

# Classic

## Appetizers

### Served Family Style

(Choose 2)

Fried Calamari with hot cherry peppers and marinara sauce

Bruschetta with chopped tomato, red onion, Vermont goat cheese, basil, olive oil and balsamic

Roasted Garlic Hummus served with pita chips, red onion and lemon wedges

Stuffed Eggplant with ricotta, mozzarella cheese and marinara sauce

Seasoned Waffle Fries topped with gorgonzola sauce, fresh chives and cracked black pepper

Toasted Ravioli with hot cherry peppers and marinara sauce

## Salad

Garden Salad tossed with homemade balsamic vinaigrette

Classic Caesar Salad with garlic croutons

## Entrées

(Choose 3)

Chicken Picatta with lemon, white wine, capers and garlic served over linguine

Chicken Parmesan served over penne pasta with marinara sauce

Chicken Marsala with sliced mushrooms and marsala wine sauce served over linguine

Penne alla Vodka made with our tomato vodka sauce, prosciutto, mushrooms and sweet peas

Baked Haddock with a light bread crumb topping, served with garlic mashed potato and Chefs vegetable

Chicken and Broccoli prepared with sun dried tomatoes, garlic, chicken stock, parmesan and penne pasta

Sausage Campania with spicy homemade sausage, sautéed onions, mushrooms, roasted red peppers, potatoes and a drizzle of extra virgin olive oil

Cheese Raviolis with homemade meatballs and marinara sauce

## Dessert

Chocolate Layer Cake, a slice of moist chocolate cake layered with fresh whipped cream and walnut chocolate frosting

Coffee and Tea

**\$33 per person**

# Executive

## Appetizers

### Served Family Style

#### (Choose 3)

Fried Calamari with hot cherry peppers and marinara sauce

Bruschetta with chopped tomato, red onion, Vermont goat cheese, basil, olive oil and balsamic

Oven Dried Tomato on Basil Pesto Crostini

Herb Grilled Shrimp with garlic aioli dipping sauce

Sausage Antipasto with thin spiral sausage, sautéed broccoli rapini and roasted peppers

Hot Antipasto with imported provolone, prosciutto, salami, sautéed escarole, broccoli, mushrooms, and deep fried artichokes

Italian Style Shrimp simmered with tomato, basil, kalamata olives, garlic and a drizzle of olive oil

## Salad

Garden Salad tossed with homemade balsamic vinaigrette

Classic Caesar Salad with garlic croutons

Organic Greens with tomato, walnuts, pears, red onion, chunks of blue cheese and raspberry vinaigrette

## Entrees

### (Choose 3)

Chicken Verdicchio, egg battered with artichokes, sun dried tomatoes, white wine, lemon and garlic

Statler Chicken Breast, pan seared, served over linguine carbonara

Mediterranean Salmon stuffed with spinach, feta, sun dried tomato, served over fennel and arugula salad

Ricotta Stuffed Eggplant served over homemade fusilli with melted mozzarella

Tenderloin of Pork Au Poivre with a brandy butter sauce served over roasted garlic mashed potato with Chefs vegetable

Cheese Ravioli with homemade meatballs and marinara sauce

Cheese Tortellini Bolognese with Parmesan Reggiano and fresh basil

Haddock Picatta with lemon, white wine, capers, garlic, spinach and tomato tossed with linguine

Italian Sausage and Meatball in spicy tomato sauce with peppers and onions served over creamy polenta

## Dessert

Chocolate Layer Cake, a slice of moist chocolate cake layered with fresh whipped cream and walnut chocolate frosting

Coffee and Tea

**\$ 37 per person**

# Premier

## Appetizers

### Served Family Style

(Choose 3)

Prosciutto Crostini topped with fresh arugula dressed in lemon and olive oil

Chilled Jumbo Shrimp with spicy cocktail sauce

Lobster Mac & Cheese with creamy fontina and mascarpone cheeses

Fried Calamari with hot cherry peppers and marinara sauce

Bruschetta with chopped tomato, red onion, Vermont goat cheese, basil, olive oil and balsamic

