

CC PIZZA MA
BARBONE
 • WOOD FIRED KITCHEN •



No Pizza tonight!

Start your evening with a refreshing welcome drink from our vintage cocktail camper parked on Main Street. Indulge in some passed canapes and treats before you take a walk to mingle. Once you return to our table, be prepared to wine and dine with a seasonal well-crafted selection of food and wine. You can also expect some surprises throughout dinner.

LOBSTER SALAD

asparagus, fingerling potato, mustard vinaigrette, herbs

Four Graces Pinot Gris Willamette Valley, Oregon

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ROASTED HALIBUT

morel mushrooms, spring peas, green garlic pesto

Bouchard Pinot Noir Burgundy, France

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Pasture Raised LAMB LOIN or Grass Fed BEEF STRIP LOIN

(selection to be made during booking for entire party)

gorgonzola polenta, thumbelina carrots, cipolini onions

Castello Di Volpaia, Chianti Classico DOCG Tuscany, Italy Certified Organic

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CARROT CAKE

candied carrot, cream cheese gelato, walnut caramel

Badia A Coltibuono Vin Santo Tuscany, Italy Certified Organic

Please call the restaurant (508-957-2377) to purchase tickets with credit card payment.

\$150 per guest, plus tax and gratuity



More than your average pub food, enjoy an elevated dining experience with a menu offering American Favorites and British Classics. Each course will be paired with beer from British Beer Company's extensive local and international beer selection.

RECEPTION

Charcuterie

Chef's mix of cured meats, fine cheeses and pickled vegetables

APPETIZER

Poke Salad

Ahi tuna, wakame salad, avocado, wonton crisp, and a drizzle of garlic soy glaze

ENTREE

Stuffed Veal Chop

Grass fed bone-in veal chop stuffed with cured pork loin and creamy fontina
 Brown butter sage, poached apples and braised rainbow chard

DESSERT

Strawberry Shortcake

Grilled cornbread, fresh strawberries, and whipped sweet cream

Phone: 508-771-1776

\$100 per guest, including tax and gratuity



From the cafe that brings you delectable crepes and pastries, enjoy a Cape Cod twist on a classic French meal, paired with fabulous wines and including a gluten-free option for those with dietary restrictions. Table decor by SoHo Arts Company.

Salade Lyonnais

2014 Sakonnet Vineyards RI White Lotus Gewürztraminer

Crisp frisee, pancetta, candied shallot, tempura fried cornichons tossed in a warm Dijon vinaigrette topped with a poached egg and served with cognac duck rilette crustini

Cape Cod Bouillabaisse

2013 Chateau Miraval Rose Provence

Locally caught seafood in a saffron and fennel broth, served with traditional garlic rouille on rustic country bread

Classic Beef Wellington (individual style)

2015 Famille Perrin Chateauneuf-Du-Pape

Prime beef tenderloin, chantrelle and wild mushroom duxelles, Foie gras wrapped in crêpe and buttery puff pastry topped with traditional black truffle perigourdine demi-glace, served with chateau potatoes, peeled asparagus and tomato concasse

Berry Sabayon Crème Brulee

2008 Inniskillin Gold Oak-Aged Vidal Icewine

Fresh berries in a chilled champagne sabayon topped with a layer of torched vanilla bean custard and fresh mint whipped cream

(Gluten free option includes substitutes for crostini's and omits wellington pastry)

Phone: 508-827-4449

\$125 per guest, plus tax and gratuity



Colombo's Cafe & Pastries stands for the beloved concept born in Italy of the "gathering place", truly a place that "welcomes everyone, every day". Colombo's is known for their classic Italian cuisine, and offers a unique and mouthwatering menu.

Cocktail Hour

Charcuterie

Peach & Passion Fruit Bellini's

Appetizer

Lump Crab Cakes with Tropical Fruit Salsa

Domaine des Chasseignes Sancerre

Salad

Caesar Salad

Alois Lageder Pinot Grigio

Entrée

Sole & Shrimp Piccata with Parmesan Risotto and Hericort Verts

Inama Vin Soave or Montinore Estate Pinot Noir

Dessert

Tiramisu

Homemade Limoncello

Phone: 508-790-5700

\$150 per guest, including tax and gratuity

TORINO

RESTAURANT AND BAR



Located on Main Street in the heart of historic Hyannis, Torino has become the first choice for locals and visitors who want to dine outside with our namesake life-size Bull Mascot. Dining at Torino is truly a pleasurable and memorable experience as you enjoy traditional Italian favorites, perfectly prepared steaks, and the freshest seafood dishes, all accompanied by an extensive hand selected wine list. There is something for everyone at Torino and we invite you to dine with us, where you are more than just a guest, you are family!

