

**Just Cooking
Private Dining
Prix Fixe Packages**

We have several different menu styles listed below. With options of plated dinner or buffet. For buffet, there is a minimum requirement of 30 guests maximum 40. All menus are sample menus, we are able to swap out dishes, depending on the switch there may be upgrade fees. **Private parties will take place in our auxiliary dining room, located next to the restaurant.** Guests' menu selections will need to be placed 3 days prior to the event. Restaurant will be responsible for name tags on tables with indications of menu selection. Please let us know of any allergies.

All pricing is before tax, gratuity and alcohol. **Payment:** Cash or e-transfer is preferred. If paying by credit card there is a 4% service charge added to the bill

There is an additional \$65 charge for the alcohol permit and a 15% deposit upon booking. The deposit is refundable (less \$65 for permit) up to 14 days before the event. Depending on the size of the group, rentals may be required. Costs for this will be determined after the menu has been selected.

Thank you for considering Just Cooking to host your next event. Please take time to review each menu, and let us know if you have any questions.

Option 1

\$40 per person plus tax, gratuity & beverages

3 courses all plated.

Appetizers

- Caesar salad, classic caesar dressing, pancetta, crostini, parmigiano
- Daily soup

Main

- Campanelle Funghi, field and porcini mushrooms, dijon cream, truffle oil
- Pollo Parmigiano, breaded chicken breast, tomato sauce, mozzarella, side penne tomato sauce
- Penne Salsiccia, italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce

Dessert

- 40 creek cream creme brulee

Upgrades or options to switch out dishes:

Antipasto Station

- Antipasto station set up for when guest arrive (flat rate depending on number for guests attending)

Additional menu options

- Arugula salad, asiago cheese, lemon vinaigrette
- Pappardelle Bolognese, traditional style slow cooked ground veal with parmigiano, white wine and light tomato
- Gnocchi, rapini, gorgonzola cream
- Campanelle Pollo, roasted chicken, cherry tomatoes, baby spinach, asiago cream
- Campanelle Funghi, field and porcini mushrooms, dijon cream, truffle oil
- Tiramisu
- Chocolate torte with salted caramel and pecans
- Seasonal cheesecake

Option 2

\$55 per person plus tax, gratuity & beverages

3 courses all plated.

Appetizers

- Arugula salad, asiago cheese, lemon vinaigrette
- Caesar salad, classic caesar dressing, pancetta, crostini, parmigiano
- Mushroom arancini, served with truffle aioli
- Meatballs (veal, pork and beef) mozzarella, spicy tomato sauce, toasted focaccia
- Cozze, steamed mussels, white wine, salsa verde, cream
- Pate, house made chicken liver pate, peppered blueberries, crostini
- Daily soup
- Gamberetti, sauteed shrimps, spicy white wine tomato sauce

***Please select 2 options for your menu. Only 1 seafood option allowed, additional seafood options will be increased in price.**

Main

- Asiago Crusted Salmon with fingerling potatoes, seasonal vegetables
- Penne Salsiccia, italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce
- Pappardelle Bolognese, traditional style slow cooked ground veal with parmigiano, white wine and light tomato
- Gnocchi, rapini, gorgonzola cream
- Porchetta, slow roasted pork belly, garlic mashed potatoes, pommery mustard jus
- Campanelle Pollo, roasted chicken, cherry tomatoes, baby spinach, pesto cream
- Campanelle Funghi, field and porcini mushrooms, dijon cream, truffle oil
- Pollo Parmigiano, breaded chicken breast, tomato sauce, mozzarella, side penne tomato sauce
- Melanzane, breaded eggplant, mozzarella, pesto cream
- Roasted chicken supreme, garlic mashed potatoes, marsala cream sauce

***Please select 2-3 options for your menu.**

Dessert

- 40 creek cream creme brulee

Upgrades option

Antipasto Station

- Antipasto station set up for when guest arrive (flat rate depending on number for guests attending)

Option 3

\$48 per person plus tax, gratuity & beverages

3 Courses, all plated

Appetizer

- Daily soup

Pasta

Noodle choices : penne, campanelle, rigatoni, linguine, papperdelle, spaghettini

Sauces : Tomato basil, olive oil & garlic, pesto, pesto cream, rose, cream sauce

*please select your choice of noodle and sauce

Main

- Asiago Crusted Salmon, fingerling potatoes, seasonal vegetables
- Roasted Chicken supreme, garlic mashed potatoes, mushroom marsala cream
- Crispy porchetta, garlic mashed potatoes, pommery mustard jus

