



UCCELLO'S

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R I S T O R A N T E

*In-House  
Event Menu*

[WWW.UCCELLOS.COM](http://WWW.UCCELLOS.COM)

UPDATED 10/2018

# Banquet Buffet Options

All Buffet options are served with Uccello's breadsticks, pizza sauce and house salad with an assortment of dressings. Prices also include coffee, iced tea and soda, with refills.

## PASTA BUFFET

**\$15.99 per person**

**Choice of 3 Pastas:** Penne, farfalle, rigatoni

**Choice of 3 Sauces:** Tomato, meat, sausage cream, tomato cream, alfredo

## PIZZA & PASTA BUFFET

**\$17.99 per person**

Chef's choice large 2-topping pizzas

**Choice of 2 Pastas:** Penne, farfalle, rigatoni

**Choice of 2 Sauces:** Tomato, meat, sausage cream, tomato cream, alfredo

## TASTE OF ITALY BUFFET

**\$21.99 per person**

Bruschetta chicken, Chef's choice 2-topping pizzas

**Choice of 2 Pastas:** Penne, farfalle, rigatoni

**Choice of 2 Sauces:** Tomato, meat, sausage cream, tomato cream, alfredo

## PIZZA BUFFET

**\$14.99 per person**

Chef's choice large 2-topping pizzas

## JUVENTUS BUFFET

**\$27.99 per person**

Sicilian chicken breast, grilled salmon with lemon basil butter, Italian sausage & peppers, seasonal vegetable medley and roasted rosemary potatoes.

Includes assorted bite-sized dessert platter.

## ADDITIONAL ADD-ONS FOR ANY BUFFET (PER PERSON)

Add carved roast beef or bone-in ham to any buffet option for \$6.99

Grilled Chicken \$3.99	Italian Sausage \$2.99
Meatballs \$2.59	Shrimp \$5.99
Grilled Salmon \$9.99	Primavera Vegetables \$2.49

# Breakfast Buffet Options . . . . .

## THE CONTINENTAL

**\$6.95 per person (minimum 12 people)**

Seasonal fresh fruit platter with sweetened yogurt, mini blueberry muffins & house blend danishes

Includes coffee and tea

## THE EXECUTIVE

**\$8.95 per person (minimum 12 people)**

Seasonal fresh fruit platter with sweetened yogurt, mini blueberry muffins, Belgian waffle bar with fresh fruit, Nutella, whipped cream and chocolate sauce

Includes coffee and tea

## THE UCCELLO

**\$10.95 per person + \$35 culinary fee (minimum 12 people)**

Seasonal fresh fruit platter with sweetened yogurt, mini blueberry muffins, Belgian waffle bar with fresh fruit, Nutella, whipped cream and chocolate sauce

Chef attended omelet bar with ham, sausage, onions, green peppers, spinach, mushrooms, bacon and Colby cheese

Includes coffee and tea

Add a Bloody Mary/Mimosa bar to any package (price based upon desired Spirits)
Add a fresh juice bar - Just \$2.99 per person
Add sausage or bacon to "The Uccello" Just \$2.99 per person

# Banquet Plated Options

All Plated options include bread service and house salad with an assortment of dressings. Prices also include coffee, iced tea & soda, with refills.

## THE ROME

\$20.99 per person - choice of 1 per guest

Sicilian chicken with roasted rosemary potatoes and seasonal vegetable medley

Meat or six cheese lasagna

Black & bleu salmon salad with a cup of minestrone soup

Add assorted bite-sized dessert platter for just \$2 per person

## THE PARTINICO

\$23.99 per person - choice of 1 per guest

10oz Kobe sizzler with roasted rosemary potatoes and seasonal vegetable medley

Meat or six cheese lasagna

Salmon compote - grilled Norwegian salmon served with sauteed asparagus, kalamata olives, tomatoes and artichokes

Add assorted bite-sized dessert platter for just \$2 per person

## THE MILAN

\$27.99 per person - choice of 1 per guest

Bruschetta grilled chicken with roasted rosemary potatoes and seasonal vegetable medley

Ribeye steak with roasted rosemary potatoes and seasonal vegetable medley (Sicilian style available +\$1)

