

## BANQUET ROOMS & CAPACITIES



### **GODFATHER ROOM (6-10 people)**

*Warm and intimate room, which is an alcove to the main dining room.  
No F&B minimum.*



### **ASSISI ROOM (15-30 people)**

*Overlooks the abbey of Assisi on the mural. Situated close to the bar area, convenient for pre-dinner gathering or cocktail receptions.*



### **UMBRIA ROOM (35-50 people)**

*Classic San Francisco tradition and elegance with a view of beautiful Umbria on the mural.*



### **TUSCANY ROOM (50-90 people)**

*A combination of the Assisi Room and Umbria Room. Great space for wine dinners, rehearsal dinners, team-building events and receptions.*

## **BUYOUT OPTIONS AVAILABLE**

**For more information call us at 415.986.1886  
or email us at [fior@fior.com](mailto:fior@fior.com)**

# BANQUET MENU PACKAGES

## MENU I

Caesar Salad  
Entrée (Select four from Group A)  
Dessert (Select one from Group A)  
Coffee or Tea

## MENU II

Caesar Salad  
Tri Colore Pasta (Sampling of three pastas)  
Entrée (Select four from Group A or B)  
Dessert (Select one from Group A)  
Coffee or Tea

## MENU III

Prosciutto & Fruit  
Tri Colore Pasta (Sampling of three pastas)  
Entrée (Select four from Group A, B or C)  
Dessert (Select one from A or B)  
Coffee or Tea

## MENU IV

Tre Spuntini (Sampling of Prosciutto & Fruit, Tomatoes & Burrata, Prawns wrapped in Pancetta)  
Tri Colore Pasta (Sampling of three pastas)  
Entrée (Select four from Group A, B or C)  
Dessert (Select one from A or B)  
Coffee or Tea

## MENU V

Personalized Menus (a la carte pricing)

## STARTERS

Baskets of Calamari  
Assorted Crostini

## LUNCH MENU

Caesar Salad  
Entrée (Select four from Group A)  
Coffee or Tea

Sales tax and 20% service charge will be added.

## GROUP A

### PASTA

**Lasagne** – Layered Pasta with Cheese, Prosciutto and Meat  
**Rigatoncini con Pesto** – Rigatoncini Pasta Tossed with Basil, Pinenuts, Garlic and Olive Oil  
**Tortellini con Panna** – Pasta Stuffed with Chicken in a Cream Sauce. (These pastas can be done with your choice of Pesto, Alfredo, Tomato or Meat sauce)  
Additional pastas are available – Just Ask Us!

### CHICKEN

**Petto di Pollo alla Valdostana** – Breast of Chicken Sautéed with Prosciutto and Fontina Cheese  
**Petto di Pollo Cacciatora** – Breast of Chicken Sautéed with Mushrooms, Olives and Tomatoes  
**Petto di Pollo Ligure** – Breast of Chicken with Sun-Dried Tomatoes in a Creamy Pesto Sauce

### FISH

**Pesce del Giorno** – Fish of The Day (All fresh seafood is subject to availability)

### DESSERT

Tiramisu, Chocolate Mousse or Spumoni

## GROUP B

### VEAL

**Piccata con Capperi** – Slices of Veal Sautéed with Lemon, White Wine and Capers  
**Scaloppine al Marsala** – Slices of Veal Sautéed with Dry Marsala Wine and Mushrooms  
**Scaloppine Fior** – Slices of Veal sautéed with Prosciutto and Mushrooms in Wine Sauce

### MEAT

**Lombata di Manzo in Padella Pepata** – New York Steak Sauteed with Pepper, Cream and Grappa

### FISH

**Pesce del Giorno** – Fish of The Day (All fresh seafood is subject to availability)

### DESSERT

Seasonal Berries with Grand Marnier Cream

## GROUP C

### MEAT

**Sella di Agnello Arrosto** – Roasted Rack of Spring Lamb with Rosemary Sauce

### FISH

**Gamberi Fior** – Prawns Sautéed with Tomatoes, Shallots, White Wine and Garlic

## BUYOUT OPTIONS AVAILABLE

For more information call us at 415-986-1886 or email us at: [fior@fior.com](mailto:fior@fior.com)

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