

Our Spaces

THE PROVENCE

The Provence can accommodate **60 - 70** for a cocktail reception and up to **40** for a seated event. This room has a private entrance, restroom and bar.

THE LEVANT

The Levant encompasses the entire upstairs dining room and Corsica Deck. It can accommodate up to **150** for a cocktail reception and up to **80** for a seated event. This space has its own full bar with **11** seats.

“IN SAN REMO”

When you are “in San Remo” you are enjoying the entire second floor of our restaurant. This space boasts a private entrance and restroom, 2 bars and a very flexible seating plan. This space can accommodate up to **200** for a cocktail reception and up to **125** for a seated event.

THE CORSICA DECK

Our 2nd floor deck space is suited for a reception-style event for up to **25** guests.

THE VALENCIA PATIO

This space is our private outdoor patio that can accommodate up to **70** for a cocktail reception and up to **48** for a seated event.

THE CYPRESS BAR

Our upstairs bar and cocktail area can accommodate up to **30** people for a reception-style event with cocktails and tapas selections. Total seating for **17**.

Our entire restaurant is also available for bookings.



FINE PRINT

Deposit: A 15% deposit along with a signed Event Agreement must be submitted at the time of booking to guarantee the event date. The deposit is applied to the final bill of your event. The deposit may only be paid via credit card (all major cards accepted).

Billing: Upon conclusion of the event the credit card on file will be charged for the outstanding balance, unless other payment arrangements have been made. 22% service charge and 7% MA State/Sudbury Town Tax will be applied to the final amount.

Guest Guarantee: We will require a firm guarantee of the number of guests attending your function 3 days (72 hours) prior to the event. All food charges are based on the guaranteed attendance or the actual number of guests served, whichever is greater.

Parties booked within 72 hours will be charged their guest guarantee as a deposit at the time of the booking. We cannot accommodate food "to go" for guests who are not able to attend.

Cancellation Policy: Cancellation more than 15 days prior to the event will result in 50% reimbursement of the deposit. Cancellation less than 15 days prior to the event will result in Twenty-Nine retaining the entire amount of the deposit. If cancellation of a planned food and beverage event occurs within 1 week the following fees will apply:

Within 5 Business Days: 50% of estimated event value + tax

Day of Event: 100% of estimated event value + tax

- Twenty-Nine is not responsible for articles lost, stolen, or left overnight. -

- Menu prices and items are subject to availability and may change often and with little notice. -



Antipasti Stations & Platters

Lemon & Spice Poached Cocktail Shrimp with gazpacho cocktail sauce -----	\$48/dz
Chilled Oysters with chardonnay mignonette, gazpacho cocktail sauce -----	\$48/dz
Spanish Seafood Escabeche with avocado, fresh tomato, cilantro, tortilla chips (<i>serves 10</i>) -----	\$125/ea
Grilled Moroccan Lamb Rack Chops with a spicy Israeli herb sauce & tahini -----	\$60/dz
Seasonal Risotto Arancini -----	\$32/dz
Spanish Olive Toasts with white anchovy, garlic confit -----	\$32/dz
Mezze Platter assorted vegetables, olives, nuts, dips (<i>serves 10</i>) -----	\$125/ea
Assorted Coal-Fired Pizzas -----	\$18/ea
Fire-Roasted Mushroom Toasts -----	\$36/dz
Catalan Tomato Toasts -----	\$32/dz
Wood-Roasted Olives & Fennel Almonds (<i>serves 10</i>) -----	\$65/ea
White Bean Toasts with roasted leeks, truffle, rosemary & pancetta -----	\$32/dz
Semolina Crispy Artichokes with a smoked tomato aioli -----	\$24/dz

Family-Style Dinners

Our Family-Style Dinners Are the Essence of Old World Hospitality and are our Favorite Way to Treat a Group of Friends and Family! Platters are Brought Out to the Table to Pass Around and Share in the True Mediterranean Fashion!

The Tuscan Table ~ \$65 p.p. ++

COURSE 1

MEZZE PLATTERS FOR THE TABLE

Thinly sliced serrano ham, hummus, pimento cheese, marinated vegetables, persian cucumbers, wood roasted olives, marinated feta cheese, fennel almonds, fire roasted garlic cloves, piquillo peppers and white anchovies.

