



**West Plano Village - 3300 Dallas Parkway,  
Plano, TX 75093**

**Preston Royal Village, Dallas, TX 75230**

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2/15/24

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*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 Brushcetta Bites**  
vine-ripened + torn basil + evo

**Chicken & Beef Meatballs**  
marinara + pesto + parmesan

**Crispy Calamari & Rock Shrimp**  
truffle aioli + marinara

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

**Open Face Meatball Sliders**  
mozzarella + pesto

**Tomato & Basil Flatbread**  
parmesan , evo

**Three Cheese Flatbread**  
goat + gorgonzola + Reggiano

**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 Skewers**

basil citrus sauce

## **Crispy Shrimp**

Truffle aioli

## **Pizza**

### **Margherita**

tomato sauce, fresh mozzarella, basil

### **Chicken Pesto**

fresh mozzarella, goat cheese, grilled pesto chicken, red onions, pine nuts

### **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



# 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 \$40-55/bottle or Premium \$50-75/bottle





# SEATED DINNERS

15% off for Lunch - Speak to your Event Coordinator for customizing the perfect menu

## Menu #1 \$45/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

Tiramisu, Apple Crostata, NY Cheesecake

## Menu #2 \$55/pp

### SMALL PLATE APPETIZERS

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

### SALAD COURSE

Chef's House salad lemon-thyme vinaigrette

### MAIN ENTRÉE (guests will choose tableside)

Lemon Sole Piccata crabmeat, stewed tomato, zucchini, piccata sauce

Romano Crusted Chicken tomato basil sauce & linguine

Chianti Braised Short Ribs pappardelle, shitake mushrooms, san Marzano tomatoes, marjoram & pecorino cheese

### DESSERT (guests will choose tableside)

Classic Tiramisu, NY Cheesecake, Lava Cake or Seasonal Crostata

## Family Style \$48/pp

### SHARED APPETIZERS

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

### SALAD COURSE

Caesar shaved parmesan & crostini

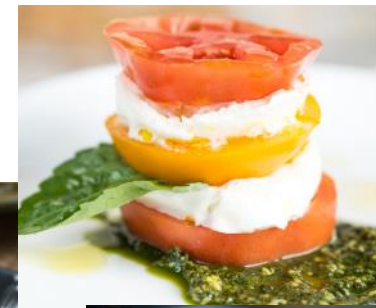
### SHARED PIZZA & PASTA

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

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

### CHEF FEATURED SHARED DESSERTS

Trio of Chef Features



## Premier Menu \$69

### SMALL PLATE APPETIZERS

Tortellini Fonduta black truffle butter, parmesan  
Crispy Calamari & Shrimp 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 Francese sauteed baby spinach, lemon sage 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 25+ is required to have two entrée selections and 1 dessert*

*\*Parties of 41+ 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

\$6/Mimosa-Blood Peach Bellini-Bellini Cipriani \$12/Carafe

\*Groups of 16+ will choose 3

## Taste & Share \$22

### Served Family Style or Mingling Reception

#### AVOCADO BASIL BRUSCHETTA

Cherry heirloom tomato + mozzarella di bufala + evoo

#### MINI FRENCH TOAST

citrus hazelnut mascarpone, strawberries, maple syrup, powdered sugar

#### PRINCI DEVILED EGGS

Paprika + cut chives

#### MEATBALL AL FORNO

Beef + chicken + tomato pesto sauce

## Sicily \$25

Served with Breakfast Basket & Fruit

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

#### PRINCI SCRAMBLE

artichokes, asparagus, wild mushrooms, yellow tomatoes, basil, asiago cheese, avocado & tuscan potatoes

#### COBB SALAD

grilled chicken, rock shrimp, avocado, heirloom tomato, gorgonzola, egg & roast potatoes

#### EGGS BENEDICT

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

### Shared Dessert

Chef Seasonal Features



## Tuscany \$35

Served with Breakfast 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

fingerling potatoes, asparagus & roasted red pepper sauce

### Dessert (guests will choose tableside)

Chef Seasonal Features

Tiramisu, Chocolate Lava Cake, NY Cheesecake

\*Parties of 16+ 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**

# 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.