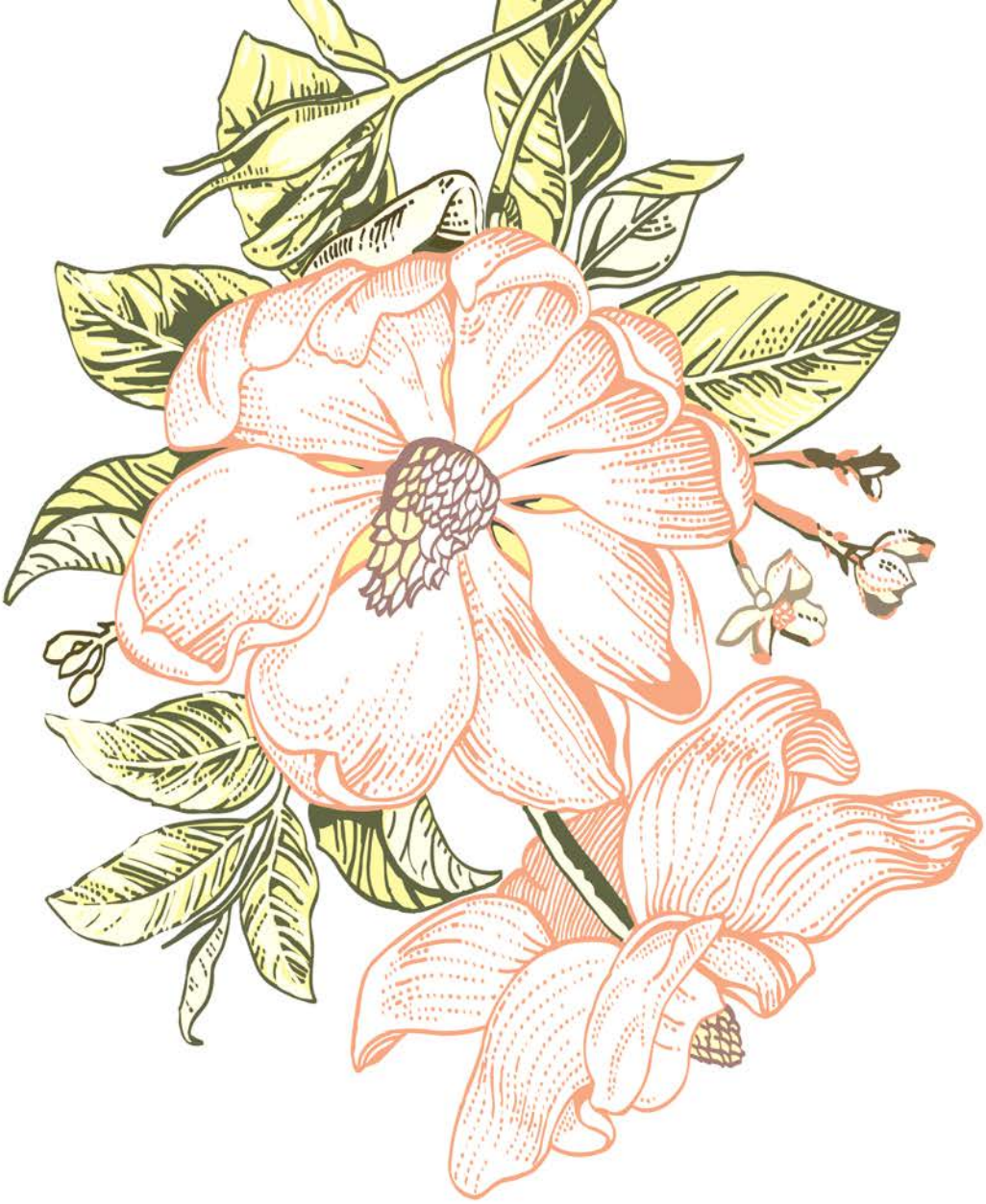
House made ricotta filling in a light crisp shell served with chocolate chips and sweet marichino cherries

Tiramisu

Mascarpone cheese, ladyfingers, laced with rum & espresso. Dusted with cocoa powder, garnished with caramel & chocolate sauces.

New York Style Cheesecake

A classic rich & creamy slice of cheecake served with strawberry sauce



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