



PRANZI EVENTS

Introduction

Events at Pranzi are always special!

For all special events, please choose from the following Banquet Menu Options. Options to add passed appetizers are also available and recommended for buyouts!

Parties of 15 or more

For all events of 15 or more, set menus are required
We offer large party seating arrangements

Large Party of 15 – 20 Guests

Sunday – Thursday: Lunch and Dinner – No minimum required
Saturday & Sunday: Brunch and Lunch \$1,500 Minimum
Friday & Saturday Dinner \$2,000 Minimum

Large Party of 21 – 30 Guests

Monday – Friday: Lunch – No minimum required
Sunday – Thursday Dinner \$3,000 Minimum
Saturday & Sunday: Brunch and Lunch \$1,500 Minimum
Friday & Saturday: Dinner \$4,000 Minimum

Restaurant Buyout

Reserve the entire restaurant for private gatherings and large parties. Pricing includes use of space and a seated lunch or dinner.

Indoor & Outdoor Capacity: up to 100 Guests

Daily Lunch \$3,000 Minimum
Sunday – Thursday Dinner \$8,000 Minimum
Friday & Saturday Dinner \$13,000 Minimum

**Menus and pricing are subject to change and based upon availability. Substitutions and or modifications are extra.*

PRANZI

777 LAUREL ST. SAN CARLOS, CA 94010 (650) 453-3768
INFO@PRANZISC.COM | WWW.PRANZISC.COM

LUNCH BANQUET

\$45 per person

Select one dish from each course

COURSE 1

Greens

Organic Mix Greens, Cherry Tomato, Carrot, Balsamic Vin.

COURSE 2

Tagliatelle

Egg Pasta, Seasonal Mushrooms, Garlic, Green Onion, Oregano
Tartufata, White Truffle Oil, Grana Padano

