



*Music to your mouth*

## HOLIDAY SERVED LUNCH MENU

Served for a minimum of fifty guests

### GRANDIOSO MENU

\$35 PER PERSON

#### FIRST COURSE

*Please select one*

Classic Caesar Salad  
Parmesan Dressing

Baby Mixed Greens  
Beets, Dried Cranberries, Oregano Mustard Dressing

White Bean Soup

Creamy Polenta with Grilled Mushrooms

#### ENTRÉE OPTIONS

*Please select two*

*Exact quantities of each entrée must be provided three business days prior to your event*

Oven-Roasted Chicken Breast  
Garlic Mashed Potatoes, Salsa Verde

Oven-Roasted Tilapia  
Pumpkin Risotto, Red Wine Sauce

Pan-Seared Salmon  
Ratatouille with Pearl Pasta, Tomato Saffron Sauce

#### PLATED DESSERTS

*Please select one*

Vanilla Panna Cotta

Panettone with Pomegranate Sorbet  
Sauce Anglaise

Biscotti Bread Pudding  
Chocolate Sauce

### MAGNIFICO MENU

\$40 PER PERSON

#### FIRST COURSE

*Please select one*

Smoked Salmon with Red Wine Risotto

Seafood Bisque

Baby Mixed Greens  
Crumbled Vermont Goat Cheese, Toasted Pine Nuts,  
Balsamic Tomato Dressing

Baby Spinach and White Bean Salad  
Citrus Dressing

#### ENTRÉE OPTIONS

*Please select two*

*Exact quantities of each entrée must be provided three business days prior to your event*

Pan-Roasted Chicken Breast  
Portobello Mushroom Polenta, Sautéed Spinach,  
Balsamic Reduction

Pan-Seared Tilapia Filet  
Brushed with Purple Mustard, Fontina Cheese Potatoes,  
Mustard Sauce

Crusted Pacific Salmon Filet  
Roasted Winter Vegetables, Walnut Pesto Beurre-Blanc

Oven-Roasted Pork Loin  
White Beans "Country Style," Red Wine Sauce

#### PLATED DESSERTS

*Please select one*

Lemon Almond Tart  
Citrus Coulis

Classic Tiramisu  
Turkish Coffee Sauce

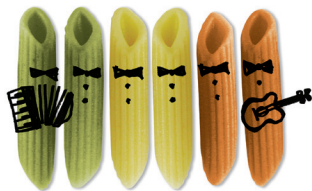
Biscotti Bread Pudding  
Chocolate Sauce

Ricotta Cheesecake  
Pistachio Anglaise



For reservations, please call 202.312.1250 or go to

WWW.ARIAPIZZERIA.COM



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## HOLIDAY SERVED DINNER MENU

Served for a minimum of fifty guests

### ARIOSO MENU

\$55 PER PERSON

#### FIRST COURSE

*Please select one*

Antipasto Plate  
Prosciutto, Mortadella, Soppresata, and  
Salametto with Baby Greens

Roasted Pumpkin Soup  
Garnished with Smoked Bay Scallops

Goat Cheesecake  
With Lamb's Lettuce and Black Olive Emulsion

Spinach and Mushroom Cannelloni  
Sage Butter Sauce

#### ENTRÉE OPTIONS

*Please select one*

Pan-Seared Beef Tenderloin  
Basil Mashed Potatoes, Green Bean Fricassee,  
Gorgonzola Cheese Crumbles, Red Wine Sauce  
(Please add \$2 per person for this selection)

Oven-Roasted Rockfish Filet  
Braised Fennel Risotto, Black Olive Sauce

Baked Chicken Breast Stuffed with  
Prosciutto and Provolone Cheese  
Roasted Winter Vegetables, Mustard Sauce

Duo of Pan-Seared Chicken Breast and  
Oven-Roasted Tilapia Filet Brushed with Basil  
Pesto-Fontina Mashed Potatoes, Sautéed Spinach,  
Oregano Pomodoro Sauce  
(Please add \$4 per person for this selection)

#### PLATED DESSERTS

*Please select one*

Peppermint Cheesecake  
Graham Cracker Crust, Milk Chocolate Sauce

Chocolate Pistachio Marquise  
Joconde Sponge with Chocolate and Pistachio Mousse,  
Vanilla Anglaise

Grand Marnier Crème Brûlée  
with Hazelnut Biscotti

### SEMPLICE MENU

\$50 PER PERSON

#### FIRST COURSE

*Please select one*

Roasted Red Beet and Frisée Salad  
Crumbled Vermont Goat Cheese,  
Toasted Walnuts, Aged Balsamic Dressing

Creamy Gorgonzola Polenta with Domestic Mushrooms

White Bean and Prosciutto Soup

Classic Caesar Salad  
Parmesan Shavings, Focaccia Croutons, Caesar Dressing

#### ENTRÉE OPTIONS

*Please select one*

Pan-Seared Salmon Filet  
Walnut Papardelle Pasta, Sun-Dried Tomato Basil Sauce

Roasted Chicken Breast  
Sautéed Swiss Chard with Caramelized Onions,  
Fingerling Potatoes, Pinot Noir Sauce

Pan-Roasted Tilapia Filet  
Braised Savoy Cabbage, Chestnut Spaetzle,  
Juniper Berry Sauce

#### PLATED DESSERTS

*Please select one*

Red Berry Tiramisu  
Chambord-Soaked Lady Fingers, Mascarpone Mousse,  
Raspberry Sauce

White Chocolate Dome  
Red Currant Center, Strawberry Coulis

Apricot Financier Tart  
Vanilla Bean Ice Cream, Lemon Syrup



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