

# DRAGO

CENTRO

## Banquet Menu

### Selection of Tray Passed Hors d' oeuvres

truffle and cheese risotto fritters  
smoked salmon tarts, mascarpone, fennel  
albacore tuna crostini, olive oil pearls  
zucchini fries, herb yogurt  
loaded fingerling potatoes, pancetta, mascarpone, chives  
spinach and onion quiche  
crab salad toast, ciabatta, chives  
chefs assorted pizza's  
pork sausage -red onion, mozzarella / margherita - mozzarella, tomato, basil

#### Half Hour Service

Selection of 3 hors d' oeuvres \$11pp

Selection of 4 hors d' oeuvres \$14pp

Selection of 5 hors d' oeuvres \$18pp

#### One Hour Service

Selection of 3 hors d' oeuvres \$22pp

Selection of 4 hors d' oeuvres \$28pp

Selection of 5 hors d' oeuvres \$36pp

### Stationary Antipasto \$25pp

(2hrs Service)

Chef's selection of house charcuterie to include:  
sliced prosciutto, salami, chorizo,  
assorted cheeses, pickled baby vegetables, olives, roasted bell pepper,  
toasted ciabatta, dried fruits, bread sticks

9.25% sales tax and 20% gratuity is additional.

(Prices are subject to change)

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CENTRO

## Banquet Menu

3 course pre fixed menu

(starter salad / choice of two entrees / choice of two desserts)

lunch \$48pp

dinner \$58pp

4 course pre fixed menu

(starter salad / choice of two pastas / choice of two entrees / choice of two desserts)

lunch \$58pp

dinner \$68pp

wine pairings are available for an additional

3 course \$36pp / 4 course \$48pp

9.25% sales tax and 20% service charge is additional

per cominciare “to begin”

(salad- please select one option)

mixed green salad, balsamic vinaigrette, shaved parmesan cheese

pink lady apple salad, smoked bacon, candied walnuts, mixed greens,  
champagne vinaigrette

caesar salad, shaved parmesan, garlic-rosemary croutons

endive salad, gorgonzola, pancetta, tomato dice, chive

roasted butternut squash soup, chive whipped cream, rosemary breadcrumbs

burrata, shaved fennel, endive, crostini, balsamic

albacore tuna crudo, watermelon radish, salsa verde aioli

charcuterie plate, olives, pickled vegetables

## **primi piatti “ pasta & risotto”**

**(pasta- please select two option)**

wild mushroom risotto, parmesan  
penne bolognese (beef & veal), spicy marinara sauce  
garganelli, pork sausage, fennel pollen, parmesan  
black & white shrimp ravioli, lemon zest, white wine  
roasted butternut squash agnolotti, sage foam  
rigatoni alla norma, tomatoes, eggplant ricotta salata  
orecchiette, chicken sausage, caperberries, peppers, roasted garlic foam  
farfalle, clams, shrimp, white wine garlic sauce

## **secondi piatti “ entree”**

**(please select two options)**

roasted salmon, trofie, asparagus, peas, carrots, olive oil foam  
diver scallops, soft polenta, zucchini, corn, arugula  
truffle crusted chicken, wild mushrooms, green beans, truffle cream sauce  
new york steak, brussel sprouts, garlic confit, tomatoes, olives, parmesan creme  
eggplant parmesan, spicy marinara, basil

## **dolci “dessert”**

**(please select two options)**

bay leaf panna cotta, caramelized apples, lemon cremeux, fennel  
chocolate mousse cake, blood orange, marsala zabaglione, crème fraiche mousse  
tiramisu cake, amaretto, mascarpone, cocoa powder  
bomboloni, rhubarb compote, anise doughnut, ricotta cream,  
honey tuile, vanilla ice cream  
cream tart, candied pine nuts, vanilla cream, fresh berries  
mixed berries, meringue kiss, fresh sorbet

## **chefs tasting menus**

customized chef inspired menus based on seasonal ingredients are available upon request

5 - course tasting menu \$75pp / wine pairing @ \$55pp

6 - course tasting menu \$80pp / wine pairing @ \$65pp

7- course tasting menu \$90pp / wine pairing @ \$70pp

wine pairings are additional and not included in menu cost

9.25% sales tax and 20% gratuity is additional