

sparrow

party buffet menu

lunch salads, bruschetta, small bites

\$35
per person caesar salad, panzanella salad
truffle whipped ricotta bruschetta, fig & prosciutto bruschetta
meatballs, arancini, brussels sprouts

brunch choice of four: salads, bruschetta, assortment of pizzas, bagel bar, granola & yoghurt

\$45
per person caesar salad, panzanella salad,
truffle whipped ricotta bruschetta, fig & prosciutto bruschetta
breakfast pizza, margherita, pepperoni, ruby
assortment of bagels with cream cheese
granola and yoghurt
mimosa & bellini bar available at additional cost

lunch/dinner salads, bruschetta, assortment of pizzas

\$45
per person caesar salad, panzanella salad
truffle whipped ricotta bruschetta, fig & prosciutto bruschetta
margherita, pepperoni, ruby, truffle shuffle, beat bobby flay

lunch/dinner salads, bruschetta, small bites, assortment of pizzas

\$55
per person caesar salad, panzanella salad
truffle whipped ricotta bruschetta, fig & prosciutto bruschetta
meatballs, arancini, brussels sprouts
margherita, pepperoni, ruby, truffle shuffle, beat bobby flay

dessert venetian dessert spread

\$9
per person assortment of tiramisu, passionfruit cheesecake, spongecake and berries

substitutions and additions welcome

sparrow

a la carte stationary appetizers

raw bar

clams & oysters | \$27 per person

lobster & crab cocktail | MP

shrimp cocktail | \$15 per person
classic cocktail sauce, horseradish, lemon

appetizers

local cheese & charcuterie slate | \$17 per person
chef's selection of assorted local cheeses, cured meats, & accompaniments

truffle whipped ricotta | \$7 per person
truffle whipped spread, crostini

arancini | \$8 per person
parm, peas, piquillo aioli

meatballs | \$12 per person
vodka sauce, parm

mozz sticks | \$11 per person
house marinara, parm

brussels sprouts | \$10 per person
cajun spice, pickled red onion, buttermilk ranch

classic fries | \$8 per person
salt, pepper, ketchup

parmesan fries | \$11 per person
roasted garlic aioli

truffle fries | \$15 per person
truffle dust, parm, real truffle aioli

substitutions and additions welcome

sparrow

plated dinner package \$65

reception upon arrival +10

(select two, passed or family style)

arancini

parm, peas, piquillo aioli

bruschetta

assorted selection

meatballs

vodka sauce, parm

shrimp cocktail

(additional +5)

classic cocktail sauce,
horseradish, lemon

seared rare spiced tuna

(additional +5)

calabrian chili oil, yuzu aioli

salad

(select one, family style or plated)

caesar

crisp romaine hearts, croutons,
parmesan,
house caesar dressing

chef's panzanella

fresh red peppers, pickled red onions,
tomatoes, cucumbers, mozzarella,
basil, croutons, red wine vinaigrette

entrées

(select three, family style or plated)

chicken scarpariello

garlic white wine cherry pepper sauce
(spicy or not spicy)

oven-roasted salmon

chef's seasonal preparation

braised short rib

polenta, garlic green beans

rigatoni

(choose one sauce and one protein)
a la vodka (spicy or mild), house marinara
grilled chicken, meatballs, or sausage

dessert

(select one, family style or plated)

seasonal cheesecake

chef's seasonal preparation

gelato

vanilla, chocolate, mint chip

chocolate cake

warm chocolate cake, raspberry
sauce, vanilla gelato

substitutions and additions welcome