



# PRIVATE DINING

*Informational Packet*

*Prizzi.*

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# Private Parties

Dear Guest,

Thank you for considering Pricci for your Private Event! We are a contemporary Italian restaurant with a mouth-watering, innovative menu. Casual and classy, we deliver fun and stylish dining at its best.

Whether you are hosting a luncheon, rehearsal dinner, family celebration or business function, we pride ourselves in offering the best Italian cuisine, served by professional and courteous staff, in a private setting that is welcoming and comfortable.

We can accommodate party sizes ranging from 6 guests to 70 guests, for sit-down events, or we can create personalized spaces for your individual party needs.

We can't wait to help you make memories at your special event!

**Vanessa Sanchez**

Private Events Manager

## *Dinner Menu Packages*

### *Passed Hors D'oeuvres*

Choose three of the following for a 30 minute reception before a sit down dinner.

\$14.00 Per Person

### *Heavy Passed Hors D'oeuvres*

Choose three of the following for a 90 minute reception before a sit down dinner.

\$42.00 Per Person

Additional service fee of \$125 for every 25 guests.

**Homemade Mozzarella, Organic Basil, Pachino Tomato Bruschetta**

**Homemade Grissini & Black Label Prosciutto di Parma**

**Wild Mushrooms, Fontina Cheese D.O.P., Black Truffle Crostini**

**Artichoke & Fontina Cheese Fritters**

**Crisp Risotto & Italian Mozzarella Dumplings**

**Braised Meatballs Marinara**

**Fontina Cheese & Rosemary Ham Panini**

**Fresh Wild GA Shrimp, Ricotta & Heirloom Tomato Crostini**

**Seared Tuna, Avocado, & Balsamic Glaze**

**Balsamic Glazed Lamb Chops**

## Dinner Menu Packages

### Menu 1

\$63.00 Per Person Base Price

*Antipasti Course* - Host selects two antipasti served family-style

- CHARCUTERIE BOARD** Coppa Dolce, House Smoked Ham, Salame Biellese, Prosciutto Di Parma, Fresh Mozzarella, Pickle Salad  
**CALAMARI E CARCIOFI** Lightly Fried Rhode Island Calamari, Baby Artichokes, Lemon Aioli & Salsarubra  
**SALSICCIA E FAGIOLI** House Iberico Pork Sausage, Pacchino Tomatoes, Borlotti Beans Stew, Smoked Apples Cremolada  
**PRAWNS CAPONATA** Wood Roasted Wild Georgia Prawns "Oreganati," Winter Vegetable Caponata, Castelvetro Olives

*Salad Course* - Host selects one salad plated

- CESARE** Organic Romaine Hearts, Focaccia & Parmesan Crouton, White Anchovies  
**MISTICANZA** Ashland Farms Lettuces, Cucumbers, Cherry Tomatoes, Sweet Peppers, Radishes, White Balsamic Vinaigrette, Shaved Pecorino  
**BURRATA** Soft Center Mozzarella Burrata, Campari Tomato, Local Zucchini, Cerignola Olive Dressing (+ \$2)  
**ARUGULA E BARBABIETOLE** Taylor Farms Baby Arugula, Roasted Golden Beets & Cipollini, Bufala Blue Cheese, Honey Balsamic Vinaigrette  
**CAVOLI** Shaved Kale, Local Sweet Corn, Spiced Walnuts, Plumped Cranberries, Vidalia Onion Sherry Vinaigrette, Goat Cheese

*Main Course* - Host selects three entrées from which your guests may choose

- ORECCHIETTE** Homemade Italian Sausage, Broccoli Rabe, Aglio Olio e Peperoncino  
**PENNE** GA Wild Shrimp, Zucchini and San Marzano Tomato Sauce  
**RIGATONI** Artisanal Gragnano Pasta With Braised Veal Meatballs, San Marzano Tomatoes, Basil and E.V. Olive Oil  
**SALMONE** Roasted Faroe Island Salmon, Parmesan Potato Puree, Lemon Caper Sauce, Charred Asparagus  
**MARE E MONTI** Pan Roasted Halifax Halibut, Cipollini & Prosecco, Castelluccio Lentils Stew, Pickled Chanterelles  
**POLLETTO** Local Joyce Farm's Pepper Brined & Pan Roasted Chicken, Lemon Chicken Jus, Chef's Choice of Potatoes and Seasonal Vegetable  
**PARMIGIANA** Veal Chop, Pounded and Glazed With Tomato, Mozzarella and Parmigiano (+\$7)  
**FILETTO** Grilled Filet Mignon, Parmesan Crusted, Chef's Choice Of Potatoes and Seasonal Vegetable (+\$12)

