

RISTORANTE  
FIORE  
Authentic. Italian. Cuisine.

Thank you for considering Ristorante Fiore for your event. We offer the perfect spot for any dining occasion. Inside you will find our Events Package: Various menu options; information on cocktail/bar service; and our general guidelines and policies.

We do require a minimum of thirty (30) guests to reserve our private room Sundays through Fridays, and a minimum of fifty (50) guests is required on Saturday nights. However, we will always welcome smaller groups in a semi-private capacity.

A \$200.00 deposit and signed contract is required to guarantee reservations for parties of 20-29; a \$500.00 deposit and signed contract is required for all reservations of 30 or more.

I look forward to working with you and planning your upcoming event. You may contact me by phone at 617.371.1176 or e-mail me at [events@ristorantefiore.com](mailto:events@ristorantefiore.com).

Sincerely,

Melinda Colella  
Events Manager  
Ristorante Fiore  
[www.ristorantefiore.com](http://www.ristorantefiore.com)

R I S T O R A N T E  
F I O R E  
Authentic. Italian. Cuisine.

## LET US HOST YOUR NEXT EVENT

Ristorante Fiore offers the perfect dining spot for any occasion. Our versatility, reputation and location are just a few of the reasons our guests return time after time. From small dinner gatherings of 30 people to large parties of 70, Ristorante Fiore can accommodate your needs with a variety of menu options.

Boasting full bar service and a seasonal fireplace lounge, your experience at Ristorante Fiore will be unlike any other.

With our comprehensive event planning services, you can sit back, relax, and enjoy yourself while we take care of everything. And, with our restaurant-wide Wi-Fi network, proximity to Boston's hottest attractions, and our flexible room setups, Ristorante Fiore is the ideal setting for your company's meetings and business lunches.

Offering a beautiful, serene, Mediterranean-like atmosphere and unique view of historic Hanover Street, our third-floor private dining room can seat up to 70 people comfortably.

Our goal at Ristorante Fiore is to provide you with the highest level of quality and service – ensuring an unparalleled and unique dining experience.

## COME JOIN US

## PRIVATE DINING OPTIONS

We offer several different menu options to suit your needs, allowing you to select a casual Buffet; a traditional Italian Family-Style meal; or a five-course, Individually Plated dinner. We want your experience to be a memorable one, so we will customize a menu that fits your needs and tastes. We also offer the option of an open bar or a cash bar stocked with our premium brands and/or a wine pour. Ristorante Fiore offers complete event planning services so that your evening is as enjoyable for you as it is for your guests. During your event, our Event Planner and your personal staff will take care of all your needs, ensuring that your event is as perfect as you had envisioned.

## COCKTAIL/ HORS D'OEUVRE HOUR

A wonderful option is to host a Cocktail Hour prior to your dinner, allowing your guests to mingle as they arrive. On the following page you will find a selection of passed hors d'oeuvres that are priced on a per person basis.

## BUFFET DINNER

Buffet Dinners are casual events that are great for networking or just good old-fashioned socializing, allowing your guests to choose when and how much they would like to eat. A Buffet Dinner includes your choice of a salad, a pasta selection, an entrée, an accompaniment, and a dessert. The flexibility of our pricing allows you to add another pasta, entrée or accompaniment to suit your needs.

## FAMILY-STYLE DINNER

Family-Style Dinners are traditional Italian meals which foster an enhanced sense of community throughout the evening. Through five courses, the Family-Style Dinner is served on large platters to be passed among your guests. This dinner starts with an appetizer, followed by a pasta selection, salad, a two entrée course with your choice of an accompaniment, and ends with dessert.

## INDIVIDUALLY PLATED DINNER

The Individually Plated Dinner is designed to allow your guests to choose their dinner the evening of the event. As not everybody has the same taste, Individually Plated Dinners work well with diverse groups. This style of dining adds a touch of sophistication to your event and is a bit more formal than either the Buffet or Family-Style Dinner. Our Individually Plated meals are served in five courses starting with an appetizer, followed by a pasta selection, a salad, an entrée course that allows your guests to choose from three items, and ending with dessert.

## PREMIUM BAR

If you choose to have an open bar or cash bar at your event, it will be stocked with some of the following premium brands. For an open bar, there will be a \$100.00 bartender fee. An additional service charge of 20% will be added to the total cost of beverages. For a cash bar, there will be a \$75.00 bartender fee.

