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Plano, TX 75093

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princi | italia

*Dining Guide*



# SMALL BITES

PRICING PER PERSON

**Light Option - Choose 4 including one pizza**  
(1 hour of continuous food service) **\$25**

**Medium/Heavy Option – Choose 5 including**  
**1 pizza selections**  
**includes a charcuterie & cheese platter**  
(2 hours of continuous food service) **\$35**

**Fig & Gorgonzola Bruschetta Bites**  
fresh mission figs + gorgonzola  
balsamic reduction

**Tomato & Bufala Mozzarella Bruschetta Bites**  
vine-ripened + torn basil + evo

**Beef Meatballs**  
marinara + pesto + parmesan

**Crispy Calamari**  
truffle aioli + marinara

**Caprese Skewers**  
vine tomatoes + mozzarella di bufala  
basil + pesto

**Open Face Meatball Sliders**  
mozzarella + pesto

**Garlic Flatbread**  
Rosemary + parmesan + evo

**Three Cheese Flatbread**  
goat + gorgonzola + reggiano

**Truffle Deviled Eggs**

**Pan Seared Blue Crab Cakes +\$3/person**  
blue crab + red pepper sauce





# APPETIZERS

CONTINUED

## **Crispy Arancini**

fresh mozzarella + risotto + marinara

## **Fried Cheese Ravioli**

Marinara sauce

## **Grilled Cheese Bites**

talleggio cheese, tomato-basil dipping  
sauce

## **Lemon Rosemary Chicken & Veggie Skewers**

basil citrus sauce

## **Tortellini Fonduta in Cups +\$3/person**

## **Pizza**

### **Margherita**

tomato sauce, fresh mozzrela, basil

### **Crispy Chicken Parmesan**

aged provolone, parmesan cheese,  
pizza sauce, basil

### **Italian Sausage**

roasted peppers, cremini mushrooms,  
goat cheese, pizza sauce, oregano,  
tomato sauce

### **Tartufo 'Truffle'**

truffle butter, shiitake mushrooms,  
fontina & parmesan cheese, shaved  
black truffles

### **Fig & Gorgonzola**

arugula, prosciutto, shaved parmesan &  
fontina cheese, balsamic reductions,  
evoo



All food and beverage is subject to a 8.25% state tax and 23% gratuity

# Bar Packages

(Includes two hours of serve time)

## BEER & WINE PACKAGE - 30

house red & white wine, domestic bottled & draft beer  
iced tea and sodas

## HOUSE PACKAGE - 38

house spirits, house red & white wines, domestic & imported bottled & draft beer  
iced tea and sodas

## PREMIUM PACKAGE - 45

premium spirits, sommelier selected red & white wines, domestic & imported bottled  
& draft beer  
iced tea and soda

## Open Bar

Charged by the drink or bottle of wine on consumption

## Featured Wine & Beer Only

Charged by the beer or bottle of wine

Featured Wines include White, Rose, Red

**Basic \$45-66/bottle or Premium \$55-75/bottle**





# SEATED DINNERS

15% off for Lunch - Speak to your Event

Coordinator for customizing the perfect menu

## Menu #1 \$48/pp

### SALAD COURSE

Caesar shaved parmesan and crostini

### MAIN ENTRÉE (guests will choose tableside)

Spaghetti Bolognese classic bolognese sauce, reggiano parmigiana

Chicken Piccata fingerling potatoes, broccolini & lemon-caper sauce

Grilled Scottish Salmon pea saffron risotto, crispy onions and tarragon grain mustard sauce

### SHARED DESSERTS

Trio of Chef Features

## Menu #2 \$59/pp

### SMALL PLATE APPETIZERS

Meatball al Forno beef, tomato pesto sauce  
Garlic & 3-Cheese Flatbread

### SALAD COURSE

Chef's House salad lemon-thyme vinaigrette

### MAIN ENTRÉE (guests will choose tableside)

Lemon Sole Piccata  
crabmeat, seasonal veggies, piccata sauce

Romano Crusted Chicken tomato basil sauce & linguine

Chianti Braised Short Ribs butternut squash & escarole risotto, porcini & shiitake mushrooms