***Please select 1 option for your menu, if you would like a choice of entrees please see the next menu.**

family style house salad served with main course

Upgrade options:

Antipasto Station

- Antipasto station set up for when guest arrive (flat rate depending on number for guests attending)

Dessert

- Chocolate Torte with salted caramel and pecans
- Seasonal Cheesecake
- 40 creek cream creme brulee
- Tiramisu

Option 4

\$60 per person plus tax, gratuity & beverages

3 Courses, all plated

Appetizers

- Mushroom arancini, served with truffle aioli
- Meatballs (veal, pork and beef) mozzarella, spicy tomato sauce, toasted focaccia
- Cozze, steamed mussels, white wine, salsa verde, cream
- Pate, house made chicken liver pate, peppered blueberries, crostini
- Daily soup
- Gamberetti, sauteed shrimps, spicy white wine tomato sauce

***Please select 2 options for your menu. Only 1 seafood option allowed, additional seafood options will be increased in price.**

Pasta

Noodle choices : penne, campanelle, rigatoni, linguine, papperdelle, spaghettini

Sauces : Tomato basil, olive oil & garlic, pesto, pesto cream, rose, cream sauce

*please select your choice of noodle and sauce

Main

- Asiago Crusted Salmon, fingerling potatoes, seasonal vegetables
- Roasted Chicken supreme, garlic mashed potatoes, mushroom marsala cream
- Crispy porchetta, garlic mashed potatoes, pommery mustard jus
- Breaded Eggplant baked with mozzarella, pesto cream
- Braised Short Ribs, garlic mashed potatoes, natural jus
- Osso Bucco, garlic mashed potatoes, natural jus

***Please select 2 options for your menu. Only 1 meat option allowed, 2 meat options will increase price.**

family style house salad served with main course

Upgrades available for option 4

Appetizer

- Antipasto station set up for when guest arrive (flat rate depending on number for guests attending)
- Polpo, roasted octopus, crispy pancetta, red onion, capers, shallot vinaigrette

Pasta

- Penne Salsiccia, italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce
- Pappardelle Bolognese, traditional style slow cooked ground veal with parmigiano, white wine and light tomato
- Gnocchi, rapini, gorgonzola cream
- Spaghettini Puttanesca, black olives, capers, anchovies, hot pepper, touch of tomato
- Campanelle Funghi, field and porcini mushrooms, dijon cream, truffle oil
- Ravioli (vegetarian, veal or crab)

Main

- Arctic Char, Halibut, Pickerel, Branzino
- Lamb Shank, Rack of Lamb, Rib Eye, Tenderloin

Dessert

- Chocolate Torte with salted caramel and pecans
- Seasonal Cheesecake
- 40 creek cream creme brulee
- Tiramisu

Option 5

\$40 per person plus tax, gratuity & beverages

BUFFET, minimum 30 guests

Appetizer

- Arugula salad, asiago cheese, lemon vinaigrette
- Caesar salad, classic caesar dressing, pancetta, crostini, parmigiano
- Pasta Salad

***Please select 2 options for your menu.**

Main

- Roasted Chicken Supreme
- Asiago Crusted Salmon
- Porchetta
- Short Ribs
- Chicken Parmigiano

***Please select 2 options for your menu.**

Sides

- Noodle choices : penne, campanelle, rigatoni, linguine, papperdelle, spaghettini
Sauces : Tomato basil, olive oil & garlic, pesto, pesto cream, rose, cream sauce
*please select your choice of noodle and sauce
- Fingerling potatoes
- Mashed potatoes
- Roasted Vegetables

***Please select 3 options for your menu.**

Dessert

- 40 creek cream creme brulee

Upgrades available for option 5

Appetizer

- Antipasto station set up for when guest arrive (flat rate depending on number for guests attending)
- Mushroom arancini, served with truffle aioli
- Meatballs (veal, pork and beef), tomato sauce

Pasta

- Penne Salsiccia, italian sausage, caramelized onions, house smoked bacon, spicy red wine tomato sauce
- Gnocchi, rapini, gorgonzola cream
- Campanelle Funghi, field and porcini mushrooms, dijon cream, truffle oil
- Ravioli (vegetarian, veal or crab)

Main

- Arctic Char, Halibut, Pickerel, Branzino
- Lamb Shank, Roasted Steak (carving station)

Dessert

- Sweets table