

EVENT MENU

MENUS MUST BE CONFIRMED 10 DAYS PRIOR TO EVENT

If you or a guest has an allergy or a special dietary concern,
Siena's kitchen is happy to accomodate you. Just let us know.

• SALAD •

Priced to Serve 10 People

Caesar Salad

with Homemade Croutons; anchovies upon request \$75
Add grilled chicken for an extra \$30/10 guests

House Salad

Mixed Greens, Cucumbers, Shaved Carrots and Grape Tomatoes;
Tossed with Balsamic Vinaigrette \$65

Mediterranean Salad

Crisp Romaine, Cucumber, Tomato, Kalamata Olives, Red Onion, Artichokes,
Croutons and Feta Cheese; With a Greek Vinaigrette \$75

Siena's Pasta Salad

Fresh Vegetables with Olive Oil, Italian Seasonings and Penne Pasta \$65

Spinach Salad

Granny Smith Apples, candied Walnuts, Gorgonzola Cheese, and Balsamic Vinaigrette \$75

Vegetable and Farro Salad

Seasonal Vegetables with Grilled Asparagus, Grilled Red Pepper, Chick Peas, Toasted Farro,
Toasted Almonds and Feta; In a Lime-Olive Oil Vinaigrette \$75

Caprese Salad

Fresh Vine-Ripe Tomatoes, Buffalo Mozzarella, Basil and Balsamic Glaze \$75

• APPETIZER PLATTERS •

Priced to Serve 10 People

Vegetable Crudités with Dill Dip

Carrots, Bell Pepper, Tomatoes, Celery, and other assorted Vegetables \$75

Italian Antipasto Platter

A Selection of Italian Cheeses and Cured Meats with Roasted Vegetables \$75

Caprese Salad \$75

Cheese and Fruit Board Served with Crackers \$85

• SANDWICH PLATTERS •

add french fries for \$40/10 guests

Platter for 10 \$150
Choose 2 varieties

Platter for 20 \$300
Platter for 30 \$400
Platter for 40 \$500
Choose 4 varieties



Chicken Caesar Wrap
Chicken Salad Wrap
Portabella And Asparagus Wrap
with Goat Cheese
Smoked Turkey and Bacon Wrap
Turkey and Fig Wrap
Prime Rib with PepperJack Cheese

• HORS D'OEUVRES •

Priced per 50 Pieces

Jumbo Sea Scallops Wrapped in Bacon \$200

Chilled Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce \$200

Crispy Fried Calamari with Cherry Pepper Aioli \$100/platter

Chicken Parmesan Poppers with Siena's Marinara Sauce \$150

Mushrooms Stuffed with Sweet Italian Sausage and Cheese \$150

English Cucumber Cups filled with Herbed Goat Cheese \$150

Caprese Skewers with Fresh Mozzarella, Vine Ripe Grape Tomatoes and Pesto \$150

Siena's Bruschetta with Tomato, Garlic and Basil \$150

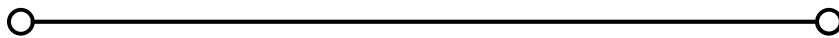
Three Cheese Arancini with Pesto-Marinara Dipping Sauce \$150

Siena's Meatballs and Marinara (gluten free) \$125

Tuscan Hearth Roasted Wings \$175

Fried Cauliflower and Broccoli Bites with Cherry Pepper Aioli \$150

Mini Crab Cakes with Lemon-Caper Aioli \$175



All pizzas on our regular menu are available at menu price and can be cut into smaller slices for a great hor d'ouvres.