### DESSERT (guests will choose tableside)

Classic Tiramisu, NY Cheesecake, Lava Cake or Seasonal Crostata

## Family Style \$46/pp

### SHARED APPETIZERS

Meatball al Forno beef, chicken, tomato pesto sauce  
Crispy Calamari truffle aioli, marinara

### SALAD COURSE

Caesar shaved parmesan & crostini

### SHARED PIZZA & PASTA

**Choose 2 pizza** (Margherita, Pepperoni, Italian Sausage, Fig & Gorgonzola, Chicken Parmesan)

**Choose 2 pasta** (Spaghetti Bolognese, Penne Arrabbiata, Orecchiette, Spaghetti Carbonara)

### CHEF FEATURED SHARED DESSERTS

Trio of Chef Features



## Premier Menu \$69

### SMALL PLATE APPETIZERS

Tortellini Fonduta black truffle butter, parmesan  
Crispy Calamari truffle aioli, marinara

### SALAD COURSE

Caprese mozzarella di bufala, vine tomatoes, basil  
Assorted Flatbreads

### MAIN ENTRÉE (guests will choose tableside)

Lobster fra Diavolo lobster tail, jumbo shrimp, clams, calamari, mussels, arrabbiata sauce, basil, chili flakes, linguine

Filet Mignon, truffle whipped potatoes, green beans, chianti sauce

Veal Saltimbocca prosciutto di parma, fontina, sage pan sauce

### DESSERT (guests will choose tableside)

New York Style Cheesecake blueberry sauce

Tiramisu layers of chocolate cake & mascarpone cream, dark rum, chocolate shavings & leghorn sauce

Seasonal Fruit Crostata

**\*Parties of 40+ is required to have two entrée selections and 1 dessert**

**\*Parties of 51+ is required to have 1 amazing duo and 1 dessert**

\*Feel free to discuss customizing menus with your Event Coordinator

\*\*Vegan, Vegetarian, Gluten Free options available on request

# Let's Do Brunch

\$7/Mimosa & Peach Bellini or \$12/Person Bottomless

## Taste & Share \$26

**Served Family Style or Mingling Reception**

AVOCADO BASIL BRUSCHETTA

Cherry heirloom tomato + mozzarella di bufala + evoo

CHICKEN & WAFFLE BITES

vermont maple syrup

TRUFFLED DEVILED EGGS

MINI CRAB CAKES

basil hollandaise

## Sicily \$28

Served with Breakfast Bread Basket & Fruit

**Main Entrée Selections (guests will choose tableside)**

PRINCI SCRAMBLE

lobster, shrimp, spinach, asiago cheese, tuscan potatoes

FRIED CHICKEN & BELGIAN WAFFLE

hickory smoked bacon, fried eggs, vermont maple syrup

EGGS BENEDICT

english muffin, Canadian bacon, poached eggs, baby spinach, hollandaise, tuscan potatoes

**Shared Dessert**

Chef Seasonal Features



## Tuscany \$35

Served with Breakfast Bread Basket & Fruit

**Main Entrée Selections (guests will choose tableside)**

PRINCI OMELETTE DI MARE

canadian lobster, rock shrimp, spinach, asiago cheese & yukon gold tuscan potatoes

STEAK & EGGS

petite filet, scrambled eggs, grilled asparagus, tuscan potatoes

PRINCI CRAB CAKE BENEDICT poached eggs, basil hollandaise, herb salad, match stick potatoes

SCOTTISH SALMON

pea & saffron risotto, crispy onions, tarragon mustard sauce

**Dessert (guests will choose tableside)**

Chef Seasonal Features

Tiramisu, Chocolate Lava Cake, NY Cheesecake

\*Parties of 21+ is required to have three entrée selections and 1 dessert

\*Parties of 30+ is required to have two entrée selections and 1 dessert

**\*Feel free to discuss custom menus with your Event Coordinator**

## **Plano Location Only**

### **Pizza Tossing Experience-super fun, a wildly popular event!**

Kick off your experience with a welcome reception featuring select beer, wine, premium cocktails, and passed hors d'oeuvres. Then roll up your sleeves for a hands-on pizza tossing class—aprons, hats, and dough provided! Our Chef will guide you through the demonstration before guests jump into a lively pizza tossing competition, with points awarded for height, spin, and flair. The judges will crown a winner, who will also receive a prize. Expect plenty of laughter and big smiles along the way!

