



HORS D'OEUVRES

ONE HOUR OF PASSED HORS D'OEUVRES ONLY WHEN PAIRED WITH A COCKTAIL PACKAGE AND F/B MINIMUM

CHOICE OF 5 | \$22/PP++

MINI BUTCHER SHOP MEATBALLS | san marzano sauce & whipped ricotta

SOFT PRETZEL BITES | aged cheddar, mustards

COCONUT CRUSTED SHRIMP | mango, scotch bonnet coulis

FRIED CALAMARI | classic or asian style

MARGHERITA PIZZA | san marzano sauce, fresh basil, fresh mozzarella

SALSICCIA PIZZA | san marzano sauce, sausage, mozzarella

FAMILY STYLE CHARCUTERIE AND CHEESE BOARDS +\$10/PP

LUNCH MENU

MONDAY - FRIDAY | INCLUDES COFFEE, ICED TEA, SODA OR JUICE

\$32/PP++

APPETIZERS

CHOOSE TWO SERVED FAMILY STYLE | EACH ADDITIONAL +\$5PP)

BUTCHER SHOP MEATBALLS | san marzano tomato sauce, whipped ricotta

ASIAN CHICKEN WINGS | soy honey glaze, ginger ranch dressing

CAESAR SALAD | parmesan cheese, croutons, caesar dressing

BIG CITY SALAD | apple, pear, walnuts, gorgonzola, cider vinaigrette

TAVERN WEDGE | bacon, red onion, tomatoes, blue cheese dressing

PLATED ENTRÉES

(CHOICE OF 4)

RIGATONI BOLOGNESE | veal, beef, barolo

CHICKEN MILANESE | fresh mozzarella burrata, tomatoes, greens salad, fig vinaigrette

GREEK SALAD WITH BLACKENED CHICKEN | onion, kalamata olives, tomato, feta, green peppers

BUTTERMILK FRIED CHICKEN SANDWICH | griddled bun, sriracha mayo, dill pickles, lettuce, french fries

GRILLED SALMON FILET | tomato, EVOO, asparagus, jasmine rice

10 OZ HOUSE BURGER | hand packed, tomato, onion, lettuce, dill pickle, french fries
BLACKENED FISH SANDWICH | dill tarter sauce, lettuce, tomato, bakery bun, french fries

PLATED DINNER

10 OR MORE GUESTS, TAX AND GRATUITY NOT INCLUDED

\$55/PP++

APPETIZERS

(CHOOSE TWO SERVED FAMILY STYLE | EACH ADDITIONAL +S5)

BIG CITY SALAD | apple, pear, walnuts, gorgonzola, cider vinaigrette

CAESAR SALAD | parmesan cheese, croutons, caesar dressing

BURRATA CAPRESE | heirloom tomatoes, 12 year aged balsamic, evoo, sea salt

BUTCHER SHOP MEATBALLS | san marzano sauce & whipped ricotta

ROASTED BRUSSEL SPROUTS | craisins, walnuts, bacon, balsamic fig glaze

PLATED ENTRÉES

CHOOSE THREE | EACH ADDITIONAL +S7PP

RIGATONI BOLOGNESE | veal, beef, barolo, mushrooms

PAN ROASTED PORK CHOP | ginger glaze, charred pineapple, roasted plantains, seasonal vegetable

MARKET FISH | grilled, roasted fingerling potatoes, seasonal vegetables

ROASTED JERK CHICKEN | free range, bone in, red beans & rice, plantains, cilantro lime sauce

CHICKEN MILANESE | fresh mozzarella burrata, tomatoes, greens salad, fig vinaigrette

FILET MIGNON +\$9 | crispy brussels sprouts, parmesan aioli, hand cut fries, garlic butter

SALMON +\$7 | tomato garlic extra virgin olive oil, grilled asparagus, jasmine rice

VEGETARIAN ITEM AVAILABLE

FAMILY STYLE MENU

ALL COURSES SERVED FOR THE TABLE TO SHARE 10 OR MORE GUESTS

\$50/PP++

APPETIZERS

(CHOOSE TWO)

BUTCHER SHOP MEATBALLS | san marzano sauce, whipped ricotta

BAKED MACARONI & CHEESE | aged vermont cheddar, buttered bread crumbs

MARGHERITA PIZZA | san marzano sauce, fresh basil, fresh mozzarella

ASIAN CHICKEN WINGS | soy honey glaze, ginger ranch dressing

CRAB CAKES +4 | creole mustard sauce

ENTRÉES

(CHOOSE TWO | EACH ADDITIONAL +7PP)

RIGATONI BOLOGNESE | veal, beef, barolo, mushrooms

PAN ROASTED 12 OZ. TAVERN PORK CHOP | ginger glaze, charred pineapple, roasted plantains, seasonal vegetable

ROASTED JERK CHICKEN | free range, bone in, red beans & rice, plantains, cilantro lime sauce

SHRIMP PAD THAI | egg peanuts, bean sprouts, scallions, cilantro

SALMON +\$7 | tomato garlic extra virgin olive oil, grilled asparagus, jasmine rice

SKIRT STEAK +\$7 | kale caesar salad, chimichurri, hand cut steak fries

BRUNCH MENU

SAT AND SUN FROM 11AM - 4PM | INCLUDES COFFEE, ICED TEA, SODA OR JUICE

\$30/PP++

FRESH SEASONAL FRUIT PLATTER BAKERY BASKET | CHEF'S CHOICE

PLATED ENTRÉES (CHOICE OF 3)

EGGS BENEDICT | ho<mark>ll</mark>andaise sauce, breakfast pot<mark>at</mark>oes

SALMON BENEDICT | hollandaise sauce, breakfast potatoes

BRIOCHE FRENCH TOAST | vermont maple syrup, fresh fruit salad

COBB WITH GRILLED CHICKEN | egg, tomato, gorgonzola, bacon

BLACKENED FISH SANDWICH | dill tarter sauce, lettuce, tomato, bakery bun, french fries

BREAKFAST BURGER | bacon, sunny side up egg, aged cheddar

+\$19 BOTTOMLESS BRUNCH DRINKS AVAILABLE

mimosas, bloody mary's, peach bellini's or aperol spritzes

DESSERT PACKAGES

INDIVIDUAL PLATED DESSERTS

(MENU PRICE)

ASSORTED DESSERT PLATTERS

(FOR 6-8 PEOPLE | \$35/PER PLATTER)

DRINK PACKAGES.

(PRICING IS PER PERSON)

WINE & BEER PACKAGE

COCKTAILS & BEER PACKAGE

FOUR HOURS\$45

Well cocktails and bottled beers

IMO HOOKS	33
THREE HOURS	45
FOUR HOURS	55

PREMIUM PACKAGE

CASH BAR PACKAGE

Cash bar is available for any and all parties and is changed at the full retail of all beverages

WINES AND CHAMPAGNES ARE ALSO AVAILABLE BY BOTTLE FOR PRE-PURCHASE. ALL PRE-PURCHASED ALCOHOLIC BEVERAGES AND CASH BAR TOTALS WILL BE APPLIED TOWARDS ANY FOOD AND BEVERAGE MINIMUM.

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THIS MENU SUBJECT TO PRICE AND CONTENT CHANGES SEASONALLY. PRICING FOR ALL EVENTS OVER 10 PEOPLE, BOOKED IN ADVANCE BY MINIMUM OF 24 HOURS.