COURSE 2

PATATAS BRAVAS - crispy potatoes with a smoky spicy seasoning, garlic aioli, grilled scallion

CAESAR SALAD - anchovy dressing, sourdough crouton, dried tomato, shaved reggiano cheese

KALE & ARUGULA - fennel almonds, manchego cheese, honey, fresh pear, spicy lemon vinaigrette

COURSE 3

RIGATONI BOLOGNESE - duroc pork shoulder, lamb, beef and Spanish chorizo stewed with caramelized tomato, garlic, spices, red wine, torn herbs & fresh romano cheese

MOROCCAN SHRIMP - sautéed with garlic, sherry, lemon preserve, tomato-harissa, & fresh cilantro

SLOW SIMMERED PORK SHOULDER SUGO - spaghetti ala chitarra with creamy herbed ricotta, parmesan cheese, fresh herbs and caramelized vegetables

MOROCCAN GRILLED LAMB CHOPS - with minted fregola sarda, Israeli herb sauce & tahini drizzle

COURSE 4

WARM DOUGHNUTS - warm yeast raised doughnuts with a seasonally spiced sugar and a vanilla custard sauce

DARK CHOCOLATE POT DU CRÈME rich chocolate custard, espresso crème and almond polvoron



The Mediterranean Table ~ \$45 p.p. ++

COURSE 1

WHITE BEAN SPREAD - wood oven finished with roasted leek, truffle, rosemary, lemon, pancetta
CAESAR SALAD - creamy anchovy dressing, focaccia crouton, dried tomato, shaved reggiano cheese
THE MEDI - plum tomato, Persian cucumbers, piquillos, cracked olives, red wine-feta vinaigrette

COURSE 2

SLOW SIMMERED PORK SHOULDER SUGO - spaghetti ala chitarra with creamy herbed ricotta, parmesan cheese, fresh herbs and caramelized vegetables
PORCINI MUSHROOM RISOTTO - carnaroli rice slow-cooked with sweet onion & white wine, finished with roasted mushrooms, parmesan & manchego cheeses
HERB BRINED FREE RANGE CHICKEN BREASTS - roasted with crisp skin, and topped with 3 cheeses, over Spanish style plum tomato and pepper stew, with truffled parmesan gnocchi
MOROCCAN SHRIMP - sautéed with garlic, sherry, lemon preserve, tomato-harissa

COURSE 3

LATE SUMMER BERRY CAKE - moist cake with chambord, strawberry nectar, black raspberry ice cream, lemon cream
DARK CHOCOLATE POT DU CRÈME - espresso whipped cream & chocolate custard, almond cookie

Plated Dinners

For seated parties hosting up to 35 guests.
Guests make selections from a limited menu on the evening of the event.

The Abruzzi ~ \$45 p.p. ++

COURSE 1 (Choice Night Of)

KALE & ARUGULA - fennel almonds, manchego cheese, honey, fresh pear, spicy lemon vinaigrette
CAESAR SALAD - creamy anchovy dressing, sourdough crouton, dried tomato, shaved reggiano

COURSE 2 (Choice Night Of)

RIGATONI BOLOGNESE - duroc pork shoulder, lamb, beef and Spanish chorizo stewed with caramelized tomato, garlic, spices, Spanish chorizo, red wine, torn herbs, fresh romano cheese
PORCINI MUSHROOM RISOTTO - carnaroli rice slow-cooked with sweet onion & white wine, finished with roasted mushrooms, parmesan & manchego cheeses
HERB BRINED FREE RANGE CHICKEN BREASTS - roasted with crisp skin, topped with 3 cheeses, over Spanish style plum tomato and pepper stew, with truffled parmesan gnocchi
WOOD GRILLED SALMON FILLET - peasant style ratatouille, herb and spice infused olive oil

COURSE 3

CRÈME CATALANA - lemoncello, meyer lemon custard, amaretti cookie crumb, lemon crème



The Friuli ~ \$55 p.p. ++

COURSE 1

MEZZE PLATTERS FOR THE TABLE

Thinly sliced serrano ham, hummus, pimento cheese, marinated vegetables, Persian cucumbers, wood roasted olives, marinated feta cheese, fennel almonds, fire roasted garlic cloves, piquillo peppers and white anchovies.

COURSE 2 (Choice Night Of)

THE MEDI - plum tomato, Persian cucumbers, piquillos, cracked olives, red wine-feta vinaigrette

KALE & ARUGULA - fennel almonds, manchego cheese, honey, fresh pear, spicy lemon vinaigrette

COURSE 3 (Choice Night Of)

SLOW SIMMERED PORK SHOULDER SUGO – spaghetti ala chitarra with creamy herbed ricotta, parmesan cheese, fresh herbs and caramelized vegetables

HERB BRINED FREE RANGE CHICKEN BREASTS – roasted with crisp skin, topped with 3 cheeses, over a Spanish style plum tomato and pepper stew, with truffled parmesan gnocchi

PORCINI MUSHROOM RISOTTO - carnaroli rice slow-cooked with sweet onion & white wine, finished with roasted mushrooms, parmesan & manchego cheeses

GRILLED SWORDFISH - served over a Spanish style stew of chorizo, artichoke and olive, with fresh herbs, sherry and lemon

COURSE 4 (Choice Night Of)

TRES LECHES & SPRING BERRIES - moist cake with Chambord, strawberry nectar, black raspberry ice cream, lemon cream

WARM DOUGHNUTS - warm yeast raised doughnuts with a seasonally spiced sugar and a vanilla custard sauce



Brunch Buffet ~ \$38 p.p. ++

For seated parties hosting 25 or more guests.

