

705GM

## *Hors D'oeuvres*

*Heavy passed hors d'oeuvres \$30-40 per head - choose 5 to 8 prices depend upon selection*  
*Light hors d'oeuvres (before dinner) \$15-\$20 per person depending on selection - choose 3*

*Miniature Shrimp and Grits*

*Miniature Crab Cakes*

*With garlic aioli and scampi sauce*

*Pistachio Encrusted Fried Oysters*

*Served on crostini with onion, tomato & balsamic*

*Fresh Mozzarella layered with sliced Tomato*

*Topped with an aged balsamic*

*Miniature Meatballs With Sunday Sauce*

*Made with pork & beef*

*Shaved Prime Beef Carpaccio*

*With garlic aioli, capers, onion, shaved grana & arugula*

*Fiocchi - pasta purse stuffed with Gorgonzola & Pear*

*With a Sage, Butter sauce: prosciutto, walnuts and Parmesan*

*Porcini Encrusted Tuna with White beans, Shaved Fennel, Micro Basil & Pesto Aioli*

*Mini Tostadas with a Variety of toppings*

*Pistachio encrusted Fried local Goat Cheese*

*Served over sliced watermelon, topped with arugula and aged balsamic*

*Basil & Proscuitto wrapped Shrimp*

*With a Roasted Red Pepper Purée*

*Tuscan style Chicken Liver Mousse Bruschetta*

*Warm Mushroom Bruschetta with Fontina*

*Porchetta Bruschetta with a Fig Jam, Goat Cheese Shaved Onion & Arugula*

*Miniature Fried Mozzarella Balls*

*With a marinara sauce*

*Oven Roasted Eggplant Involtni stuffed with Ricotta Cheese*

*Served with a Marinara Sauce*

*Shrimp Cocktail- steamed and chilled large Shrimp with a house made Cocktail*

*Mushroom caps stuffed with Sausage, Seasoned Breadcrumbs, Garlic, Onion*

*Arancini (risotto balls) fried with Pesto, Mortadella & Mozzarella*  
*Served with house made marinara*

*Raw Oysters on the Halfshell- market price*

*Baked Oysters Florentine*

*Fried Portobello Mushrooms with a Roasted Garlic Aioli*

*Mini Spring Rolls with a Variety of Fillings*

*Fried or Sautéed Crab Claws (seasonal)*

*Mini Gumbo Cups with Risotto*

## Beef, Lamb, Pork & Poultry Options

Grilled Joyce Farms Ribeye with a Red Wine reduction & Gorgonzola Butter

*Served with Mac and Cheese & Brussels Sprouts*

Veal or Chicken Parmesan, Breaded & Fried, topped with Fresh Mozzarella

*Served with rigatoni and finished with house made marinara sauce*

Bone-in Pork Chop Valdostana topped with Prosciutto and Fontina

*Served with Risotto & Asparagus and a Sage Butter*

Bone-in Veal Chop, grilled with Salt, Pepper & EVO

*Served with Parmesan Risotto & Rapini*

Chicken or Veal Picatta (White wine, lemon, butter and capers) or Marsala

(Marsala wine, Garlic, Onion, and Mushrooms)

*With either Polenta and Spinach or Spaghetti*

Rack of Lamb, coated with Goat Cheese & dusted with ground Pistachio

*Served with Roasted Potatoes & Asparagus*

Chicken Sorrentina layered with Eggplant, Tomatoes & Spinach, topped with

Fontina & Baked

*\*Chefs daily Meat Special is also available\**

## *Pasta Options*

*Lasagna Bolognese with Ground Beef, Béchamel, Marinara & Mozzarella*

*Penne Vodka with Onion, Mushroom, Peas, Cream & Tomatoes*

*With guests choice to add shrimp or chicken*

*Sausage & Peppers with Crushed Tomatoes, White wine, Garlic & Olive Oil*

*Served with spaghetti*

*Spaghetti with Meatballs & Sweet Italian Sausage simmered in a Sunday Sauce*

*Wild Mushroom Ravioli with Marinara, Truffle Paste, porcini Mushrooms & Baby Spinach*

*Veal & Ricotta Tortellini with Butter, Gorgonzola Dolce & Cream*

*Paccheri Bolognese- Ground Beef, Onion, Tomato Sauce, Mascarpone, Parmesan & Micro Basil*

*Baked Rigatoni- Braised Pork Shoulder, Sugo, Ricotta, Basil & Fresh Mozzarella*

*Rigatoni Quattro Formaggio- Asiago, Fontina, Gorgonzola, Grana, Cream, Prosciutto & Sage*

## *Seafood Options*

*Risotto with Shrimp, Clams, Mussels & Calamari in Marinara with Butter & Grana*

*Pan Seared Redfish (or Grouper) with a Maque Choux & Tabasco Butter*  
*With Corn, Mushroom, Onion, Tomato & Bacon*

*Pan seared Grouper Francese with White Wine, Lemon, Butter & Capers*  
*Served with Parmesan Risotto & Spinach*

*Shrimp Parmesan fried, topped with Mozzarella & Marinara, served with*  
*Spaghetti*

*Seafood Lasagna with Shrimp, Scallops & Crab layered with Mozzarella,*  
*Marinara & Béchamel over Sautéed Spinach*

*Oven Roasted Scallops with Seasoned Breadcrumbs & a Scampi Sauce*  
*Served with Polenta & Spinach*

*\*Chefs seasonal fish special is also available for every event\**

# *Salad & Dessert Options*

## *Salads*

*Baby Greens Salad with Granny Smith Apples, Walnuts and Gorgonzola*  
*With honey balsamic*

*Classic Caesar with Romaine, Parmesan & House made Croutons*  
*With creamy caesar dressing*

*Iceberg Wedge with in House Cured Pancetta, Red Onion, Cucumbers & Tomatoes*  
*With creamy Gorgonzola dressing*

*Shaved Brussels Sprouts Salad with Pear, Dried Cranberry, Pecan, Gorgonzola & Bacon, with a Maple-Balsamic Dressing*

*Fresh Tomato and Mozzarella Salad*  
*With aged balsamic reduction*

## *Desserts*

*Crème Brûlée*

*Cheesecake with Strawberries*

*Tiramisu*

*Chocolate Torte with Vanilla Ice Cream*

*Bambolini- Hazelnut Stuffed Italian Pastry*

*Mini Cannolis*

*Please select two salads, up to 5 entrees & 2 Desserts from the choices above*

## **VENUE CAPABILITIES**

GM 705 is a private restaurant venue with the capability to seat 120 guests. From formal seated dinners to cocktail parties to themed dinners and more, GM 705 can host any event with any concept. The venue consists of ample mingling space, a private lounge area & outdoor seating. With a kitchen dedicated exclusively to your event, we boast the ability to create any menu to bring your vision to life.

## **VENUE REQUIREMENTS**

The food and beverage minimum for GM 705 on weekdays (Monday-Thursday) is \$2500.00. On weekends (Fridays-Sundays) the food and beverage minimum is \$5000.00. Private events require the host pay a 3.5% credit card processing fee (will be waived if paying with cash or check), 10% tax, minimum 22% gratuity, and \$200.00 admin fee.

All menu prices will be based on what items the host selects for their menu. Full bar is available for any event, or the option to serve just wine and beer. Alcohol will be charged based on consumption.

Linens are available on request, as well as valet services. These services are available for an additional fee. Guests are welcome to decorate for their event however they like, using whichever vendors they like for decor/floral arrangements. All decor must be cleared from the venue at the end of the event. GM 705 offers the complimentary use of 2- sixty inch flatscreen TVs as well as a wireless mic and bluetooth sound system.