SALUTE

Hattingley Champagne

ANTIPASTI

Shrimp Crostini

Jumbo shrimp, pan-seared and simmered in garlic, white wine, lemon, basil and freshly- chopped tomatoes, served on house-made crostini with sliced buffalo mozzarella

Villa Maria Sparkling Sauvignon Blanc

PRIMI

Tagliatelle al Tartufo

House-made tagliatelle pasta, fresh truffles in creamy parmigiano
Contour Pinot Noir

INTERMEZZO

Limoncello Sorbet

SECONDI

Filet Mignon a la Fontina

Filet mignon, porcini mushroom, demi-glace, peppercorn, and roasted pine nuts topped with fontina cheese served with a potato leek tart and asparagus
Santa Cristina Le Maestrelle Super Tuscan

DOLCI

Torino Trio

Chocolate covered strawberry, cannoli, and profiterole served on a hand crafted piece of white Carrara marble for you to take home!

Dark Horse Cabernet

Phone: 508-827-4341

\$150 per guest includes tax and gratuity

We kindly request that you support our theme with white attire.



The Brazilian Grill Churrascaria offers an authentic Brazilian dining experience as we serve you Churrasco a Rodizio, which means "Rotisserie Barbeque." Rodizio is the Brazilian style barbecue, offering a wide variety of different cuts of beef, pork, lamb and chicken that are slowly cooked over natural wood to preserve all their natural juices and flavors.

APPETIZERS

Homemade Brazilian Cheese Board

Yuca and Beef Ribs Stuffed Balls

Salmon Almond Cheddar Crostini

Vegetable Stuffed Mushrooms

SOUP AND SALAD

Caldo Verde (sausage and kale soup)

Mango and Kiwi Salad

ENTREE

Brazilian Style Barbecue serving Top Sirloin, Filet Mignon, Flank Steak, Tomahawk Steak, Homemade Linguica and Brazilian Grill Wings

Rice with Garlic and Broccoli

Black Beans with Bacon and Sausage

Fried Polenta

Chimichurri

Vinaigrete

DESSERT

Roasted Coconut Ice Cream

Romeo and Juliet Cheesecake (Guava Cheesecake)

Cupuacu Mousse (Tropical Brazilian Fruit Mousse)

Phone: 508-771-0109

\$130 per guest, including tax and gratuity



We specialize in locally sourced and seasonal mindful cuisine, beautifully crafted cocktails and an impressive selection of local beer + wine. The West End celebrates the beauty of the past while embracing the relevance of the future. Enjoy a thoughtfully curated menu complete with wine pairings.

The West End. Two parts local. One part social. Dash of vintage.

COCKTAIL HOUR Tuna Tartare

FIRST COURSE Charcuterie Board

SECOND COURSE Local Greens Salad with Crispy Onions and Lemon Thyme Vinaigrette

THIRD COURSE Filet Mignon with Foie Gras Butter, Smashed Potato & Seasonal Vegetable

FOURTH COURSE Tiramisu

Phone: 508-775-7677

\$150 per guest, plus tax and gratuity



Añejo Mexican Bistro and Tequila Bar opened its doors in Falmouth in August of 2010 and very quickly became a fixture on the local restaurant scene. Añejo Mexican Bistro Hyannis followed in July of 2018, with a similar downtown vibe. Both locations offer a fun, sophisticated atmosphere for cocktails, and take full advantage of fresh seafood and local produce to offer authentic Mexican food with a Cape Cod twist.

Sopa de Creme y Pescado (fish chowder)

Local cod, cream, green chilis, potatoes, corn fritters, crispy bacon

Camarones Tostada

Shrimp ceviche, crispy wonton shell, avocado, ginger, pineapple, sweet soy, jalapeno, radish, wasabi peas

Surf and Turf

Grilled beef tenderloin, lobster tail, avocado hollandaise, sour cream poblano potatoes, chili spiked zucchini and black bean, heirloom tomato pico

Tequilamisu

Classically made tiramisu using patron coffee liquor, añejo tequila, marscapone cheese

Phone: 774-470-5897

\$150 per guest, including tax and gratuity



With years of culinary experience, influences from the traditional dishes of Italy, and an extensive, carefully curated wine list, we transport you from Hyannis to the streets of Milan. At Alberto's, we invite you to indulge in fresh, familiar, delicious meals with friends and family.