Our table size limit for full brunch menu ala carte is 14. If you have a party larger than 14, and prefer to have a plated option, your party can be split into 2 or more tables.

(Or we can devise a limited menu for your group)

SLICED FRESH FRUIT

HOMEMADE SCONES WITH SOFT BUTTER AND JAM

FRESH COFFEE TEA AND JUICE

BREAKFAST

Choose One

TUSCAN SCRAMBLE - fennel sausage, tomato, mushroom, mozzarella cheese

CATALAN BENEDICT - Spanish ham, tomato toast, manchego cheese, roasted garlic, lime hollandaise

WILD BLUEBERRY PANCAKES - real maple, butter & lemon crème

HERBED NEW POTATOES - olive oil, cracked pepper & sea salt

Choose One - or have both for an additional \$4pp++

CRISPY SMOKEHOUSE BACON

JALAPENO CHEDDAR SAUSAGE

LUNCH

MEDI SALAD - plum tomato, Persian cucumbers, piquillos, shaved onion, cracked olives, red wine-feta vinaigrette and lavosh

Choose One

RIGATONI BOLOGNESE - duroc pork shoulder, lamb, beef, and Spanish chorizo stewed with caramelized tomato, garlic, spices, red wine, torn herbs. fresh romano cheese

ROASTED ATLANTIC SALMON - chorizo, green olive, piquillo, caramelized tomato, artichoke

DESSERT

ESPRESSO CHOCOLATE TIRAMISU

Buffet and Reception Stations

LUNCH EVENTS ONLY

SANDWICH BOARD - \$10 pp++

A selection of freshly made sandwiches including:

- Grilled free-range chicken & artichoke on Sourdough with arugula, romesco and garlic aioli
- B.L.T. on Sourdough with double smoked bacon, baby lettuces and vine ripe tomato
- Mediterranean (Italian Style) on baguette with Italian meats and marinated vegetables & cheeses

SOUP KETTLE - \$8 pp++

Two artisanal soups with our Catalan tomato toasts:

- Provençal vegetable soup with pancetta and pistou
- Chef's Choice of a Seasonal Soup

LUNCH & DINNER EVENTS

FRESH SALAD STATION - \$9 pp++

Abundant displays of our Medi, Caesar & Arugula Salads served with Garlic Parmesan Toasts

** add choice of grilled chicken or shrimp for \$6 pp **

MEZZE PLATTERS FOR THE TABLE - \$12 pp++

Thinly sliced serrano ham, hummus, pimento cheese, marinated vegetables, spiced Persian cucumbers, wood roasted olives, marinated feta cheese, fennel almonds, whole roasted garlic cloves, piquillo peppers and white anchovies. ** add sliced Imported cheeses for \$6pp **

FRESH PASTA STATION - \$14 pp++

A selection of three of our seasonal pastas

- Pork Shoulder Sugo & Orechiette – slow simmered with red wine, caramelized vegetables and parmesan cheese
- Our Signature Rigatoni Bolognese – lamb, beef, Spanish chorizo, red wine, torn herbs, romano cheese
- Radiatorre - with an arugula and sunflower seed pesto, marinated sun-dried tomato and virgin Spanish olive oil

ENTRÉES

- Grilled Atlantic Swordfish - with chorizo, olive, piquillo, caramelized tomato & artichoke **\$14 pp+**
- Herb Brined Free Range Chicken Breast – Roasted with crispy skin, topped with 3 cheeses over plum tomato and pepper stew, with truffled parmesan gnocchi **\$9 pp++**
- Medallions of Pork Tenderloin - with spicy Israeli herb sauce and tahini **\$13 pp++**
- Moroccan Shrimp - sautéed with garlic, sherry, lemon preserve, tomato-harissa, herbs **\$12 pp++**

CARVING

- Roasted Prime Rib of Beef - Moroccan herb sauce, harissa, flatbread **\$375+ (serves 20-30)**
- Wood Oven Roasted Whole Organic Chickens - mustard, lemon honey glaze **\$36 ea**
- Wood Grilled Whole Salmon - tomato/ harissa butter with preserved lemon and fresh herbs **\$MP**
- Spiced Rack of Lamb - Israeli Cilantro & Jalapeño pesto, tahini sauce and warm pita **\$90 ea (serves 4-6)**

DESSERTS

Can be customized to your liking and needs based on our seasonal offerings.