

Verona Buffet Package

\$31 PER PERSON

AVAILABLE FOR PARTIES OF 20 OR MORE
BREAD SERVICE, SODA, COFFEE AND TEA INCLUDED

Salad

Choose one of the following

House

Shredded Mix, Tomato, Cucumber, Carrot, House Vinaigrette

Caesar

Romaine, Focaccia Croutons, Oven Dried Tomato

Mediterranean

Field Greens, Tomato, Pickled Onion, Castelvetrano Olive, Cucumber, Feta, Red Wine Vinaigrette

\$2 per person

Pasta

Choose one of the following

Marinara

House Made Red Sauce with Tomato, Garlic, Onion

Palomino

House Made Creamy Tomato Sauce

Parmesan Cream

House Made Creamy White Sauce with Parmesan Cheese

Entrée

Choose one of the following

Chicken Marsala

Lightly Floured Chicken Breast, Creamy Marsala Sauce with Mushrooms

Chicken Piccata

Lightly Floured Chicken Breast, Lemon Sauce, Capers, Artichokes

Chicken Parmesan

Marinara, Provolone

Chicken Siciliano

Panko Breaded Chicken Breast served with Ammoglio Sauce

Chicken Cristoforo

Panko Breaded Chicken Breast, Lemon Beurre Blanc

Entrée Add Ons

Roasted Salmon

\$12 per person

Norwegian Salmon Filet

Shrimp Casalinga

\$12 per person

Panko Breaded Jumbo Shrimp, Creamy Lemon Sauce

Sliced Beef Tenderloin

\$15 per person

Oven Roasted, Wild Mushroom Demi-Glace, Prepared Medium

Sides

Choose one of the following

Whipped Potatoes

Creamy Potato made with Mascarpone

Herb Roasted Potatoes

Diced Roasted Potatoes with Fresh Herbs, Chives and Extra Virgin Olive Oil

Vegetables

Choose one of the following

Verona Green Beans

Green Beans with Garlic, Extra Virgin Olive Oil

Market Vegetables

Mixed Seasonal Vegetables Sauteed with Garlic and Extra Virgin Olive Oil



Updated on 02/01/23 prices subject to change

Verona Family Style Package

\$33 PER PERSON

AVAILABLE FOR PARTIES OF 20 OR MORE
BREAD SERVICE, SODA, COFFEE AND TEA INCLUDED

Salad

Choose one of the following

House

Shredded Mix, Tomato, Cucumber, Carrot, House Vinaigrette

Caesar

Romaine, Focaccia Croutons, Oven Dried Tomato

Mediterranean

Field Greens, Tomato, Pickled Onion, Castelvetrano Olive, Cucumber, Feta, Red Wine Vinaigrette

\$2 per person

Pasta

Choose one of the following

Marinara

House Made Red Sauce with Tomato, Garlic, Onion

Palomino

House Made Creamy Tomato Sauce

Parmesan Cream

House Made Creamy White Sauce with Parmesan Cheese

Entrée

Choose one of the following

Chicken Marsala

Lightly Floured Chicken Breast, Creamy Marsala Sauce with Mushrooms

Chicken Piccata

Lightly Floured Chicken Breast, Lemon Sauce, Capers, Artichokes

Chicken Parmesan

Marinara, Provolone

Chicken Siciliano

Panko Breaded Chicken Breast served with Ammoglio Sauce

Chicken Cristoforo

Panko Breaded Chicken Breast, Lemon Beurre Blanc

Entrée Add Ons

Roasted Salmon

\$14 per person

Norwegian Salmon Filet

Shrimp Casalinga

\$14 per person

Panko Breaded Jumbo Shrimp, Creamy Lemon Sauce

Sliced Beef Tenderloin

\$17 per person

Oven Roasted, Wild Mushroom Demi-Glace, Prepared Medium

Sides

Choose one of the following

Whipped Potatoes

Creamy Potato made with Mascarpone

Herb Roasted Potatoes

Diced Roasted Potatoes with Fresh Herbs, Chives and Extra Virgin Olive Oil

Vegetables

Choose one of the following

Verona Green Beans

Green Beans with Garlic, Extra Virgin Olive Oil

Market Vegetables

Mixed Seasonal Vegetables Sauteed with Garlic and Extra Virgin Olive Oil



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Verona Plated Package

\$35 PER PERSON

AVAILABLE FOR PARTIES OF 20 OR MORE
BREAD SERVICE, SODA, COFFEE AND TEA INCLUDED

Salad

Choose one of the following

House

Shredded Mix, Tomato, Cucumber, Carrot, House Vinaigrette

Caesar

Romaine, Focaccia Croutons, Oven Dried Tomato

Mediterranean

Field Greens, Tomato, Pickled Onion, Castelvetrano Olive, Cucumber, Feta, Red Wine Vinaigrette