WELCOME COURSE
Seafood Gazpacho

Sparkling Rose

APPETIZER COURSE
Misto di Mare

Grilled calamari and octopus served on a bed of bread (focaccia), greens, lemon, EVOO

White Wine

PASTA COURSE
Homemade Burrata Ravioli

Sauteed wild mushrooms, truffle butter demi-glaze sauce

Light Red Wine

PASTA COURSE
Wild Boar Osso Bucco

Braised with celery, carrots, onions, and red wine, served along roasted broccolini

Heavy Red Wine

DESSERT COURSE
Flourless Chocolate Cake

Amaretto Ganache topping, fresh raspberry sauce and crema Anglaise

Dessert Wine

Phone: 508-778-1770

\$125 per guest, plus tax and gratuity



Downtown Bistro is a chic, tasteful establishment located in the heart of Hyannis. This bistro specializes in American cuisine with a modern twist. Our diverse menu offers a selection of dishes for everyone. Whether you're in the mood for some local seafood, a hearty pasta dish, a flavorful filet, or even an Asian inspired dish, our menu is filled with mouthwatering options that are sure to leave you impressed.

LOBSTER CRAB CAKE

spicy thai style lobster crab cake served with sriacha aioli

GRAPEFRUIT SALAD

baby arugula dressed with ruby red vinaigrette, dried cranberries, goat cheese

DOWNTOWN COFFEE PORK TENDERLOIN

topped with sake yake sauce served with garlic mashed potatoes and vegetables, cooked medium

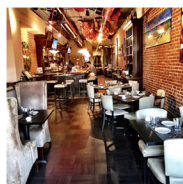
BANANAS FOSTER

vanilla bean ice cream topped with a warm banana rum butter sauce

Each course includes the restaurant's choice of wine pairing

Phone: 508-827-7760

\$150 per guest, including tax and gratuity



The Naked Oyster harvests oysters from the bistro's own farm, while offering creative seafood dishes and a big wine list to keep guests coming back for more. The Naked Oyster Bistro + Raw Bar melds the traditional with the trendy to create robust bistro food that's pleasing to the eye and the palate.

Welcome Cocktail & Passed Hors D'oeuvres
Lillet, Champagne, Cucumber Signature Cocktail

The Seafood River
Oysters from the Naked Oyster Sea Farm:
On the Half Shell
Moscow : Crème Fraiche and Caviar
Oishi: Ginger, Wasabi, Tamari
Persillade, Rockefeller
Ahi Tuna Sashimi
Little Necks
Wild Shrimp Cocktail
Lobster Claws

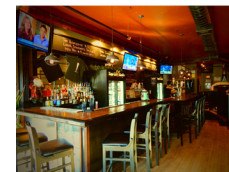
From the Naked Oyster Garden
Salad Fraicheur
Garden Fraiche Vegetable on a Bed of Blushed Tahini

Roasted Swordfish Chop in a Saffron Sauce
Chive Risotto, Seasonal Vegetable from our Garden

Spring Strawberries
Fresh Strawberries, Olive Oil Cake, Crème Fraiche, Chocolate Tuile
Dinner with wine pairing. Wine maker, oyster farmer will be available.

Phone: 508-778-6500

\$140 per guest, plus tax and gratuity



The name of the restaurant and the addition of beer in many of the recipes comes from an incredibly diverse and large menu of both draft and bottled beer, including at least 18 that were brewed in Massachusetts. In addition to the extensive beer offerings, the menu at Tap City Grille features creative and delicious dishes to enjoy.

All courses will be paired from regional selections.

APPETIZER
Assorted Passed Canapes

FIRST COURSE
Lobster and Crab Poutine
Maine lobster, Maryland crab, house fries, cheese curds, lobster morney

SECOND COURSE
Whipped Burrata Neapolitan
Heirloom tomatoes, house greens, whipped burrata cheese, fresh basil, aged balsamic glaze, EVOO

THIRD COURSE
Duck a L'Orange
Duck confit, orange zest polenta fries, grilled asparagus, Gran Marnier gastrique

LAST COURSE
Giant stemmed swizzled strawberries, white and dark Ghirardelli chocolate

Phone: 774-470-4588

\$125 per guest, including tax and gratuity



emBargo is known for an impressive menu of tapas, including oysters, pizza, and sushi, all served in a slick, modern lounge setting. With a fabulous drink menu, including signature martinis, emBargo invites you to relax with friends and enjoy all that this modern restaurant and bar has to offer.

PASSED APPETIZER

Tuna Tartare on Fried Wontons

FIRST COURSE

Lobster Bisque

SECOND COURSE

Duck Frisée Salad

THIRD COURSE

14 oz Sirloin with Lobster Mashed, Lobster Cognac Sauce, and Asparagus

DESSERT

Tiramisu

Phone: 508-771-9700

\$120 per guest, plus tax and gratuity