After the pizza tossing, teams will head to the Pizza Making Station to create their most imaginative pies. With just five minutes and a variety of ingredients (plus sauce and cheese), each team will craft a pizza to be judged on Most Unique and Best Flavor.

Once the fun is complete, everyone will gather for a family-style meal of fresh salads, hearty pasta, and—of course—pizza (don't worry, not the tossed dough!). The evening wraps up with shared desserts to end on a sweet note.

This experience is a hit for every occasion—from business functions to social celebrations! We've hosted everything from milestone birthdays (40th, 70th, and beyond) to festive holiday gatherings. And yes, even the kids can join the fun—we outfit them with hats, aprons, and dough so they can create their very own mini pizzas.

Our corporate clients—including Hilton, Google, Deloitte, and Marriott—consistently rave about this event. The feedback from their teams has been overwhelmingly positive, with many calling it the best post-meeting reception, team-building activity, or team dinner they've ever attended.

**BE PREPARED TO LAUGH AND SMILE UNTIL IT HURTS!**

#### **What's included?**

2-hour bar package, passed hors d'oeuvres, pizza tossing class with dough, aprons and hats, rewards for best in height, flair/style, pizza making competition and a family style meal.

#### **Pricing**

\$79 per person with the premium 2-hour bar package

\$65 per person with wine & beer

\$50 per person without the bar package

\$18 per person 10 and under

\*Custom Pricing is also available, please consult your event coordinator

# TERMS & CONDITIONS

**Event Policies:** At Princi Italia, we take our commitment to outstanding food and service very seriously. While we recognize that last minute change are sometimes unavoidable, providing the best guest experience requires advance planning and preparation.

**Special Arrangements:** We are committed to exceeding your expectations and ensuring that your upcoming gathering is executed with the highest level of guest experience. Please do not hesitate to talk to your Event Coordinator about special accommodations.

**Final Menu & Signed Agreement Due:** Seven days before the reservation date.

**Final Guest Guarantees:** The guaranteed number of people must be received by your Event Coordinator 72 hours before the function. If no final guarantee has been given, the initial estimate number of guests will be used. Guarantees and final menus are the responsibility of the host/client. We will do our best to send out reminders.

**Cancellations:** Cancellations must be received within 48 hours after the agreement has been approved and signed by the client to be valid for a full refund of the deposit and/or release from payment. All deposits are non-refundable. If cancellation is unavoidable, the client can postpone the date of the event within 90 days and use any paid deposits toward the rescheduled event. Notice must be given 5 business days before or any deposits will be forfeited.

**Payment:** For all types of functions, a signed reservation agreement and a credit card guarantee with 50% deposit is required to completely secure the reservation. Please contact your Event Coordinator to work out any flexible terms, as needed. Full and final payment will be presented to the onsite contact and a **physical credit card** will be processed at the conclusion of your event. The option to use the card on file will need to be discussed with your event coordinator before the reservation date.

**Tax & Gratuity:** Menu prices and Food and Beverage minimums are not inclusive and are subject to sales tax of 8.25% plus 23% Service & Coordination Fees. Tax exempt organizations must furnish a current Texas Sales & Use Tax Exemption with the signed agreement.

**Food & Beverage:** All menu items are subject to availability and seasonality. If necessary, comparable substitutions will be made with no increase to the agreed menu price, including wines. Menus that are not submitted within seven business days prior to the event date will be pre-selected for the group at the lowest menu price offered for the time frame the host/client would like to schedule their reservation. Food and Beverage minimums include any and all food items, and any and all types of beverages (alcoholic and non-alcoholic).

**Dining Time:** We have estimated your dining experience to last two and one-half (2.5) hours for dinner and two (2) hours for receptions, unless otherwise noted. A timely arrival is greatly appreciated, as a late arrival will impact the dining time allotted for your experience. Additional time may be subject to a Minimum Spend increase from 10-20% or a room rental fee at the Restaurant Manager's discretion; this is to ensure that parties booked for both an early and late seating have the most enjoyable experience possible.