### LIQUOR

#### Vodka

Grey Goose  
Ketel One  
Stoli Razberi  
Stoli Ohranj

#### Gin

Bombay Sapphire  
Tanqueray

#### Rum

Captain Morgan  
Bacardi Light

#### Tequila

Patron Silver

#### Cordials

Cointreau  
Baileys  
Kahlua  
Sambuca

#### Scotch

Dewars  
Johnny Walker  
Black

#### Whiskey

Canadian Club  
Crown Royal

#### Bourbon

Maker's Mark  
Jack Daniels

#### Single Malt

Glenlivet 12  
Gelnmorangie 10

#### Cognac

Hennessy V.S

## BOTTLED BEER

Domestic  
Budweiser  
Bud Light  
Buckler (N.A.)

Imported  
Peroni  
Amstel Light  
Heineken

## HOUSE WINE BY THE BOTTLE

Red  
Cabernet, Merlot  
Chianti

White  
Chardonnay  
Pinot Grigio

*Premium wines are available upon request prior to event. Our complete selection of wines by the bottle may be viewed on our website at [www.ristorantefiore.com/winelist.html](http://www.ristorantefiore.com/winelist.html)*

## BEVERAGE SELECTIONS

Mineral Water

Sodas and Juices

Espresso and Cappuccino

## HORS D' OEUVRES

(Approximately 2 pieces per person)

Arincini \$4.00 per person  
Assorted pizza \$8.00 per person  
Assorted calzones \$8.00 per person  
Vegetable spring rolls \$5.00 per person  
Small Italian meatballs \$5.00 per person  
Jumbo shrimp cocktail \$10.00 per person

Italian cheese platter \$10.00 per person  
Antipasto skewers \$8.00 per person  
Toasted bread, mozzarella, basil, sliced marinated tomatoes, balsamic vinegar \$5.00 per person

## RAW BAR

(Displayed on crushed ice)

(Ice sculpture available for additional price)

Calamari, Shrimp, Oysters, Clams \$35.00 per person

Lobster Market Price

King Crab Legs Market Price

## PASTA STATION

Penne \$9.00 per person  
Risotto \$9.00 per person  
Gnocchi \$9.00 per person

Bombolotti \$9.00 per person  
Stuffed Manicotti \$12.00 per person  
Handmade Cheese Ravioli \$12.00 per person

## CARVING STATION

Pork Roast \$13.00 per person Turkey \$14.00 per person Stuffed Chicken Breast \$14.00 per person Salmon \$15.00 per person

Sea Salt Roast Market Price

Beef Tenderloin Market Price

Prime Rib Market Price

Lamb Roast Market Price

# BUFFET MENU

## INSALATE

(Choice of one)

### *Cesare*

Romaine lettuce tossed with Caesar dressing, served with croutons and shaved parmigiano cheese

### *Mista*

Mesculin lettuce, onions, tomato, cucumber, white balsamic vinegar, extra virgin olive oil, goat cheese

## PASTE

### *Rigatoni*

Homemade pasta tossed with fresh tomato sauce

### *Risotto con Porcini*

Imported Arborio rice tossed with Porcini mushrooms and truffle oil

### *Gnocchi Pomodoro*

Homemade potato, ricotta dumplings, tomato sauce and basil

## ENTRÉE SELECTIONS

### *Meatballs*

Homemade meatballs served in marinara sauce

### *Pollo con Broccoli*

Pan-seared breast of chicken with broccoli and garlic in a white wine sauce, tossed with cheese and rigatoni pasta

### *Ravioli di Ricotta*

Homemade ravioli filled with fresh ricotta, parmigiana, cherry tomato sauce and basil

### *Ravioli di Spinach*

Homemade ravioli filled with spinach, ricotta, fontina, parmigiana, cherry tomato sauce and pancetta

### *Parmigiana di Melanzane*

Thin slices of breaded eggplant layered with besciamela sauce, topped with tomato sauce and baked with mozzarella

### *Lasagna*

Homemade pasta sheets layered with besciamela sauce, slow braised beef, ricotta, mozzarella, parmigiana cheese

### *Pesce Spada*

Pan roasted Swordfish with lemon and capers

### *Baked Salmon*

Baked salmon served with a lemon, caper and white wine sauce

### *Saltimbocca di Pollo*

Pan-seared boneless breast of chicken with mushrooms and marsala wine sauce, topped with prosciutto, fresh mozzarella and sage

### *Saltimbocca di Vitello*

Pan-seared veal cutlet with mushrooms and marsala wine sauce, topped with prosciutto, fresh mozzarella and sage

### *Parmigiana di Pollo*

Pan-seared breaded boneless breast of chicken topped with tomato sauce and baked with mozzarella

### *Parmigiana di Vitello*

Pan-seared breaded veal cutlet topped with tomato sauce and baked with mozzarella