### Dessert

Host selects one dessert plated Or Sharing platters of tiramisu, seasonal dessert, and toasted nut tart for the table

- TIRAMISU** Espresso Soaked Genoise, Layered with Soft Mascarpone Cream  
**SEASONAL DESSERT** To Be Selected by Our Pastry Chef  
**TOASTED NUT TART** Classic Chocolate Tart Filled with Toasted Hazelnuts, Pistachios and Walnuts

Our Culinary Team Will Work with any Food Restrictions. Price Does Not Include Beverages, Tax Or Gratuity. Menu Items and Prices Are Subject To Change.

## *Dinner Menu Packages*

### *Menu 2*

\$54.00 Per Person Base Price

#### *Salad Course* - Host selects one salad plated

**CESARE** Organic Romaine Hearts, Focaccia & Parmesan Crouton, White Anchovies

**MISTICANZA** Ashland Farms Lettuces, Cucumbers, Cherry Tomatoes, Sweet Peppers, Radishes,  
White Balsamic Vinaigrette, Shaved Pecorino

**BURRATA** Soft Center Mozzarella Burrata, Campari Tomato, Local Zucchini, Cerignola Olive Dressing (+\$2)

**ARUGULA E BARBABIETOLE** Taylor Farms Baby Arugula, Roasted Golden Beets & Cipollini, Bufala Blue Cheese,  
Honey Balsamic Vinaigrette

**CAVOLI** Shaved Kale, Local Sweet Corn, Spiced Walnuts, Plumped Cranberries,  
Vidalia Onion Sherry Vinaigrette, Goat Cheese

#### *Main Course* - Host selects three entrées for your guests to choose from

**ORECCHIETTE** Homemade Italian Sausage, Broccoli Rabe, Aglio Olio e Peperoncino

**PENNE** GA Wild Shrimp, Zucchini and San Marzano Tomato Sauce

**RIGATONI** Artisanal Gragnano Pasta With Braised Veal Meatballs,  
San Marzano Tomatoes, Basil and E.V. Olive Oil

**SALMONE** Roasted Faroe Island Salmon, Parmesan Potato Puree, Lemon Caper Sauce, Charred Asparagus

**MARE E MONTI** Pan Roasted Halifax Halibut, Cipollini & Prosecco, Castelluccio Lentils Stew, Pickled Chanterelles

**POLLETTO** Local Joyce Farm's Pepper Brined & Pan Roasted Chicken, Lemon Chicken Jus,  
Chef's Choice of Potatoes and Seasonal Vegetable

**PARMIGIANA** Veal Chop, Pounded and Glazed with Tomato, Mozzarella and Parmigiano (+\$7)

**FILETTO** Grilled Filet Mignon, Parmesan Crusted, Chef's Choice of Potatoes and Seasonal Vegetable (+\$12)

### *Dessert*

Host selects one dessert plated Or Sharing platters of tiramisu, seasonal dessert, and toasted nut tart for the table

**TIRAMISU** Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

**SEASONAL DESSERT** To Be Selected by Our Pastry Chef

**TOASTED NUT TART** Classic Chocolate Tart Filled with Toasted Hazelnuts, Pistachios and Walnuts

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## *Dinner Menu Packages*

### *Menu 3*

\$50.00 Per Person Base Price

#### *Salad Course*

Host selects one salad plated

**CESARE ORGANIC** Romaine Hearts, Focaccia & Parmesan Crouton, White Anchovies

**MISTICANZA** Ashland Farms Lettuces, Cucumbers, Cherry Tomatoes, Sweet Peppers, Radishes,  
White Balsamic Vinaigrette, Shaved Pecorino

**BURRATA** Soft Center Mozzarella Burrata, Campari Tomato, Local Zucchini, Cerignola Olive Dressing (+\$2)  
**ARUGULA E BARBABIETOLE** Taylor Farms Baby Arugula, Roasted Golden Beets & Cipollini, Bufala Blue Cheese,  
Honey Balsamic Vinaigrette