Bolognese

Spaghetti, Wagyu Beef, Ragout Grana Padano

Chicken Parmesan

Parmigiano-Reggiano, Fresh Mozzarella, Spaghetti Pomodoro

Fish of the Day

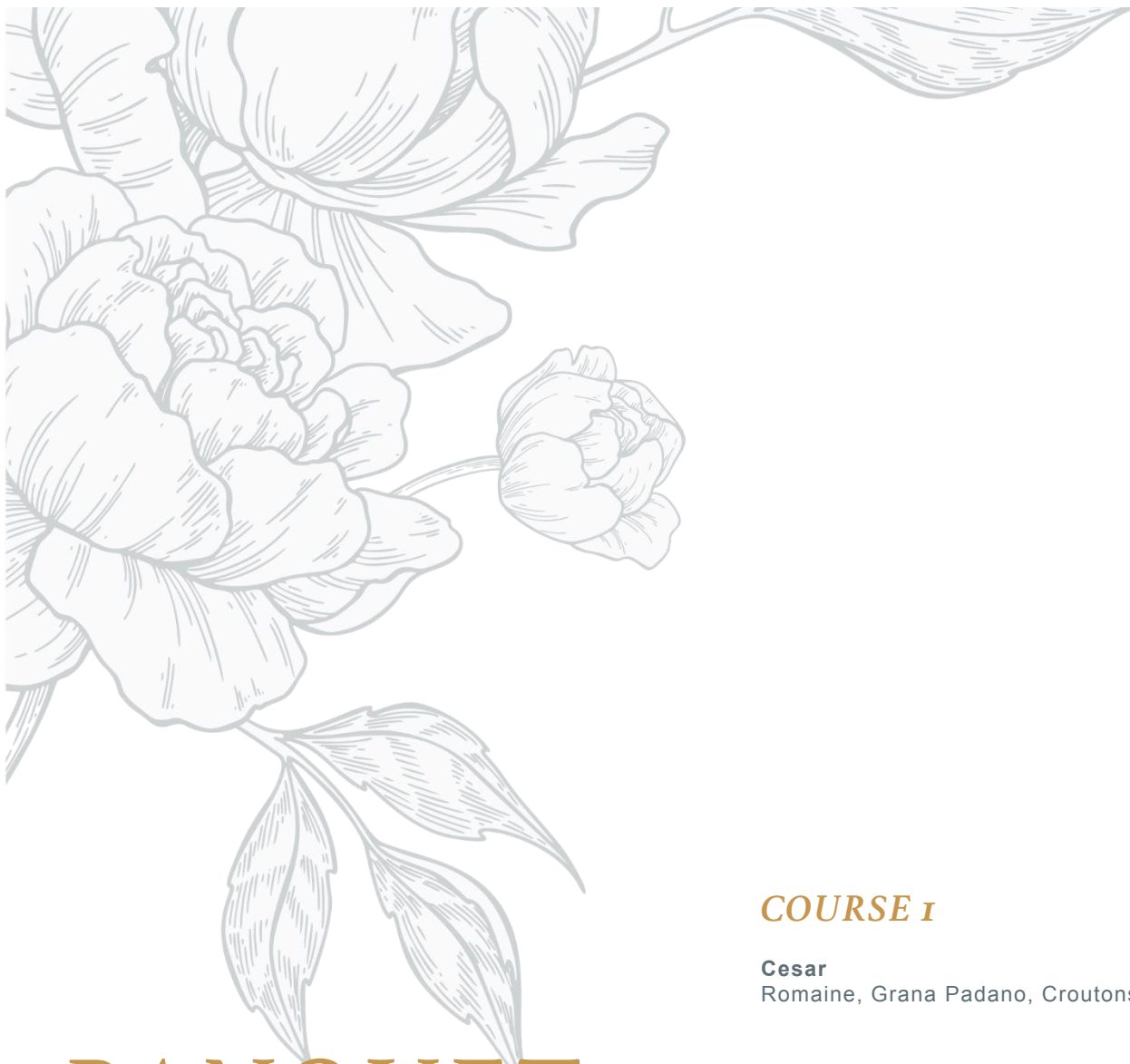
Farm Vegetables, Roasted Potatoes

COURSE 3

Half Tiramisu

Ladyfingers, Rum, Espresso, Mascarpone





BANQUET MENU I

\$55 per person

Select one dish from each course

COURSE 1

Cesar

Romaine, Grana Padano, Croutons, Cesar Dressing

COURSE 2

Tagliatelle

Egg Pasta, Seasonal Mushrooms, Garlic, Green Onion, Oregano, Tartufata, White Truffle Oil, Grana Padano