\$2 per person

Pasta

Choose one of the following

Marinara

House Made Red Sauce with Tomato, Garlic, Onion

Palomino

House Made Creamy Tomato Sauce

Parmesan Cream

House Made Creamy White Sauce with Parmesan Cheese

Entrée

Choose one of the following

Chicken Marsala

Lightly Floured Chicken Breast, Creamy Marsala Sauce with Mushrooms

Chicken Piccata

Lightly Floured Chicken Breast, Lemon Sauce, Capers, Artichokes

Chicken Parmesan

Marinara, Provolone

Chicken Siciliano

Panko Breaded Chicken Breast served with Ammoglio Sauce

Chicken Cristoforo

Panko Breaded Chicken Breast, Lemon Beurre Blanc

Entrée Add Ons

Roasted Salmon

\$16 per person

Norwegian Salmon Filet

Shrimp Casalinga

\$16 per person

Panko Breaded Jumbo Shrimp, Creamy Lemon Sauce

6 oz Filet Mignon

\$19 per person

Oven Roasted, Wild Mushroom Demi-Glace, Prepared Medium

Sides

Choose one of the following

Whipped Potatoes

Creamy Potato made with Mascarpone

Herb Roasted Potatoes

Diced Roasted Potatoes with Fresh Herbs, Chives and Extra Virgin Olive Oil

Vegetables

Choose one of the following

Verona Green Beans

Green Beans with Garlic, Extra Virgin Olive Oil

Market Vegetables

Mixed Seasonal Vegetables Sauteed with Garlic and Extra Virgin Olive Oil



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Brunch Package

\$28 PER PERSON

AVAILABLE FOR PARTIES OF 20 OR MORE
SODA, COFFEE, TEA, ASSORTED JUICES INCLUDED



Verona Brunch

Choose from sweet or savory

Tiramisu French Toast

Challah Bread, French Toast Style served with Tiramisu Crème

OR

Biscuits and Sausage Gravy

Home Style Butter Biscuits with Sausage Gravy

The following included

Scrambled Eggs

Farm Fresh Eggs topped with Sharp Cheddar Cheese and Fresh Chives

Breakfast Potatoes

Seasoned Diced Potatoes sauteed Red Pepper and Spanish Onion

Sausage Links

Detroit Pork Sausage

Nueske Bacon

Applewood Smoked Bacon



Brunch Add Ons

Smoked Salmon Platter

\$9 per person

Hardwood Smoked Salmon served with Crispy Capers, Pickled Onion, Watermelon Radish, Hard Boiled Egg, Herb Whipped Ricotta, Crostini's

Assorted Fresh Italian Pastries

\$6 per person

Chef Selection

Brunch Drinks

Mimosa **\$5 per glass**

Bloody Mary's **\$10 per glass**

Seasonal Sangria **\$10 per glass**

Signature Cocktails Available



Bar Package

3 HOUR SERVICE

AVAILABLE FOR PARTIES OF 20 OR MORE

INCLUDES ASSORTED MIXERS

BARTENDER FEES WILL APPLY TO VERONA CLASSIC AND BEER AND WINE PACKAGES

WE PRACTICE RESPONSIBLE SERVING

Verona Classic

\$32 PER PERSON

**Bottled Beer, Titos Vodka,
Bacardi Rum, Sauza Tequila,
Bombay Gin, Ezra Brooks Whiskey
House Red, House White, House Rose**

Beer and Wine

\$21 PER PERSON

**Bottled Beer, House Red
House White, House Rose**

Open Bar

**FULL BAR SERVICE
BASED ON CONSUMPTION**

**Craft Draft Beer, Domestic Beer,
Wine, Full Spirit List,
Verona Signature Cocktails**

Additional Add Ons

PRICE PER PERSON

AVAILABLE FOR PARTIES OF 20 OR MORE

Appetizers

PRICES ARE PER PERSON

20 PERSON MINIMUM

Mini Meatballs and Marinara \$6 per person

Hand Rolled Beef Meatball and House made Marinara

Calamari \$7 per person

Seasoned Fried Calamari served with Lemons and Calabrian Aioli

Anitpasti Platter \$8 per person

Assorted Meats, Cheeses, Condiments, Grilled Bread

Burrata Crostini \$6 per person

Whipped Burrata, Fig Jam, Sunflower Seed Pesto, Balsamic Glaze, Shaved Parmesan

Caprese Skewers \$3 per person

Ciliegini Mozzarella, Tomato, Fresh Basil, Olive Oil, Balsamic Drizzle

Sausage and Peppers \$8 per person

Sweet and Spicy Peppers, Onion, Spinach, Basil, Roasted Potatoes

Cheese Arancini \$6 per person

Panko Breaded Arborio Rice Balls, Five Cheese Blend

Shrimp Cocktail \$11 per person

Oishi U-12 Shrimp poached served with Cocktail Sauce and Lemon

Eggplant Carrese \$7 per person

Panko Breaded, Eggplant, Mozzarella, Tomato, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze

Seafood Platter \$16 per person

Charbroiled Shrimp, New Zealand Mussels, Squid Steaks, Spanish Octopus served over a Fresh Vegetable Salad in a Lemon Vinaigrette

Assorted Desserts

\$6 PER PERSON PER ITEM

\$8 PER PERSON FOR ASSORTED

20 PERSON MINIMUM

Lemon Bars

Classic Lemon Bars featuring a Soft Butter Shortbread Crust and a Tangy Sweet Lemon Curd Filling

Fudge Brownies

Rich, Sweet, Moist and Decadent

Mini Stuffed Bomboloni

Italian Doughnut Filled with Custard

Cannoli

Mini Sicilian Cannoli's Filled with Sweet Cream and Chocolate Chips



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