• CLASSIC PASTAS •

Priced per 10 People

Chicken Piccata

Tender Chicken Sautéed with Capers, Lemon
and White Wine; Served over Penne \$130

Chicken Parmesan

Pounded Thin and Breaded by Hand; Served over Penne \$130

Eggplant Parmesan

Sliced Thin and Breaded by Hand; Served over Penne \$120

Chicken Marsala

With Mushrooms and Sage in a Traditional Rich Pan Sauce; Over Penne \$130

Siena's Meat Lasagna

Seasoned Ground Beef Layered with Herbs, Peppers, Onions, Ricotta, Parmesan,
Mozzarella, Marinara Sauce and Pasta Sheets \$130

Vegetarian Three Cheese Lasagna

Layers of Pasta with Ricotta, Parmesan,
Mozzarella, & Marinara Sauce \$120

Chicken-Broccoli Alfredo

Sautéed Chicken Breast, Broccoli Crowns and Penne in a Creamy Alfredo Sauce \$130

Sweet Sausage with Peppers, Onions and Penne

Tossed in Siena's Marinara Sauce \$130

Meatballs and Penne

Handmade with Herbs, Beef, and Gluten-Free Breadcrumbs, in our own Rich
Marinara over Penne Pasta \$130

• CONTEMPORARY PASTAS •

Priced per 10 People

Cauliflower -Gorgonzola Pasta

Caramelized Cauliflower, Gorgonzola Dolce and Roasted Garlic; over Penne \$125

Mediterranean Pasta

(Can also be made Vegetarian or Vegan)

Chicken Sautéed with Kalamata Olives, Smoked Mozzarella,
Roasted Tomatoes, and Spinach; Tossed with Penne \$130

Grilled and Baked Zucchini “Parm”

Thin slices of Zucchini, Grilled and Layered with Marinara Sauce,
Parmesan, and Mozzarella, then Baked; Served over Pesto Pasta \$125

Butternut Squash Mezzaluna

(seasonally available)

Jumbo Butternut Squash Filled Pasta Tossed with Dried Cranberries,
Roasted Butternut Squash and Sage in Light Maple Cream Sauce

• ENTREES •

Priced per 10 People

Steak Tips
Marinated in Red Wine and Herbs \$165

Pan-Seared Salmon
Drizzled with Lemon-Honey \$145

Day Boat Cod Filet
With Dill Cream Sauce \$145

Roasted Beef Tenderloin
With Au Jus and Horseradish Cream Sauce \$255

Crab-Stuffed Sole
Topped with Lemon Butter Sauce \$170

Pan-Seared Halibut
Topped with Pesto-Butter \$230

Roasted Statler Chicken Breast
With Italian Seasonings \$140

Mixed Vegetable Risotto
Summer Squash, Zucchini, Bell Pepper and Broccoli
Mixed with Parmesan Cheese and Arborio Rice \$100

• SIDES •

Priced per 10 People \$60 each

Garlic-Yukon Gold Mashed Potato
Roasted Red Bliss Potatoes with Herbs
Spinach and Parmesan Risotto
Himalayan Red Rice
Roasted Root Vegetable Hash
Sautéed Asparagus
Mixed Sautéed Zucchini, Squash and Red Peppers
Sautéed Garlic Green Beans
Buttered, Steamed Broccoli

• DESSERTS •

Priced per 10 People

Classic Tiramisu

Lady Fingers Soaked in Illy Espresso, Kahlua and Bacardi Rum;
Layered with Sweet Mascarpone Cream \$75

Fruit Crisp

Seasonal Fruits Topped with a Crunchy Sweet Oatmeal Mix; Served Warm \$75

Assorted Cookie Platter

Choose from Chocolate Chip, Oatmeal Raisin or Snickerdoodle \$60

Fresh Fruit Zabaglione

Rich Italian Custard Served Chilled with Seasonal Berries \$75

Homemade Brownies \$75

Homemade Lemon Blondies

Topped with a Lemon Glaze \$75

Fresh Fruit Platter

Seasonal mix of Local and Tropical Fruits \$75

Coffee and Tea Station \$2/guest

Siena's brewed coffee is a custom blend of 100% Arabica Beans
from Colombia, Peru, Guatemala, and Brazil

Our Tea is an Assortment of Herbal and Black Teas

• THANK YOU •

We appreciate you considering Siena for your next special occasion. Siena is proud to offer an experience that will not be matched. Our dedicated staff, gourmet cuisine, and spacious private upstairs dining room are a formula for a phenomenal experience, whether you are celebrating an anniversary, a career achievement or another milestone; Siena is an ideal venue. This private party packet is in no way a limit to the many options that we have in planning your next private event.