Bolognese

Spaghetti, Wagyu Beef Ragout, Grana Padano

Chicken Parmesan

Parmigiano-Reggiano, Fresh Mozzarella
Spaghetti Pomodoro

Salmon

Farm Vegetables, Wild Rice, Carrot Coulis

COURSE 3

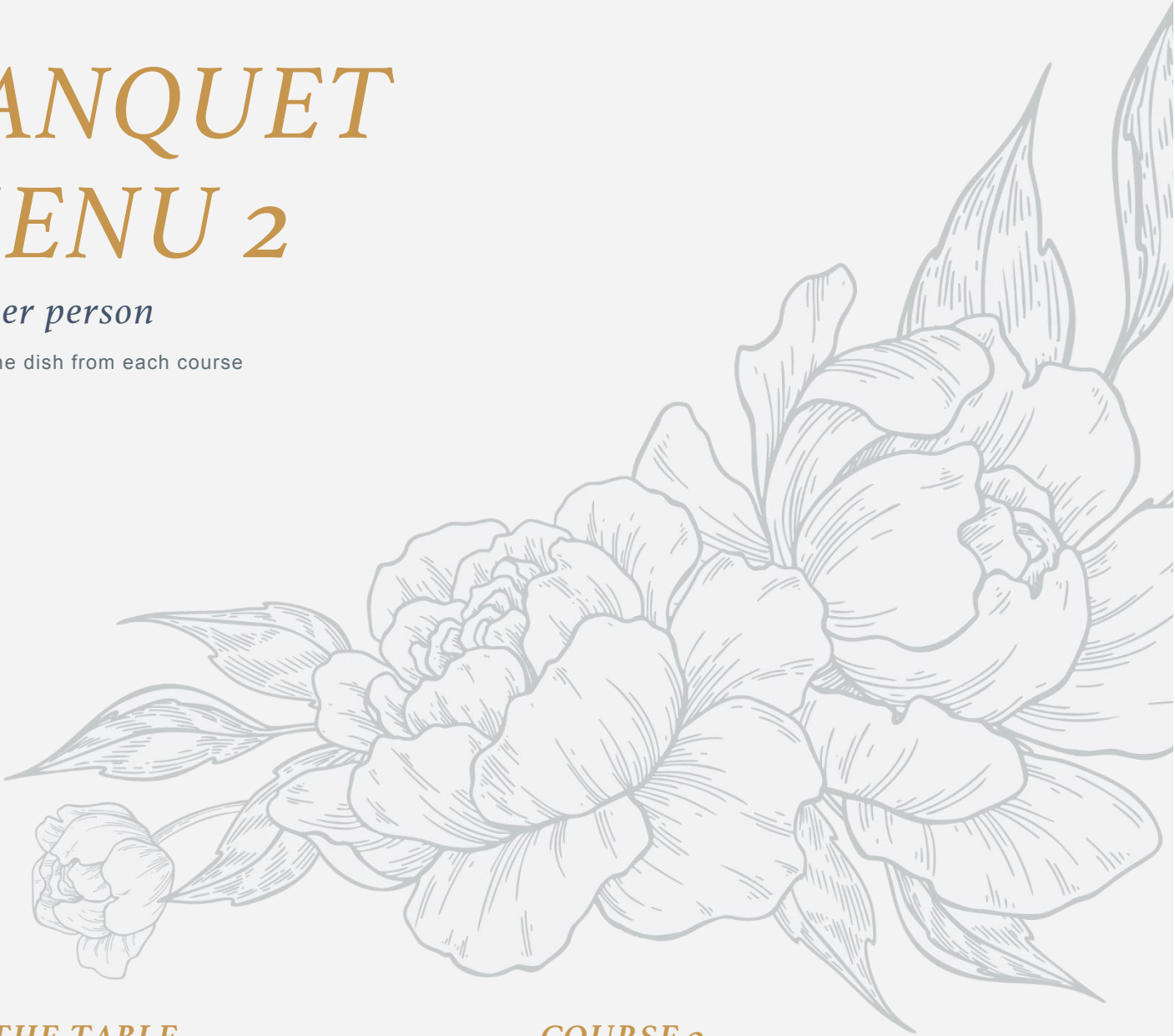
Tiramisu

Ladyfingers, Rum, Espresso, Mascarpone

BANQUET MENU 2

\$65 per person

Select one dish from each course



FOR THE TABLE

Calamari Fritti

Lemon, Sage, Truffle Aioli

Bruschetta

Ciabatta, Garlic, Tomatoes, Basil

COURSE 3

Pennette Vodka

Berkshire Bacon, English Peas Vodka & Cream

Truffle Gnocchi

Sage, Brown Butter, Hazelnut

Salmon

Farm Vegetables, Wild Rice, Carrot Coulis

Osso Bucco

Braised Veal Shank. Saffron Risotto

COURSE 2

Greens

Organic Mix Greens, Cherry Tomato, Carrot, Balsamic Vin.

Bietole

Beets, Arugula, Goat Cheese, Walnut, Vinaigrette

COURSE 4

Rosina Al Cioccolato

Chocolate Mousse, Fresh Raspberry, Sponge Cake, Triple Sec, Orange Crème Anglaise



BANQUET MENU 3

\$85 per person

Select one dish from each course

FOR THE TABLE

Antipasto

Cold Cuts, Bruschetta, Fresh Mozzarella, Olives

Calamari Fritti

Lemon, Sage, Truffle Aioli

COURSE 2

Cesar

Romaine, Grana Padano, Croutons, Cesar Dressing

Pere

Mixed Greens, Candied Walnuts, Cranberry, Bosc Pear, Gorgonzola Cheese, Raspberry Vinaigrette

COURSE 3

Cappellaci

House-made Ravioli, Butternut Squash, Walnut

Lasagna

Wagyu Beef, Bechamel, Tomato

Grilled Farm Chicken

Free Range Bone-in, Calabrian Pepper Aioli, Potato, Farm Vegetables

Filet Mignon

Balsamic Reduction, Mashed Potato, Spinach

Salmon

Carrot Coulis, Wild Rice, Farm Vegetables

DESSERT

Tiramisu

Ladyfingers, Rum, Espresso, Mascarpone

Rosina Al Cioccolato

Chocolate Mousse, Fresh Raspberry, Sponge Cake, Triple Sec, Orange Crème Anglaise

