



BRUTOLE
RESTAURANT

65 Newbury Street
Danvers MA 01923
978-777-6633

Two Course
No Dessert

\$40.00 pp

PRE DINNER COURSE
(Choose two)

A Third Pre Dinner can be Chosen for an Additional \$2.00 per person

Brutole Greek Salad, Field Greens, Red Onion, Tomato, Cucumber, Pepperoncini, Calamata Olives, Feta Cheese
Caesar Salad, Romaine Lettuce, Sun Dried Tomato, Parmesan Crisp
Wedged Iceberg Lettuce, Blue Cheese Crumble, Tomato, Bacon Bits
Fresh Mozzarella, Tomato, Basil, Olive Oil, Aged Balsamic

ENTRÉE
(Choose two)

A Third Entrée can be Chosen for an Additional \$5.00 per person

Lobster Macaroni and Cheese
Baked Haddock, Roasted Asparagus, Risotto
Oven Roasted Chicken, Baby Spinach, Thinly Sliced Red Bliss Potatoes, Herbed Béchamel
Lobster Ravioli, Simmered in a Tomato Sherry Cream Sauce
Chicken or Veal Marsala, Mushroom Cream Sauce, Fresh Penne Pasta
Tuscan Style Grilled Salmon, Horseradish Mashed Potato, Asparagus
Panko Encrusted Tenderloin of Pork Loin, Sweet Potato Fries, Spinach, Hoisin Cranberry Reduction

\$40.00 per person. Alcohol, Tax and Gratuity is Not Included with Price Per Person. Final Attendance Needs To Be Confirmed One Week Prior To Event and Will Be Charged Based On That Number. There Will Be a Plate Charge Of \$2.00 For Any Cakes Brought in By Customer. A 20% Deposit Will Be Required Upon Booking Of Event. Deposit Will Be Refunded If Cancellation Is Three Weeks Prior To Event. There is a 2000.00 Minimum On Any Event That is Booked On Sunday Between The Hours Of 11:00am And 5:00pm. For parties of six or more a 20% gratuity will be added to the final bill

SIGNATURE

DATE

CREDIT CARD

EXPIRES

3 DIGIT CODE



BRUTOLE
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Brutole Greek Salad, Field Greens, Red Onion, Tomato, Cucumber, Pepperoncini, Calamata Olives, Feta Cheese
Caesar Salad, Romaine Lettuce, Sun Dried Tomato, Parmesan Crisp
Walnut Encrusted Warm Goat Cheese, Field Greens, Julienne Pears, Strawberries, Raspberry Vinaigrette
Wedged Iceberg Lettuce, Blue Cheese Crumble, Tomato, Bacon Bits
Fresh Mozzarella, Tomato, Basil, Olive Oil, Aged Balsamic

ENTRÉE
(Choose two)

A Third Entrée can be Chosen for an Additional \$5.00 per person

Lobster Macaroni and Cheese
Chilean Sea Bass, White Bean Compote, Wilted Spinach
Baked Haddock, Roasted Asparagus, Risotto
Oven Roasted Chicken, Baby Spinach, Thinly Sliced Red Bliss Potatoes, Herbed Béchamel
Lobster Ravioli, Simmered in a Tomato Sherry Cream Sauce
Chicken or Veal Marsala, Mushroom Cream Sauce, Fresh Penne Pasta
Tuscan Style Grilled Salmon, Horseradish Mashed Potato, Asparagus
Panko Encrusted Tenderloin of Pork Loin, Sweet Potato Fries, Spinach, Hoisin Cranberry Reduction
Filet Mignon, Horseradish Mashed Potato, Asparagus, Burgundy Reduction
Prime New York Sirloin, Baked Potato, Broccoli Florets

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DESSERTS

(Choose two)

A Third Dessert can be Chosen for an Additional \$2.00 per person

Falling Chocolate Cake, Raspberry-lemon Sauce, Vanilla Bean Ice Cream
Creme Brulee Traditional Custard Topped With a Caramelized Sugar Glaze
Berries and Cream Whipped Mascarpone
Strawberry Rhubarb Crumble with Vanilla Bean Ice Cream
Warm Apple Crumble with Vanilla Bean Ice Cream

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BRUTOLE
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65 Newbury Street
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\$50.00 pp

PRE DINNER COURSE

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Creme Brulee Traditional Custard Topped With a Caramelized Sugar Glaze
Berries and Cream Whipped Mascarpone
Strawberry Rhubarb Crumble with Vanilla Bean Ice Cream
Warm Apple Crumble with Vanilla Bean Ice Cream

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