



## ANTIPASTI & APPETIZER OFFERINGS

**\$18 PER GUEST**

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Crafted to open the evening with ease and abundance, our antipasti and appetizer offerings feature seasonal ingredients and house-made favorites. Ideal for cocktail receptions and mix-and-mingle events, they bring the inviting spirit of Thompson Italian to any occasion.

Presented at the start of your event and served until the station concludes.

**Includes:**

- Assorted Sliced Italian Salumi
- Cheese Display with Honey and Jam
  - Housemade Focaccia
  - Marinated Olives
  - Seasonal Caponata
  - Housemade Giardiniera
- Roasted Peppers and Mozzarella

**Appetizer Menu Additions:**

Add a choice of 2 items for \$9 per guest

Add a choice of 4 items for \$18 per guest

- Shrimp Cocktail
- Parmesan Gougères
- Seasonal Soup Shots
- Fried Stuffed Olives
- Stuffed Pickled Peppers with Aged Pecorino
- Endive with Beets, Citrus Vinaigrette & Pistachio Dukkah
- Mini Focaccia Sandwiches (Eggplant/Vegetarian)
- Mini Focaccia Sandwiches (Prosciutto, Parmesan & Arugula)

Additional items are served for approximately one hour.

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*Our menus evolve with the seasons. Offerings may vary based on ingredient availability.*





## BUFFET OFFERINGS

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Our buffet offerings are designed for effortless entertaining – plentiful dishes served family-style to bring people together. Enjoy a mix of Thompson Italian classics and seasonal highlights in a relaxed, celebratory setting.

### 3-COURSE BUFFET

*\$68 PER GUEST*

#### Starters: Choose 3

- Garlic Bread & Marinara
- Caesar Little Gem Salad
- Lamb Meatballs with Herb Yogurt
- Crispy Artichokes with Lemon Aioli & Pecorino
- Heirloom Roasted Cauliflower with Black Garlic, Tahini, Olives, Breadcrumbs & Mint

#### Pastas: Choose 3

- Seasonal Ravioli
- Ziti with Pomodoro or Vodka Sauce
- Squid Ink Seafood Pasta
- Cavatelli with Pork Ragu
- Rigatoni with Beef Bolognese

#### Desserts: Choose 2

- Olive Oil Cake
- Chocolate Almond Torta
- Coconut Tapioca Pudding
- Seasonal Tiramisu

### 4-COURSE BUFFET

*\$75 PER GUEST*

#### Starters: Choose 3

- Garlic Bread & Marinara
- Caesar Little Gem Salad
- Lamb Meatballs with Herb Yogurt
- Crispy Artichokes with Lemon Aioli & Pecorino
- Heirloom Roasted Cauliflower with Black Garlic, Tahini, Olives, Breadcrumbs & Mint

#### Pastas: Choose 2

- Seasonal Ravioli
- Ziti with Pomodoro or Vodka Sauce
- Squid Ink Seafood Pasta
- Cavatelli with Pork Ragu
- Rigatoni with Beef Bolognese

#### Entrées: Choose 2

- Eggplant Parmesan (Vegetarian)
- Chicken Parmesan
- Market Fish with Seasonal Vegetables
- Roast Chicken with Seasonal Vegetables
- Braised Short Ribs with Polenta & Gremolata

#### Desserts: Choose 2

- Olive Oil Cake
- Chocolate Almond Torta
- Coconut Tapioca Pudding
- Seasonal Tiramisu

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## SEATED DINNER OFFERINGS

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Enjoy a curated dining experience that celebrates the best of our award-winning, seasonal cuisine. Each seated menu is crafted with care and served with the heartfelt hospitality that makes every gathering memorable.

### 3-COURSE DINNER

*\$75 PER GUEST*

Starters and desserts served family-style, guests choose their entrée.

#### Starters

- Caesar Little Gem Salad
- Garlic Bread & Marinara
- Lamb Meatballs with Herb Yogurt
- Crispy Artichokes with Lemon Aioli & Pecorino
- Heirloom Roasted Cauliflower with Black Garlic, Tahini, Olives, Breadcrumbs & Mint

#### Entrées:

- Seasonal Ravioli
- Spaghetti with Pomodoro
- Squid Ink Seafood Pasta
- Cavatelli with Pork Ragu
- Rigatoni with Beef Bolognese
- Market Fish with Seasonal Vegetables
- Roasted Chicken with Seasonal Vegetables

#### Desserts:

- Olive Oil Cake
- Chocolate Almond Torta
- Coconut Tapioca Pudding

### 5-COURSE CHEF'S TASTING DINNER WITH WINE PAIRINGS *\$130 PER GUEST*

An immersive culinary experience designed by Thompson Italian's chefs and sommeliers, highlighting the season's finest ingredients through five expertly paired courses.

### 4-COURSE DINNER

*\$90 PER GUEST*

Select two dishes per course, guests will choose their favorite at the event.

#### Starter: Choose 2

- Seasonal Arancini
- Caesar Little Gem Salad
- Honeynut Squash with Smoked Feta & Pomegranate Salsa
- Lamb Meatballs with Herb Yogurt
- Crispy Artichokes with Lemon Aioli & Pecorino
- Burrata with Roasted Beets, Candy Snap Grapes & Pistachio Dukkah

#### Pasta: Choose 2

- Seasonal Ravioli
- Spaghetti, Pomodoro
- Squid Ink Pasta, Seafood
- Cavatelli, Pork Ragu
- Rigatoni, Beef Bolognese

#### Entrées - Choose 2

- Eggplant Parmesan
- Market Fish with Seasonal Vegetables
- Roasted Chicken with Seasonal Vegetables
- New York Strip with Crispy Potatoes
- Braised Short Ribs with Horseradish Gremolata

#### Dessert: All Options Available for Guest Selection

- Olive Oil Cake
- Chocolate-Almonda Torta
- Coconut Tapioca Pudding

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