



CRAFT PIZZERIA & BAR

PRIVATE SPACE  
DINING

CRAFTING UNFORGETTABLE GATHERINGS

**CONTACT US**

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# PRIVATE SPACE DETAILS

## THE LEMON ROOM

Nestled away from the main dining room, the Lemon Room offers a bright and welcoming space perfect for any occasion.

Seating up to 30 guests, it's ideal for celebrations, meetings, and private dinners with a private entrance for convenience.

Your guests enjoy a warm atmosphere and exceptional flavors from a curated buffet-style menu.

The Lemon Room is the perfect setting to make your event unforgettable.

## PRICING

### Friday Dinner | Saturday Lunch | Saturday Dinner

\$750 Food & Beverage Minimum

Buffet Food Setup | \$40 per person

### All Other Service Times

\$250 Food & Beverage Minimum

Buffet Food Setup | \$25 per person

### Buffet Food Setup

required for guest counts 15 or larger

includes the space for 3 hours

customized buffet & tea/soda

taxes are not included in the pricing

20% gratuity will be added on to all events

### Food & Beverage Minimum Requirement

a food and beverage minimum is required

minimum reflects the total pre-tax, pre-gratuity amount

spent on food and beverages during your event

any difference between the minimum and final spend

will be added as a room charge.

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# THE MENU

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Choose between two different buffet styles **Small Bites** or **Classic Service**.  
Each style allows you to customize your selections to create your  
personalized event offerings

## SMALL BITES

Select any 5 items from appetizers,  
salads, sandwiches & pizzas.

A generous spread of bite-sized favorites,  
perfect for mingling and casual conversation.

Guests can enjoy a variety of flavorful  
appetizers, from fresh salads and savory  
small plates to shareable pizzas and  
handheld sandwiches.

## CLASSIC SERVICE

Select 1 salad, any 3 pizza or pasta  
entrées & brownie dessert bar.

A well-rounded dining experience served  
buffet style, beginning with a fresh, crisp  
salad. Guests then enjoy three entrée  
selections from our signature pizzas and  
pastas, followed by a rich, indulgent  
brownie bar for dessert.

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## APPETIZERS

ask about seasonal options

### SEASONAL BURRATA

#### GARLIC KNOTS

v garlic bread bites, parmesan herb blend &  
garlic dipping sauce

#### CHICKEN WINGS

gfo inferno sauce, gorgonzola aioli & pickled  
celery

### SEASONAL BRUSCHETTA

#### WHITE BEAN BRUSCHETTA

v lemon chili marinated white beans, white  
bean hummus & evoo

#### MEATBALLS

tomato basil cream sauce & grilled ciabatta

## SALADS

### CHOPPED ITALIAN

gfo, v romaine, radicchio, peppadew  
peppers, kalamata olives, pickled onions,  
shaved parmesan, garlic herb breadcrumbs  
& house vinaigrette

### KALE CAESAR

gfo baby kale, heirloom cherry tomatoes,  
crunchy parmesan streusel & pesto caesar  
dressing

### CRUST WEDGE

gfo romaine heart, pancetta lardoons,  
roasted roma tomatoes, focaccia croutons  
& buttermilk dressing

## SANDWICHES

### CAPRI

fresh mozzarella, sundried tomato relish,  
prosciutto, pesto aioli & balsamico

### SMOKED TURKEY

gorgonzola aioli, roasted roma tomatoes,  
fresh arugula & honey bacon dressing

### MEATBALL

four cheese blend, tomato basil cream  
sauce & pickled onions

# CRAFT PIZZA

sub house made gluten free dough +3 each

## QUATTRO

v garlic sauce, four cheese blend & parsley

## MARGHERITA DI BUFFALO

v tomato sauce, imported fresh buffalo mozzarella, grated parmesan & fresh basil

## DAANTE

arrabiata sauce, spiced pork sausage, fresh mozzarella, toasted garlic, shaved parmesan & finished w/ balsamico drizzle

## THE BELLA

evoo, fresh mozzarella, prosciutto, fresh arugula, shaved parmesan w/ lemon olive oil

## SIGNATURE PEPPERONI

tomato sauce, pepperoni, four cheese blend & oregano

## BBQ CHICKEN

coffee bbq sauce, grilled chicken, shredded smoked gouda, asiago, roasted shiitake & cremini mushrooms, pickled onions & finished w/ cilantro

## ORIGINAL

tomato sauce, pepperoni, spiced pork sausage, four blend cheese, pickled onions, roasted shiitake & cremini mushrooms, olives & peppadew peppers

# PASTA

substitute gluten free pasta

## TRUFFLE "MAC & CHEESE"

v cavatappi pasta, fontina, goat cheese, parmesan, truffle porcini cream & garlic herb breadcrumbs

## BOLOGNESE

pappardelle pasta, veal pork ragout & cream

## CREAMY TOMATO BASIL MEATBALL

linguini, Italian meatballs & tomato basil cream

## PESTO CAPRESE

v bucatini pasta, stracciatella, pesto, heirloom cherry tomatoes, shaved parmesan & finished w/ balsamico drizzle

## LEMON CHILI SHRIMP

linguini, chili lemon marinated shrimp, calabrian chilies, garlic, preserved lemon & garlic herb breadcrumbs

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## Brownie Bar

homemade brownies paired with an array of toppings for your own custom creation

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(gfo) - gluten free option | (gf) - gluten free | (v) - vegetarian