Cheese tortellini with tomato cream sauce

Salmon with roasted rosemary potatoes and seasonal vegetable medley

Assorted bite-sized dessert platter

## Luncheon Menu

\$12.99 per person | Available from 11am-3pm | Choice of 1 per guest

Half-order fettuccine alfredo with chicken or shrimp, served with a breadstick

Crispy chicken wrap with shredded lettuce, Colby cheese, bacon, diced tomato, pesto mayo, served with French fries

Meat or six cheese lasagna, served with a breadstick

Shrimp Caesar salad with sauteed garlic shrimp, Romaine lettuce, croutons, Caesar dressing & shaved Romano cheese, served with a breadstick

Add assorted bite-sized dessert platter for \$2 per person

For your convenience, a 20% gratuity will be added to all food and drink items. All items are also subject to Michigan Sales Tax. A final guest count is required 48 hours in advance. No discounts allowed on banquet options. Having trouble finding the perfect meal options? Our Banquet Coordinator would be happy to help you customize a menu for your event or budget.

Prices are subject to change without notice.

# Banquet Appetizers & Desserts

## Hot Appetizers

### MARGHERITA DIP

Signature tomato sauce blend and creamy Boursin cheese, baked and finished with housemade basil pesto, served with grilled Romano flatbread. Serves 15-20 people. \$43.99

### SPINACH & ARTICHOKE DIP

A rich blend of artichoke hearts, spinach and four cheeses, served with grilled flatbread and crispy tortilla chips. Serves 15-20 people. \$43.99

### MEATBALLS

Housemade, tossed in meat sauce. \$39.99/32 meatballs

### CHICKEN TENDERS

Served with ranch, and your choice of hot, mild, BBQ sauce. \$45.99/24 pieces

### BIG HIT HOT WINGS

House-rubbed jumbo bone-in wings tossed in hot, mild, BBQ sauce or Romano garlic sauce, served with celery and bleu cheese dressing. \$14.99/dozen

### UCCELLO'S BREADSTICKS

Served with our signature garlic butter, Romano cheese and pizza sauce. \$17.99/24 pieces

### STROMBOLI

A large pizza pocket stuffed with ham, pepperoni, mozzarella cheese & pizza sauce. Cut into 10 pieces. \$16.49

### PIZZAS

Large (14") traditional crust pizza with 2 toppings, cut into 8 or 16 pieces. \$17.97

## Cold Appetizers

### FRESH GARDEN VEGETABLE PLATTER

Cucumber, celery, grape tomatoes, baby carrots, broccoli, cauliflower, bell peppers, and ranch dip. Serves approximately 25 people. \$59.99

### SEASONAL FRESH FRUIT PLATTER

Honeydew, watermelon, grapes, cantaloupe, strawberries, pineapple and vanilla yogurt dip. Serves approximately 25 people. \$64.99

### CHEESE & CRACKER PLATTER

Serves approximately 25 people. \$74.99

### CHILLED GULF SHRIMP COCKTAIL PLATTER

Served with housemade cocktail sauce & fresh lemon. Approximately 60 shrimp. \$65

### ANTIPASTO PLATTER

Assorted cured Italian meats, marinated tomatoes, artichokes, olives, Pecorino cheese, fresh mozzarella, grilled crostini and herb olive oil. Serves approximately 25 people. \$89.99

### CHEESE TORTELLINI PASTA SALAD

With red onions, grapes, spinach, mandarin oranges and poppyseed dressing. Small \$35.99 Large \$69.99

### ITALIAN BRUSCHETTA

Diced tomatoes, onions & fresh garlic, tossed in virgin olive oil & balsamic vinegar, then topped with Asiago cheese & fresh basil. Served with grilled Italian bread. Small \$35.99 Large \$52.99

## Bite-Sized Dessert Platters

### CHEESECAKE TRIANGLES (30 PIECES) \$49.99

With caramel, chocolate & strawberry sauces

### HOUSE-MADE TIRAMISU \$39.99

24 pieces

### ASSORTED CHEF'S CHOICE

2 pieces - \$2 per person