

THE

ATRIUM

AT UCCELLO'S

EVENT MENU

Cold Hors D'oeuvres

Portofino Seafood Platter (min. 35 people)

Chef's selection of shucked East Coast oysters, chilled jumbo shrimp cocktail, flash fried calamari, cold smoked wild salmon, accouterments
\$12.50/person

Caprese Skewers

Grape tomatoes, fresh baby mozzarella, fresh basil, cold pressed oil, maldon sea salt, balsamic reduction
\$34.00 /dozen (minimum of 4 dozen)

Antipasto Skewers

Roasted tomatoes, charred artichoke hearts, fresh baby mozzarella, spicy calabrese sopressata, cold pressed olive oil - \$46.00/dozen (minimum of 4 dozen)

Bruschetta Pomodoro

Roma tomatoes, roasted garlic, red onions, extra virgin olive oil, fresh basil, Asiago cheese, grilled bread
\$73.00 (feeds 25-35)

Charcuterie Board

Hand selected artisan Italian cheeses, grapes, chutney, crackers and grilled breads - \$7.00/person

Local Cheese Board

Assorted locally sourced cheeses, crackers
\$5.00/person

Espresso Rubbed Beef Canapes

Shaved beef, boursin cheese spread, grilled crostini, scallion - \$52.00/dozen (minimum of 4 dozen)

Hot Hors D'oeuvres

Mini Crab Cakes

Roasted red pepper aioli, lemon zest - \$64.00/dozen (minimum of 4 dozen)

Margherita Dip

Signature blend of tomatoes and sauce, creamy boursin cheese, baked and finished with basil pesto, crispy Romano flatbread - \$55.00/order (feeds 15-20)

Housemade Family Recipe Meatballs

Hand rolled meatballs served in our signature meat sauce - \$30.00/dozen (minimum of 4 dozen)

Spinach & Artichoke Dip

Creamy four cheese blend, artichoke hearts, baby spinach, grilled flatbreads and warm tortilla chips
\$55.00/order (feeds 15-20)

Mushroom & Goat Cheese Crostini

Wild mushroom and caramelized onion blend, creamy goat cheese spread, balsamic reduction, extra virgin olive oil, fresh basil
\$40.00/dozen (minimum of 4 dozen)

Grilled Lamb Lollipops

Minted olive oil, rosemary, garlic, sea salt - \$MP (minimum of 4 dozen)

Signature Pizzas

12" cut into 8 slices | \$20.00 each

CBG Pizza

Roasted garlic and tomato aioli, fire braised chicken, bacon, smoked Gouda, spinach

Uccello's Signature

Signature sauce, house blend mozzarella, ham, capicola, sausage, pepperoni, bacon, roasted garlic

Margherita

Signature sauce, fresh mozzarella, roasted tomatoes, olive oil, basil

Quattro Formaggi

Signature sauce, four cheese blend, oregano, olive oil

Diavola

Signature sauce, spicy salami, pepperoni, house blend mozzarella

Plated Entrée Options

Final guest count and meal quantities must be confirmed 14 days prior to event.

Each package includes:

Choice of 1 entrée per person, bread service & non-alcoholic beverages (iced tea & sodas with refills).
Coffee service available - \$4.00/person

The Rosa Parks \$28.00/person

Meat Lasagna

Family recipe layered lasagna, with seasoned ground beef, layers of cheese and signature sauce

Sicilian Chicken

Two chicken breasts marinated in olive oil and lemon juice, breaded and grilled over an open flame

Wild Mushroom Risotto (vegetarian)

Wild mushroom blend, Romano cheese, olive oil, aged balsamic reduction, basil

The Calder \$35.00/person

Grilled Ribeye Steak 12oz.

