

Flour & Barley Las Vegas

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Option One

Group leaders will choose indicated number for each course. Guests will choose one item from each
*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS. MENU ITEMS SUBJECT TO AVAILABILITY.
Nevada Sales Tax and Gratuity/ Service Charge based on event total are applicable to all group sales events.

Flour & Barley Las Vegas

course during meal.

Appetizer

Choice of one - served family style

Arugula & Kale, oven roasted tomato, mushrooms, artichoke, shaved parmesan, toasted pine nut, and balsamic vinaigrette

Romaine, 'caesar' style w/garlic croutons & parmesan

Garlic-Cheese Bread, parmesan spread, & mozzarella

Brick-Oven Pizzas

Choice of Two - served family style

Margherita, Mozzarella, & basil

The Big Apple, Pepperoni, tomato, & mozzarella

Salsicce, Fennel sausage, mozzarella, onion, & calabrian chili

Farm House, mozzarella, smoked bacon, cotto ham, fennel sausage, roasted onion, & farm egg

Verdure, zucchini, eggplant, artichoke, mushrooms, & spinach w/pecorino, & mozzarella

Supplemental - Dessert

Supplemental cost \$ per person

Tiramisu, mascarpone mousse layered with coffee-rum soaked ladyfingers

Cannoli, crispy pastry shells filled with a sweet ricotta-mascarpone cream, garnished with pistachios & chocolate chips

\$per person

Option Two

Group leaders will choose indicated number for each course. Guests will choose one item from each

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course during meal.

Appetizer

Choice of Two - served family style

Chicken Wings, calabrian chili glaze, gorgonzola dressing

Meatballs, 'grandma-style' beef, veal, & pork w/tomato sauce & salsa verde

Garlic-Cheese Bread, parmesan spread, & mozzarella

Prosciutto & Melon, arugula, shaved parmesan, & lemon oil

Romaine, 'caesar' style with garlic croutons & parmesan

Brick-Oven Pizzas

Choice of Three - served family style

Margherita, mozzarella, & basil

The Big Apple, pepperoni, tomato, & mozzarella

Gianna, Fennel sausage, mushroom, pine nuts, & mozzarella

Salsicce, fennel sausage, mozzarella, onion, & calabrian chili

The Parma, mozzarella, parmesan, ricotta, prosciutto, & arugula w/balsamic glaze

Farm House, mozzarella, parmesan, ricotta, prosciutto, & arugula with balsamic glaze

Verdure, Tomato, zucchini, eggplant, artichoke, mushroom, spinach w/pecorino, & mozzarella

Bacon Blue, smoked bacon, gorgonzola cheese, mozzarella, potato, grilled onions, & fresh rosemary

Calabrese, meatball, Italian sausage, prosciutto cotto, mozzarella, & chili with salsa verde

The Roma, soppressata, roast peppers, onion, olives, & mozzarella

Genovese, roast chicken, basil pesto, mozzarella, pecorino, brussels sprouts, & pancetta

Supplemental - Dessert

Supplemental cost \$ per person

Tiramisu, mascarpone mousse layered with coffee-rum soaked ladyfingers

Cannoli, crispy pastry shells filled with a sweet ricotta-mascarpone cream, garnished with pistachios & chocolate chips

\$per person

Option Three

Group leaders will choose indicated number for each course. Guests will choose one item from each

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course during meal.

Appetizer

Choice of Two – served family style

Tomato Caprese, vine ripened tomato, fresh mozzarella, salsa verde, & balsamic

Romaine, 'caesar' style w/garlic croutons & parmesan

Meatballs, 'grandma-style' beef, veal, & pork w/tomato sauce & salsa verde

Calamari Fritti, fried with cherry peppers, roast tomato aioli, lemon

Iceberg, shrimp, hearts of palm, garbanzo beans, gorgonzola cheese, tomato, bacon, & cucumber with buttermilk dressing

Entrees

Choice of Four – Guest's selection day of event

Bucatini all Bolognese, beef & veal ragu, basil, & parmesan cheese

Shrimp & Penne, alla Vodka jumbo shrimp sauteed with vodka & creamy tomato sauce tossed with penne pasta & crispy basil

Alfredo Primavera, fettuccini & parmesan cream sauce with cotto ham, peas, zucchini, diced tomatoes, & ricotta

Chicken Parmesan, tomato sauce & mozzarella with spaghetti marinara

Chicken Picatta, sautéed chicken cutlet with lemon & capers in a white wine butter sauce, served with roast potato & broccolini

Grilled Salmon, broccolini & roast potato with lemon-caper sauce

NY Strip alla Fiorentina 12oz, garlic & herb grilled, salsa verde, cherry tomatoes, & roasted garlic (supplemental \$/pp)

Dessert

Choice of One – served family style

Tiramisu, espresso soaked lady fingers w/mascarpone cream

Cannoli, crisp shell filled w/citrus scented ricotta w/ pistachio & chocolate chips

\$per person

Supplements

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NY Strip alla Fiorentina, 12oz, garlic & herb grilled, salsa verde, cherry tomatoes, & roasted garlic (supplemental \$ per person total)

Oven Roasted Branzino, fennel, lemon, & Sicilian caponata (supplemental \$ per person total) – must be secured 1 week in advance

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