

# verona

inspired italian

## EVENTS MENU

**Buffet \$32 per person / Plated \$36 per person**

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### Host Chooses One Salad

#### **House Salad (GF) (VG)**

shredded mix, tomato, cucumber, carrot, red wine vinaigrette

#### **Caesar Salad**

romaine, focaccia croutons, shaved parmesan, oven dried tomato

#### **Mediterranean (GF) +2 per person**

field greens, tomato, pickled onion, castelvetrano olive, cucumber, feta, red wine vinaigrette

### Host Chooses One Pasta

#### **Marinara (VG)**

house made red sauce, tomato, garlic, onion

#### **Parmesan Cream**

house made white sauce, parmesan cheese

#### **Palomino**

house made creamy tomato sauce

### Host Chooses One Entrée

#### **Chicken Piccata**

lightly floured chicken breast, lemon sauce, artichokes, capers

#### **Chicken Marsala**

lightly floured chicken breast, creamy marsala sauce, wild mushrooms

#### **Chicken Cristoforo**

panko breaded chicken breast, lemon beurre blanc

#### **Chicken Siciliano**

panko breaded chicken breast accompanied with fresh ammoglio

#### **Chicken Parmesan**

marinara, provolone

### Host Chooses Two Sides

#### **Whipped Potatoes (GF)**

creamy potato made with mascarpone

#### **Herb Roasted Potatoes (GF) (VG)**

diced roasted potatoes with fresh herbs, chives and EVOO

#### **Green Beans (GF) (VG)**

garlic, EVOO

#### **Market Vegetables (GF) (VG)**

mixed seasonal vegetables, garlic, EVOO

#### **Bread Service & Select Beverages Included**

buttered garlic dinner rolls. coffee, tea, soda

### Entrée Enhancements

this enhancement features a duet plate that includes the chicken of the host's choosing, paired with one of the following options for all guests to enjoy

#### **Roasted Salmon (GF) +\$14 per person**

Norwegian salmon filet

#### **Sliced Beef Tenderloin (GF) + \$19 per person (buffet only)**

burgundy demi-glace, wild mushrooms, prepared medium

#### **Petite Filet (GF) + \$21 per person (plated only)**

burgundy demi-glace, prepared medium

#### **Filet & Lobster Tail (market price) (plated only)**

Filet with burgundy demi-glace & cold water Lobster Tail

**Classic Buffet Brunch \$28 per person**

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### Host Chooses Sweet or Savory

#### **Tiramisu French Toast**

challah bread, french toast style served with tiramisu creme

#### **Biscuits & Sausage Gravy**

homestyle butter biscuits, sausage gravy

### Host Chooses One (both +\$3 per person)

#### **Sausage Links (GF)**

Detroit pork sausage

#### **Nueske Bacon (GF)**

applewood smoked bacon

### Includes the Following

#### **Scrambled Eggs (GF)**

farm fresh eggs topped with sharp cheddar cheese and fresh chives

#### **Breakfast Potatoes (GF) (VG)**

seasoned diced potatoes, sauteed red pepper & onion

#### **Fresh Fruit Platter (GF) (VG)**

chef's selection

#### **Beverages**

coffee, tea, soda, juices

### Enhance Your Brunch

#### **Assorted Italian Pastries + \$8 per person**

chef's selection

## Live Action Stations

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*A great add on to any of our packages! Our live action stations offers an engaging culinary experience where one of our skilled chefs prepares custom dishes right before your guests eyes.*

### Priced Per Person

#### **Omelet Station \$12**

eggs, egg whites, sausage, ham, bacon, cheddar blend cheese, feta, mushrooms, spinach, peppers and onions

#### **Pancake Station \$11**

mixed berries, bananas, chocolate chips, chocolate syrup, maple syrup, whipped cream and sprinkles

#### **Pasta Station \$13**

choice of 2 sauces: marinara, parmesan cream or palomino sausage, chicken, mushroom, sweet peas, spinach, onion and peppers

#### **Sliced Beef Tenderloin Station \$23**

oven roasted, wild mushroom demi-glace, prepared medium

## Appetizers

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### Priced Per Person

#### **Calamari \$7**

seasoned fried calamari served with lemons and Calabrian aioli

#### **Mini Meatballs \$6**

hand rolled beef meatball and house made marinara

#### **Antipasti Platter (GF) \$9**

assorted meats, cheeses, condiments, butter garlic rolls

#### **Burrata Crostini \$6**

whipped burrata, tomato jam, sunflower seed pesto, balsamic glaze, shaved parmesan

#### **Caprese Skewers (GF) \$4**

Ciliegini mozzarella, tomato, fresh basil, olive oil, balsamic drizzle

#### **Shrimp Cocktail (GF) \$11**

Oishii U-12 shrimp served with cocktail sauce and lemon served chilled

#### **Cheese Arancini \$6**

panko breaded arborio rice balls, five cheese blend

#### **Sausage & Peppers (GF) \$9**

sweet and spicy peppers, onion, spinach, basil, roasted potatoes, Rinaldi Sausage

#### **Eggplant Caprese \$7**

panko breaded eggplant, mozzarella, tomato, fresh basil, EVOO, balsamic glaze

### Dessert Selections

#### **Assorted Italian Desserts + \$8 per person**

chef's selection

## Bar Selections

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### Host Bar

#### **Charged to the host**

any size party  
host works with Event Manager to establish select beverage offerings. all beverages will be charged to event host, ala carte pricing upon consumption, with standard 6% sales tax and 22% gratuity added to final bill. we recommend choosing spirits from our package options but welcome inquires for custom menus

### Verona Classic

#### **\$32 per person/3 hour service**

parties of 20 or more  
bottled beer, Tito's Vodka, Bacardi Rum, Sauza Tequila, Bombay Gin, Evan Williams Whiskey, house red, house white, house rose. includes assorted mixers. package will be charged to event host, with standard 6% sales tax and 22% gratuity added to final bill

#### **\$6 Mimosas and/or \$10 Blood Mary's**

any size party  
mimosas and bloody mary's will be charged to event host, ala carte pricing upon consumption, with standard 6% sales tax and 22% gratuity added to final bill.