## ACCOMPANIMENTS

(Choice of one)

### *Asst. Roasted Vegetables*

### *Roasted Potatoes*

(A second accompaniment may be added for an additional \$3.50 pp)

## DESSERT

(Includes coffee, decaf and tea)

### *Mini Cannoli*

## PRICING

(All pricing is inclusive of one salad, one accompaniment, and one dessert with coffee, decaf and tea)

*Buffet with one Entrée & one Pasta*

*\$50.00 pp*

*Buffet with two Entrées & one Pasta*

*\$60.00 pp*

*Buffet with one Entrée & two Pastas*

*\$57.00 pp*

*Buffet with two Entrées & two Pastas*

*\$67.00 pp*

# FAMILY STYLE

(5 COURSES)

## APPETIZER

(Choice of one)

### *Pomodoro alla Caprese*

Slice of beef steak tomato and imported bufala mozzarella, drizzled with olive oil and a balsamic reduction

### *Antipasto Rustico*

Assorted dry Italian meats and cheeses drizzled with olive oil and basil

## PASTA

(Choice of one)

### *Rigatoni*

Homemade pasta tossed with fresh tomato sauce

### *Gnocchi Pomodoro*

Homemade potato, ricotta dumplings, tomato sauce and basil

### *Risotto con Porcini*

Imported Arborio rice tossed with Porcini mushrooms and truffle oil

## SALAD

(Choice of one)

### *Cesare*

Romaine lettuce tossed with Caesar dressing, served with croutons and shaved parmigiano cheese

### *Mista*

Mesculin lettuce, onions, tomato, cucumber, white balsamic vinegar, extra virgin olive oil, goat cheese

## ENTRÉE SELECTION

(Choice of two)

### *Ravioli di Spinach*

Homemade ravioli filled with spinach, ricotta, fontina, parmigiana, cherry tomato sauce and pancetta

### *Ravioli di Ricotta*

Homemade ravioli filled with fresh ricotta, parmigiana, cherry tomato sauce and basil

### *Lasagna*

Homemade pasta sheets layered with besciamela sauce, slow braised beef, ricotta, mozzarella, parmigiana cheese

### *Parmigiana di Melanzane*

Thin slices of breaded eggplant layered with besciamela sauce topped with tomato sauce and baked with mozzarella

### *Pesce Spada*

Pan roasted Swordfish with lemon and capers

### *Salmone*

Grilled Salmon

### *Saltimbocca di Pollo*

Pan-seared boneless breast of chicken with mushrooms and marsala wine sauce, topped with prosciutto, fresh mozzarella and sage

### *Parmigiana di Pollo*

Pan-seared breaded boneless breast of chicken topped with tomato sauce and baked with mozzarella

### *Saltimbocca di Vitello*

Pan-seared veal cutlet with mushrooms and marsala wine sauce, topped with prosciutto, fresh mozzarella and sage

### *Parmigiana di Vitello*

Pan-seared breaded veal cutlet topped with tomato sauce and baked with mozzarella

## ACCOMPANIMENTS

(Choice of one)

*Asst. Roasted Vegetables*

*Roasted Potatoes*

## DESSERT

(Choice of one)

(Includes coffee and tea)

*Chocolate Mousse Cake (add \$4 pp)*

*Mini Cannoli*

## PRICING \$70.00 PER PERSON

(Pricing inclusive of your choice: 1 appetizer, 1 pasta, 1 salad, 2 entrées, 1 accompaniment, and dessert with coffee and tea)

# INDIVIDUALLY PLATED MENU

(5 COURSES)

## APPETIZER

(Choice of one)

### *Pomodoro alla Caprese*

Slice of beef steak tomato and imported bufala mozzarella, drizzled with olive oil and a balsamic reduction

### *Antipasto Rustico*

Assorted dry Italian meats and cheeses drizzled with olive oil and basil

## PASTA

(Choice of one)

### *Rigatoni*

Homemade pasta tossed with fresh tomato sauce

### *Gnocchi Pomodoro*

Homemade potato, ricotta dumplings, tomato sauce and basil

### *Risotto con Porcini*

Imported Arborio rice tossed with Porcini mushrooms and truffle oil

## SALAD

(Choice of one)

### *Cesare*

Romaine lettuce tossed with Caesar dressing, served with croutons and shaved parmigiano cheese

### *Mista*

Mesculin lettuce, onions, tomato, cucumber, white balsamic vinegar, extra virgin olive oil, goat cheese

## ENTRÉE SELECTIONS

(Choice of three)

