

BARverona

EVENTS MENU

Classic Buffet Brunch \$28 per person

Host Chooses Sweet or Savory

Belgian Waffles

sugar pearl waffles, mixed berries, assorted sweet sauces & toppings

Biscuits & Sausage Gravy

homestyle butter biscuits, Detroit sausage gravy

Host Chooses One (both +\$3 per person)

Sausage Links (GF)

Detroit pork sausage

Nueske Bacon (GF)

thick cut, applewood smoked bacon

Includes the Following

Scrambled Eggs (GF)

gruyere, chive

Breakfast Potatoes (GF) (VG)

seasoned diced redskins, sauteed red pepper & onion

Fresh Fruit Platter (GF) (VG)

chef's selection

Beverages

coffee, tea, soda, orange & cranberry juice

Enhance Your Brunch

Assorted Pastries (+ \$6 per person)

chef's selection

Vintage Buffet Brunch \$30 per person

Host Chooses One of the Following

served with buttery croissants & accompaniments on the side

Chicken Salad

chopped herb chicken breast, celery, onion, creamy dressing

Egg Salad

hard egg, celery, onion, creamy dressing

Herb Grilled Chicken

marinated grilled chicken breasts, tomato, lettuce, red onion, pesto aioli, Calabrian aioli

Smoked Salmon (+\$4 per person)

house smoked salmon, capers, red onion, tomato, dill, whipped herb cream cheese

Host Chooses One Salad

House (GF)

shredded mix, tomato, cucumber, carrot, red wine vinaigrette

Caesar

romaine, focaccia croutons, shaved parmesan (chicken +\$4 per person)

BV Pasta Salad (V) (+\$2 per person)

bowtie, red wine vinaigrette, feta, olives, cucumber, pepperoncini, red peppers, red onion

Host Chooses One Pasta

Marinara (VG)

house made red sauce, tomato, garlic, EVOO

Parmesan Cream

house made white sauce, parmesan cheese

Palomino

house made creamy tomato sauce

Bolognese (+\$2 per person)

meat ragu, sherry, tomato cream sauce

Includes the Following

House made Potato Chips

herb ranch dipping sauce

Fresh Fruit Platter (GF) (VG)

chef's selection

Beverages

coffee, tea, soda, orange & cranberry juice

Enhance Your Brunch

Assorted Pastries (+ \$6 per person)

chef's selection

Individual Lunches

Package Stipulations

- available for 40 guests or less
- host to only present 1 soup or salad and 2 entree options to their guests. *Example: Tomato Basil Soup with Italian Panini OR Chicken Caesar*
- host to collect guests orders ahead of time. Must be given to Events Manager 14 days prior to event
- host to provide food place cards. These place cards are essential for our servers to accurately identify & deliver the selected dishes to each guest

Chooses One of the Following

Minestrone Soup (GF) (VG)

vegetables, tomato broth, cannellini beans

Tomato Basil Soup (GF)

EVOO, parmesan

House Salad (GF)

shredded mix, tomato, cucumber, carrot, red wine vinaigrette

Caesar Salad

romaine, focaccia croutons, shaved parmesan, garlic Caesar dressing

Feast Buffet \$34 per person / Plated \$38 per person

Host Chooses One Salad

House Salad (GF)

shredded mix, tomato, cucumber, carrot, red wine vinaigrette

Caesar Salad

romaine, focaccia croutons, shaved parmesan, garlic Caesar dressing

Athena (GF) (+2 per person)

spring mix, feta, tomato, cucumber, Castlevetrano olives, pickled onion, pepperoncini, red wine vinaigrette

Host Chooses One Pasta

Marinara (VG)

house made red sauce, tomato, garlic, EVOO

Parmesan Cream

house made white sauce, parmesan cheese

Palomino

house made creamy tomato sauce

Bolognese (+\$2 per person)

meat ragu, sherry, tomato cream sauce

Host Chooses One Entrée

Chicken Piccata

lightly floured chicken breast, lemon sauce, artichokes, capers

Chicken Marsala

lightly floured chicken breast, creamy marsala sauce, wild mushrooms

Chicken Limone

panko breaded chicken, lemon sauce, sun-dried tomatoes, Peruvian peppers

French Onion Chicken (+\$2 per person)

lightly floured chicken breast, balsamic caramelized onions, gruyere, beef jus

Chooses Two Entrée Selections

Chicken Caesar \$26

marinated grilled chicken, romaine, focaccia croutons, shaved parmesan, garlic Caesar dressing