Herb Grilled Shrimp with garlic aioli dipping sauce

Sausage Antipasto with thin spiral sausage, sautéed broccoli rapini and roasted peppers

Hot Antipasto with imported provolone, prosciutto, salami, sautéed escarole, broccoli, mushrooms, and deep fried artichokes

## Salad

Garden Salad tossed with homemade balsamic vinaigrette

Classic Caesar Salad with garlic croutons

Organic Greens with tomato, walnuts, pears, red onion, chunks of blue cheese and raspberry vinaigrette

## Entrees

(Choose 3)

Roasted Butternut Ravioli in a creamy mascarpone, sage sauce with leeks and toasted hazelnuts

Penne alla Vodka made with our tomato vodka sauce, prosciutto, mushrooms and sweet peas

Petite Beef Tenderloin with a mushroom merlot sauce served with mashed potatoes and Chefs vegetable

Pan Seared Scallops topped with pesto cream sauce served over Italian Couscous and sautéed escarole

Lobster & Ravioli with chunks of lobster, baby spinach, red onion and zucchini simmered in a tomato alfredo sauce

Shrimp Verdicchio, egg battered with artichokes, sun dried tomatoes, white wine, lemon and garlic

All Natural Braised Short Ribs served over parmesan risotto with sautéed broccoli rapini

Chicken Picatta with lemon, white wine, capers and garlic over linguine

## Dessert

Chocolate Layer Cake, a slice of moist chocolate cake layered with fresh whipped cream and walnut chocolate frosting

Tiramisu, decadent layers of lady fingers and mascarpone flavored with espresso and Meyers rum, topped with a sprinkle of cocoa

Cannoli, Crispy pastry shell filled with slightly sweetened ricotta cheese, garnished with crushed pistachios and a drizzle of chocolate sauce

Coffee and Tea

**\$43 per person**

## Important Function Information

### Deposit & Payment Options

**A non refundable deposit of \$200.00 is required within 7 days of booking your function.** The deposit is deducted from final bill on the day of your function. All expenses including 18% gratuity and 6.25% MA meals taxes will be calculated and due upon completion of you function. Allora accepts most major credit cards and cash. **No personal checks will be accepted for the final bill.**

### Final Headcount and Menu Selections

**Your final headcount is due 5 days prior to your function.** Your final headcount at this time represents the minimum number of diners you will be charged for. Your final menu and any wine selections are due at this time also. **In order to guarantee the private room there must be a minimum of 20 people; if not your \$200 deposit will be held as a room charge.**

### Liquor Service

Allora offers several options for alcohol service. Open bar is charged on a per drink basis. You can also offer open bar until a specific time or monetary limit is met. Cash bar each guest will pay for their own beverages. Allora offers an extensive wine list in which you can put wine out on tables, and pay per opened bottle. Please ask the manager for other options. **All wine selections need to be made 7 days prior to function.**

### Decorations

Allora offers linens for an added expense of \$1.00 per person. We supply centerpieces consisting of fresh flowers in vases and votives. You may provide your own centerpieces or decorations. We ask that you do not affix anything to the walls, doors or ceilings. Please do not use small confetti.

### Function Space

We have three separate dining areas for functions, depending on the size of the function. Our private function room holds up to 28 people, with a minimum of 20 people. Parties of 28 or more will be allocated in an area in the main dining room. Our main dining room can accommodate functions up to 80 people. The alcove in the bar area can accommodate 20ppl from May to Oct and up to 28ppl from Oct to May. **Due to unreliable weather conditions we do not book parties on our patio.**

### Inclement Weather

Allora reserves the right to close during inclement weather. We take into consideration our customer's needs but will also maintain safety standards for our customers and employees. Any emergency closing due to inclement weather will be posed to our website immediately, for your guests to see. **In the event of a closure due to inclement weather, we will immediately try to reschedule or if we are not able to reschedule we will return your deposit.**