Our motto at Siena is “Live Well- Eat Well- Be Social.” This holds true in every aspect of your dining experience. Our chef cooks with only the freshest ingredients and almost every dish is prepared from scratch, including our desserts. Our chef also understands that allergies are ever increasing and he has gone to great measures to ensure that all allergies will be handled with the greatest of care. We have created a gluten free menu that is available upon request.

We are also very proud to offer a wine, beer and cocktail menu that is sure to please all of your guests. Our wine menu, that is very fairly priced, includes over 100 bottles from around the world and has been recognized for excellence by Wine Spectator magazine. The cocktail menu changes seasonally, and like the kitchen we like to use the freshest products to mix our drinks.

In true Italian spirit, no matter what the occasion or the number of guests, there are always enough seats at the table. We warmly invite you to Siena to share your special occasions with family and friends.

Call or email us for information to begin planning your event. Even on short notice we will do our best to accommodate your requests.

• TO WHOM IT MAY CONCERN •

Siena Italian Bar and Grill is one of Cape Cod's finest Italian restaurants. We are located at 17 Steeple St. in the Mashpee Commons. Our menu is of traditional Tuscan cuisine along with creative specials by our Executive Chef Nicholas Jankowski featuring some of the Cape's finest seafood. We are open for lunch and dinner seven days a week, our menus as well as exciting information about special events and offers can be viewed on our website www.siena.us.

In addition to our large downstairs dining rooms, our patio, and our bar we have a private upstairs dining room that can accommodate up to 54 people. We pride ourselves in catering each individual event to accommodate your group's needs. Provided are our menus for event planning within the restaurant as well as off site catering. We are known for making our dishes from scratch, so if there are special dietary issues or if you are interested in an item that is not listed we will do our best to accommodate all requests.

We specialize in custom menus and catering for parties of all sizes and our large private dining room is available for all occasions. For your next special occasion, please feel free to contact us for information regarding the private dining room or information on how to have us cater your off site event. We look forward to helping you plan and enjoy your special occasions.

Sincerely,

Manager
Siena Bar and Grill
megan@siena.us

• SERVICES AND INFORMATION •

Services and Information

Siena's upstairs private dining room is available for private parties and celebrations. The dining room is available for daytime and evening events for up to 54 people.

For all questions/inquiries please contact management at 508-477-5929 or email us at events@siena.us

Beverage Service

* Open Bar-All beverages are available and paid for on the host's master bill based on Siena's regular bar prices. (Beverages paid for by the host can be limited by time and by type.)

* "Cash" Bar-Guests pay for their own beverages-our servers will set up tabs for guests, just as we do at our bar.

We are happy to put together a beer and wine table for your event featuring our house wines and bottled beers and we charge upon consumption.

Room Rental/Set-up/Minimums for Weekends and Peak Season Events

Depending on the complexity and timing of your event, a room rental and set-up charge may apply. For weekend events or events in peak season (May-October) there may be a minimum that needs to be met to use the space.

Additional Charges

* Massachusetts and town tax is 7% and service charge is a standard minimum (\$150/server or bartender during daytime events or \$200/server or bartender for evening events) or 20% of the Master Bill (Service charge is paid directly to staff)

Planning Considerations

* Our private party menus may be served individually plated as a traditional seated service, rather than at a station, depending on the number of guests and the date of the event. Must be 20 guests or less.

* All menus must be confirmed 10 days prior to event.

* We can accommodate guests with special dietary needs. Any advance notice is appreciated.

* Our table setting is a white cloth napkin rolled around silverware, with bread plate & water glass, over a white linen tablecloth.

* We would be happy to assist you with local vendors specializing in floral centerpieces, specialty cakes or A/V equipment.