Chopped Salad (GF) \$25

chop mix, soppressata, provolone, Castlevetrano olives, tomato, pepperoncini, pickled red onion, red wine vinaigrette

Bolognese con Piselli \$30

pappardelle, beef & pork ragu, tomato cream, sherry, grana Padano

Giuseppe's \$32

gemelli, house made sausage, wild mushrooms, truffle tomato cream, grana Padano

Italian Panini \$26

grilled ciabatta, soppressata, pepperoni, mortadella, arugula, pepperoncini, red wine vinaigrette, house made chips

Caprese Panini \$24

grilled ciabatta, fresh mozzarella, tomato, pickled onion, balsamic glaze, house made chips

Bread Service & Select Beverages Included

butter garlic dinner rolls. coffee, tea, soda

Host Chooses Two Sides

Smashed Redskins (GF)

mascarpone, chive

Herb Roasted Redskins (GF) (VG)

fresh herbs, EVOO

Green Beans (GF) (VG)

garlic, EVOO

Market Vegetables (GF) (VG)

mixed seasonal vegetables, garlic, EVOO

Crispy Brussel Sprouts (+ \$2 per person)

balsamic glaze, parmesan

Bread Service & Select Beverages Included

butter garlic dinner rolls. coffee, tea, soda

Duet Options

Priced Per Person

Roasted Salmon (GF) +\$12

Norweigan salmon filet

Sauteed Shrimp + \$10

lemon butter sauce, garlic, fresh herbs

Sliced Beef Tenderloin + (market price) (buffet only)

burgundy demi-glaze, wild mushrooms, prepared medium

Petite Filet + (market price) (plated only)

verona zip, prepared medium

Graze

Priced Per Person

Calamari \$7

seasoned fried calamari severed with lemons and calabrian aioli

Mini Meatballs \$7

hand rolled beef meatball and house made marinara

Antipasti Platter (GF) \$9

assorted meats, cheeses, condiments

Burrata Crostini \$6

whipped burrata, tomato jam, sunflower seed pesto, balsamic glaze, shaved parmesan

Caprese Skewers (GF) \$4

ciliegini mozzarella, tomato, fresh basil, olive oil, balsamic drizzle

Baked Spinach & Artichoke Dip \$7

served with pita crisps, grilled bread (GF option available)

Assorted Flatbreads \$8

chef's selection

Shrimp Cocktail (GF) \$12

Oishii U-12 shrimp poached served with cocktail sauce and lemon

Cheese Arancini \$6

panko breaded arborio rice balls, five cheese blend

Sausage & Peppers (GF) \$8

sweet and spicy peppers, onion, spinach, basil, roasted potatoes

Tuscan Egg Rolls \$7

house made sausage, sweet & spicy peppers, onion, mozzarella , Calabrian aioli

Truffle Fries \$6

truffle oil, parmesan, garlic aioli, fresh herbs

Indulge \$8 per person

Host Chooses Two of the Following

Fudge Brownies

rich, sweet, moist and decadent

Cannolis

mini Sicilian cannoli's filled with sweet cream and chocolate chips

Mini Stuffed Bombolonis

Italian doughnut filled with custard

Lemon Bars

classic lemon bars featuring a soft butter shortbread crust and a tangy sweet lemon curd filling

Bar Selections

Host Bar

Charged to the host

host works with Event Manager to establish select beverage offerings. all beverages will be charged to event host, ala carte pricing upon consumption, with standard 6% sales tax and 22% gratuity added to final bill. we recommend choosing spirits from our package options but welcome inquires for custom menus

Cash Bar

Individual guest tabs

guests are able to enjoy our full beverage menu! guests will be charged ala carte pricing based upon consumption including standard 6% sales tax and 22% gratuity.

Bar Verona Classic

\$32 per person/3 hour service

bottled beer, Tito's Vodka, Bacardi Rum, Sauza Tequila, Bombay Gin, Ezra Brooks Whiskey, house red, house white, house rose. includes assorted mixers. package will be charged to event host, with standard 6% sales tax and 22% gratuity added to final bill

Beer & Wine

\$21 per person/3 hour service

bottled beer, house red, house white, house rose package will be charged to event host, with standard 6% sales tax and 22% gratuity added to final bill

Mimosas

\$7 per glass

mimosas will be charged to event host, ala carte pricing upon consumption, with standard 6% sales tax and 22% gratuity added to final bill.