### *Salmon*

Grilled Salmon

### *Pesce Spada*

Pan roasted Swordfish with lemon and capers

### *Parmigiana di Melanzane*

Thin slices of breaded eggplant layered with besciamela sauce topped with tomato sauce and baked with mozzarella

### *Saltimbocca di Pollo*

Pan-seared boneless breast of chicken with mushrooms and marsala wine sauce, topped with prosciutto, fresh mozzarella and sage

### *Parmigiana di Pollo*

Pan-seared breaded boneless breast of chicken topped with tomato sauce and baked with mozzarella

### *Saltimbocca di Vitello*

Pan-seared veal cutlet with mushrooms and marsala wine sauce, topped with prosciutto, fresh mozzarella and sage

### *Parmigiana di Vitello*

Pan-seared breaded veal cutlet topped with tomato sauce and baked with mozzarella

### *Filetto di Manzo al Gorgonzola (pre order only)*

Pan roasted 10oz beef tenderloin with a gorgonzola crust

### *Costata di Vitello (pre order only)*

Grilled Veal T-Bone

### *Carre di Agnello (add \$7 pp pre order only)*

Marinated and grilled 18oz lamb porterhouse

## ACCOMPANIMENTS

(Choice of one)

*Asst. Roasted Vegetables*     *Roasted Potatoes*

## DESSERT

(Choice of one Includes coffee and tea)

*Chocolate Mousse Cake (add \$2 pp)*

*Mini Cannoli*

## PRICING \$80.00 PER PERSON

(Pricing inclusive of your choice: 1 appetizer, 1 pasta, 1 salad, 3 entrées choices for your guests, 1 accompaniment and 1 dessert with coffee and tea)

# GUIDELINES AND POLICIES

Thank you for choosing Ristorante Fiore to host your upcoming event. We offer a truly Authentic Italian Dining experience. The success of your upcoming event starts with advance planning. We will work closely with you to secure all of the details, and hope that the following guidelines and information will help answer some of the questions you may have.

## **FACILITIES**

Semi-private and private dining areas are available for events based on the individual requirements of your group. Our private dining area holds up to 70 people for a sit-down meal. We require a thirty-guest minimum guarantee to reserve this space Sunday through Friday night and a fifty-guest minimum guarantee for a Saturday night.

## **DEPOSIT and PAYMENT**

### **Room Deposit**

A deposit is required to guarantee all event reservations. For parties of 20-29 guests, the required deposit is \$200. For all parties of 30 or more, it is \$500. Your deposit will be credited to your final bill unless your group falls below the minimum. In the event of your group falling below the minimum, your deposit will not be credited to your final bill. Deposits are non-refundable within 4 months of your event.

### **Payment**

Payment is due in full at the conclusion of your event. We accept cash, MasterCard, Visa, American Express, Discover, and Diners' Club.

## **MENU**

Menus and pricing are seasonal and are subject to change. We ask that you provide us with your menu selections a minimum of fourteen (14) days prior to your scheduled event.

## **BEVERAGE SERVICE**

Beverages charges are based on consumption and are in addition to the per person menu prices. Upon request, a bar with a bartender will be set up in the room. We will stock the bar with premium brand liquors, beer, house wine, and all mixers.

### **Open Bar**

There will be a \$100.00 bartender fee. An additional service charge of 20% will be added to the total cost of beverages.

### **Cash Bar**

There will be a \$75.00 bartender fee.

**\*We do not serve alcohol to guests under the age of twenty-one and will require proof of identification to anyone we deem as being under thirty years of age. We reserve the right to refuse alcohol service to anyone for any reason.\***

## **GRATUITY AND TAX**

A 20% Gratuity and 7% Massachusetts Meal Tax will be added to your final bill..

## **DAMAGES**

If any damages are incurred during your event, you will be held liable for repair/replacement costs. There will be no use of any tape, tacks, or nails on walls at any time. Please consult with our event planner if you have any questions.

## **GUARANTEES**

We require a minimum number of guaranteed guests 72 hours prior to your event. If your party falls below the guaranteed number on the day of your event, you will be charged for the guaranteed number. If your party exceeds the guaranteed number on the day of the event, you will be charged for the actual number of guests in attendance. If your party exceeds the guaranteed number by greater than 10%, we will make every effort to accommodate your guests; however, we cannot guarantee that seating or menu items will be available.

## **CANCELLATIONS**

If you should have to cancel your event fewer than 72 hours (3 days) prior to your scheduled event, you will be responsible for 50% of the food cost. If you cancel on the day of the event, you will be responsible for the entire food cost based on the minimum number of people guaranteed in your party.