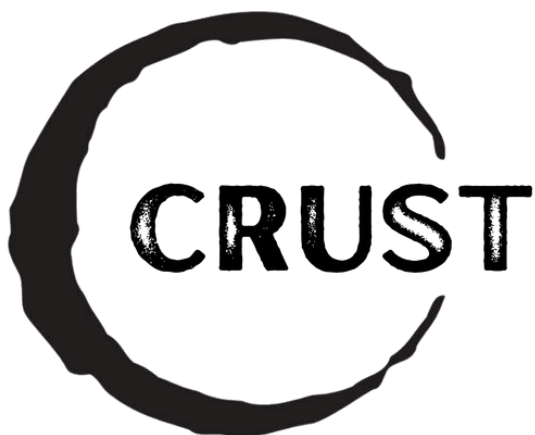




CRAFT PIZZERIA & BAR

PRIVATE SPACE DINING

CRAFTING UNFORGETTABLE GATHERINGS

CONTACT US

Justin Campbell

catering manager

859.832.0022

PRIVATE SPACE DETAILS

THE LEMON ROOM

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

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

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

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

FOOD & BEVERAGE MINIMUM REQUIREMENT

food & beverage minimum reflects the total pre-tax, pre-gratuity amount spent on food & beverages during your event
any difference between the minimum & final spend will be added as a room charge.

FRIDAY & SATURDAY | \$750 FOOD & BEVERAGE MINIMUM

SUNDAY THRU THURSDAY | \$250 FOOD & BEVERAGE MINIMUM

EVENT MENUS

build the perfect buffet experience for your gathering
required for guest counts 15 or more & includes the space for 3 hours
taxes & 20% gratuity will be added on to the final bill

buffet includes: tea & soda, 1 salad selection, 3 entrees & brownie bar

CRAFT PIZZA BUFFET

select 3 craft pizzas | upgrade a pizza to a pasta +5 per person
sub house made gluten free dough +3 each

Friday & Saturday \$35 per person

Sunday - Thursday \$25 per person

FRESH PASTA BUFFET

select 3 fresh pastas | sub gluten free pasta

Friday & Saturday \$45 per person

Sunday - Thursday \$35 per person

THE MENU

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, croutons & buttermilk dressing

PASTA

substitute **gluten free** pasta

TRUFFLE “MAC & CHEESE”

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

CREAMY TOMATO BASIL MEATBALL

linguini, Italian meatballs & tomato basil cream

BOLOGNESE

pappardelle pasta, veal pork ragout & cream

LEMON CHILI SHRIMP

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

PESTO CAPRESE

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

BROWNIE BAR

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

CRAFT PIZZA

sub house made gluten free dough +3 each

MARGHERITA DI BUFFALO

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

SIGNATURE PEPPERONI

tomato sauce, pepperoni, four cheese blend & oregano

THE BELLA

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

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

WISE GUY

truffle cream “mac” sauce, pork sausage, caramelized onion garlic jam, pistachios, whipped goat cheese, garlic herb breadcrumbs & chives

TRUFFLE SHUFFLE

truffle porcini crem, roasted shiitake & cremini mushrooms, bacon, whipped goat cheese topped w/ tobacco onion arugula salad

DANTE

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

BURRATA FRITTO

garlic evoo, hand breaded crispy burrata finished w/ herb pesto, lemon yogurt drizzle & fresh lemon zest

APPETIZERS

add an appetizer to your offerings for +8 per person

MEATBALLS

tomato basil cream sauce & grilled ciabatta

WHITE BEAN BRUSCHETTA

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

GARLIC KNOTS

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

SEASONAL SELECTIONS

ask about our seasonal options