Blood Mary's

\$12 per glass

bloody mary's will be charged to event host, ala carte pricing upon consumption, with standard 6% sales tax and 22% gratuity added to final bill.

FAQs

Date Availability, Date Holds, and Tastings

Availability is on a first come first served basis. Your desired date is considered officially booked/reserved once a deposit has been placed. At the time of inquiry, if your desired date is available, we offer a complimentary 72-hour hold while you review all we have to offer. After 72 hours, the hold will expire if a deposit is not placed.

We offer tastings upon request for \$25/per person (4 person maximum). For this price you may choose one salad, two entrees, and two side dishes from our event menu to share.

Event Décor and Set Up

We provide black cloth napkins, plates, silverware, and glassware. For seating we offer restaurant tables, booths and bar seating, dessert displays on bar tops, and gift tables using high-tops or bar tops. Bar Verona can seat up to 90 guests utilizing all seating, recommend count for flexibility is 60 guests. Floor plans will be determined with our Events Manager based off your guests count, due 14 days prior to your event.

Décor is welcome but we have a few guidelines we ask you follow; glitter and confetti are not permitted, business décor including furniture and framed artwork may not be removed from walls, guests may use command strips but we ask that nothing is nailed or pinned to our walls/ceilings, and nothing be hung from light fixtures.

We guarantee an hour prior to your event's start time to allow you to come set up. Should you need more time, please work with the Event Manager to determine availability. All décor must be removed and cleaned at the completion of the event. Please understand that the event host is responsible for décor set up and take down. The business assumes no responsibility for property from outside vendors and host will be responsible for any damages.

Outside Food and Beverage

Our guests are allowed to bring desserts from an outside vendor while following two guidelines; the dessert must be prepared in a licensed bakery and all desserts must be labeled free of any form of peanut, tree nut, or sesame including extracts. Please understand that our restaurant is peanut, tree nut, and sesame free and we strictly adhere to this policy to ensure the safety of all guests. Should a guest bring items that contain these products, we will ask that it be removed from the premises immediately (financial compensation will not be provided). Aside from the dessert allowance, outside food and beverage is not permitted. If you bring your own dessert, we will provide cutlery and plate ware. Our cake cutting fee is \$25/cake which will be added to the final event bill.

Menu Selections

For parties larger than 20 guests, we do require that you make selections from our Events Menu. To best serve you, all private events require prior planning for food and beverage services. Please understand that we are unable to accommodate ala carte (for parties larger than 20 guests) or ordering day of (any size party). For guests with dietary restrictions, please work with our Event Manager to establish proper offerings. While we can accommodate most allergy and dietary restrictions, additional charges may occur. Children pricing will depend on expected guest count. Generally speaking, children under the age of ten may order off of our children's menu or receive 20% off of per person adult pricing. Children over the age of ten will be charged traditional pricing.

All food and beverage selections and final guest count must be established and finalized 14 days prior to the event date.

Third Party Entertainment

We allow for a DJ for our private events. Additional entertainment such as full bands, magicians, face painting, demonstrational presentations, etc will be approved on a case-by-case basis. Please share your plans with our Event Manager so we may ensure that we can accommodate. Generally speaking, we ask that our spaces be utilized for food and beverage services. All third-party vendors must have prior approval by the Event Manager and our business assumes no responsibility for outside services. Please know that we reserve the right to discontinue any outside service should it be uncondusive to our operations. Should any damages occur, the event host will be responsible to compensate for said damages at time of event.

Our Events Team



Executive Chef

lindsey connelly

Chef Lindsey has thoughtfully curated our Events Menu to offer guest favorites from our traditional menu, and added classic dishes to help you build the perfect menu for any occasion. She looks forward to creating scratch-made dishes for you and your guests to ensure an unforgettable dining experience!



Events Manager

ashley hawrys-morgan

phone: (586) 229-9415

email: ahawrys@cambriashelby.com

Ashley is dedicated to making every event a memorable experience. She works closely with each guest to bring their vision to life, ensuring that every detail is perfect. Contact her today to plan your future event at Verona Inspired Italian

Event Room Gallery