Roasted rosemary redskin potatoes and seasonal vegetables, steak sauce (steaks prepared medium)

Pan Seared Wild Caught Norwegian Salmon*

Roasted rosemary potatoes and seasonal vegetables, citrus herb butter

Bruschetta Grilled Chicken

Marinated herb grilled chicken topped with bruschetta tomatoes, melted mozzarella cheese and balsamic reduction. Served with rosemary potatoes, asparagus

Cheese Ravioli (vegetarian)

Brown butter, wilted spinach, pine nuts

The Ledyard \$60.00/person

Filet of Beef Tenderloin*

Grilled beef filet, wild mushroom risotto, or truffle mashed potatoes, grilled asparagus, chianti reduction

Pan Seared Chilean Sea Bass*

Creamy gorgonzola polenta, garlic wilted spinach, balsamic onions, grilled lemon

Surf & Turf*

Seared day boat scallops, wilted garlic spinach, lemon butter sauce, filet of beef tenderloin, mushroom risotto, chianti reduction

Plated Salad Choices

Classico Caesar

Crisp chopped hearts of romaine, shaved imported pecorino Romano cheese, house Caesar dressing, ciabatta croutons
\$5.00/person - add anchovies \$1.00/person

Mixed Greens Salad

Mixed greens, grape tomatoes, cucumbers, red onions, choice of dressing (ranch, italian, balsamic)
\$4.00/person

Wedge Salad

Baby iceberg lettuce, tomatoes, buttermilk bleu cheese crumbles, bacon, crispy onions, bleu cheese dressing
\$6.00/person

Plated Dessert Choices

\$5.00/person

Chocolate Torte

Triple chocolate torte, raspberry sauce

New York Style Cheesecake

Classic cheesecake, strawberry sauce, whipped cream

Cannolis

House-made ricotta filling, chocolate chips, sweet cherry

All outside desserts brought into events will be subject to a \$3/person plating fee. Fee includes The Atrium provided plates, napkins and silverware necessary for dessert service.

For Dietary Accommodations, please contact our Event Coordinator.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Buffet Style Dinner Options

All buffet style dinners include bread service and non-alcoholic beverages (iced tea & sodas with refills).

Pizza & Pasta \$24.00/person

Chef's Assorted 2 Topping Pizzas

Choice Of 2 Pastas:

Penne, bowtie, rigatoni, whole wheat rotini

Choice Of 2 Sauces:

Alfredo, meat sauce, tomato sauce, pesto cream, sausage cream, tomato cream

Partinico \$28.00/person

Choice of:

Meatball Al Forno - Hand rolled meatballs, meat sauce, mozzarella

Sausage & Peppers - Housemade sausage links, sautéed peppers, onions, house tomato sauce.

Choice of:

Sicilian Chicken - House breaded chicken, lemon, olive oil

Bruschetta Chicken - Grilled chicken, fresh mozzarella, bruschetta tomatoes, balsamic reduction

Chef's Assorted 2 Topping Pizzas

Choice Of 2 Pastas:

Penne, bowtie, rigatoni, whole wheat rotini

Choice Of 2 Sauces:

Alfredo, meat sauce, tomato sauce, pesto cream, sausage cream, tomato cream

Atrium Signature \$50.00/person

Requires a Minimum Guest Count of 50 Guests.

Choice of: Grilled Lamb Chop "Lollipops," Oysters on Half-Shell or Shrimp Cocktail

Bruschetta Pomodoro

Roma tomatoes, red onions, garlic, balsamic, Asiago cheese, fresh basil, grilled Italian bread

Rigatoni Al Forno

Rigatoni pasta, housemade meat sauce, mozzarella

Farfalle Pasta with Seafood Alfredo

Shrimp, scallops, crab meat, garlic, lemon, housemade alfredo

Hand Carved Prime Rib

Au Jus & Horseradish Cream

Bruschetta Chicken

Grilled chicken, fresh mozzarella, bruschetta tomatoes, balsamic reduction

Buffet Style Salad Choices

Classico Caesar

Crisp chopped hearts of romaine, shaved imported pecorino Romano cheese, house Caesar dressing, ciabatta croutons - \$5.00/person - add anchovies \$1.00/person

Mixed Greens Salad

Mixed greens, grape tomatoes, cucumbers, red onions, served with house dressing (ranch, italian, balsamic) \$4.00/person

Wedge Salad

Baby iceberg lettuce, chunky tomatoes, buttermilk bleu cheese, bacon, crispy onions, bleu cheese dressing \$6.00/person

Buffet Style Dessert Choices

\$5.00/person

Chocolate Torte

Triple chocolate torte, caramel sauce, peanut butter crumb

New York Style Cheesecake

Classic cheesecake, strawberry sauce, whipped cream

Cannolis

House-made ricotta filling, chocolate chips, sweet cherry

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