### Cash Bar

#### **Individual guest tabs**

parties 20 or less  
guests are able to enjoy our full beverage menu! guests will be charged ala carte pricing based upon consumption including standard 6% sales tax and 22% gratuity.

### Beer & Wine

#### **\$21 per person/3 hour service**

parties 20 or more  
bottled beer, house red, house white, house rose package will be charged to event host, with standard 6% sales tax and 22% gratuity added to final bill

### Private Bar & Bartender

#### **\$100 an hour**

enjoy having your own private bar in your event space with a bartender dedicated to just you and your guests. please choose from either the Verona Classic Package or beer and wine package for this service. custom offerings may be arranged, and a quoted cost will be provided.

# FAQs

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## **Date Availability, Date Holds, and Tastings**

Availability is on a first come first served basis. Your desired date is considered officially booked/reserved once a deposit has been placed. At the time of inquiry, if your desired date is available, we offer a complimentary 72-hour hold while you review all we have to offer. After 72 hours, the hold will expire if a deposit is not placed.

We offer tastings upon request for \$25/per person (4 person maximum). For this price you may choose one salad, one pasta two entrees, and two side dishes from our event menu to share.

## **Event Décor and Set Up**

We provide ivory and black table linen, black cloth napkins, plates, silverware, and glassware. For seating we offer 5-foot round tables that seat a maximum of 8 guests per table, and 5-foot rectangle tables that are best used for classroom style presentations, buffet or dessert tables, and gift tables. You are welcome to provide your own linen from a third-party vendor.

Décor is welcome but we have a few guidelines we ask you follow; paint, glitter and confetti are not permitted, business décor including furniture and framed artwork may not be removed from walls, and nothing to be attached to walls, ceilings, or hung from fixtures.

We guarantee a minimum of 1.5 hours prior to your event's start time to allow you to come set up. Should you need more time, please work with the Event Manager to determine availability. All décor must be removed and cleaned at the completion of the event. Please understand that the event host is responsible for décor set up and take down and our team will not be present to assist. The business assumes no responsibility for property from outside vendors and host will be responsible for any damages.

## **Outside Food and Beverage**

Our guests are allowed to bring desserts from an outside vendor while following two guidelines; the dessert must be prepared in a licensed bakery and all desserts must be free of any form of peanut, tree nut, or sesame including extracts and flour. Please understand that our restaurant is peanut, tree nut, and sesame free and we strictly adhere to this policy to ensure the safety of all guests. Should a guest bring items that contain these products, we will ask that it be removed from the premises immediately (financial compensation will not be provided). Aside from the dessert allowance, outside food and beverage is not permitted. If you bring your own dessert, we will provide cutlery and plate ware. Our cake cutting fee is \$50/cake which will be added to the final event bill.

## **Menu Selections**

Chef Salvatore has thoughtfully curated our Events Menu to offer our guest favorites and we are sure your guests will be impressed with any offering you choose! For parties larger than 20 guests, we do require that you make selections from our Events Menu. To best serve you, all private events require prior planning for food and beverage services. Please understand that we are unable to accommodate ala carte (for parties larger than 20 guests) or ordering day of (any size party). For guests with dietary restrictions, please work with our Event Manager to establish proper offerings. While we can accommodate most allergy and dietary restrictions, additional charges may occur. Children pricing will depend on expected guest count. Generally speaking, children under the age of ten may order off of our children's menu or receive 50% off of per person adult pricing for buffet pricing only. Plated selections will be full priced for guests of all ages. Children over the age of ten will be charged traditional pricing.

**All food and beverage selections and final guest count must be established and finalized 14 days prior to the event date.**

## **Third Party Entertainment**

**All third-party vendors must have prior approval by the Event Manager and our business assumes no responsibility for outside services. Please know that we reserve the right to discontinue any outside service should it be uncondusive to our operations. Should any damages occur, the event host will be responsible to compensate for said damages at time of event.**

Although we are unable to allow for a DJ or full band due to our hotel setting, we have a speaker that can be rented!

Additional entertainment such as magicians, face painting, demonstrational presentations, etc will be approved on a case-by-case basis. Please share your plans with our Event Manager so we may ensure that we can accommodate in our private spaces. Generally speaking, we ask that our spaces be utilized for food and beverage services and corporate meeting presentations.

## Our Events Team

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### Executive Chef

salvatore borgia

Chef Sam is an accomplished executive chef with over 30 years of culinary experience. He has crafted unforgettable dining experiences for events ranging from intimate gatherings to grand celebrations. His passion for food and commitment to quality have established him as a sought-after leader in the culinary industry.



### Events Manager

ashley hawrys-morgan

phone: (586) 229-9415

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Ashley is dedicated to making every event a memorable experience. She works closely with each guest to bring their vision to life, ensuring that every detail is perfect. Contact her today to plan your future event at Verona Inspired Italian

## Event Room Gallery

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