**CAVOLI** Shaved Kale, Local Sweet Corn, Spiced Walnuts, Plumped Cranberries, Vidalia Onion Sherry  
Vinaigrette, Goat Cheese

#### *Main Course - Duo Presentation*

Host selects one for your entire party

**FILET MIGNON** Barolo Sauce & **JUMBO PRAWNS** Scampi Style

**FILET MIGNON** Barolo Sauce & **ATLANTIC SALMON** Picatta

**ASHLEY FARMS CHICKEN BREAST** Marsala Sauce & **ATLANTIC SALMON** Picatta

**All duos served with Chef's seasonal vegetable and potato**

#### *Dessert*

Host selects one dessert plated Or Sharing platters of tiramisu, seasonal dessert, and toasted nut tart for the table

**TIRAMISU** Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

**SEASONAL DESSERT** To Be Selected by Our Pastry Chef

**TOASTED NUT TART** Classic Chocolate Tart Filled with Toasted Hazelnuts, Pistachios and Walnuts

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## *Lunch Menu Packages*

### *Menu 1*

\$25.00 Per Person Base Price

#### *Salad Course*

Host selects one for your entire party

**CESARE** Organic Romaine Hearts, Foccacia & Parmesan Crouton, White Anchovies

**MISTICANZA** Ashland Farms Lettuces, Cucumbers, Cherry Tomatoes, Sweet Peppers, Radishes,  
White Balsamic Vinaigrette, Shaved Pecorino

**ARUGULA E BARBABIETOLE** Taylor Farms Baby Arugula, Roasted Golden Beets & Cipollini,  
Bufala Blue Cheese, Honey Balsamic Vinaigrette

**BURRATA** Soft Center Mozzarella Burrata, Campari Tomato, Local Zucchini, Cerignola Olive Dressing (+\$2)

#### *Main Course*

Host selects three for your guests to choose from

**PENNE AL TORCIO** Braised Veal Meatballs with Penne & Marinara

**PENNE BOLOGNESE** Veal and Wild Mushroom Ragu, Shaved Parmigiano Reggiano

**MARE E MONTI** Pan Roasted Halifax Halibut, Cipollini & Prosecco, Castelluccio Lentils Stew, Pickled Chanterelles

**POLLO PICATTA** Scaloppini of Chicken with Capers, Lemon Butter and Roasted Asparagus

**POLLO MARSALA** Scaloppini of Chicken with Wild Mushrooms, Marsala Wine and Roasted Asparagus

**POLLO MILANESE** Very Thin, Pounded Chicken Breast, Lightly Breaded, Arugula, Tomato, Lemon

**SALMONE PICATTA** Grilled Atlantic Salmon With Capers, Lemon Butter and Roasted Asparagus

#### *Dessert*

**TIRAMISU** Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

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## *Lunch Menu Packages*

### *Menu 2*

\$32.00 Per Person Base Price

#### *Salad Course*

Host selects one for your entire party

**CESARE** Organic Romaine Hearts, Focaccia & Parmesan Crouton, White Anchovies

**MISTICANZA** Ashland Farms Lettuces, Cucumbers, Cherry Tomatoes, Sweet Peppers, Radishes,  
White Balsamic Vinaigrette, Shaved Pecorino

**BURRATA** Soft Center Mozzarella Burrata, Campari Tomato, Local Zucchini, Cerignola Olive Dressing (+\$2)

**ARUGULA E BARBABIETOLE** Taylor Farms Baby Arugula, Roasted Golden Beets & Cipollini,  
Bufala Blue Cheese, Honey Balsamic Vinaigrette

#### *Main Course*

Host selects three entrées for your guests to choose from

**LASAGNA** Crazy Veal Bolognese Lasagna, Mozzarella, Parmigiano

**FETTUCCINI** Day Made Pasta, Aglio e Olio, Organic Roasted Chicken, Asparagus, Ricotta Salata

**VITELLO PICATTA** Scaloppini of Veal with Capers, Lemon Butter and Roasted Asparagus

**VITELLO MARSALA** Scaloppini of Veal with Wild Mushrooms, Marsala Wine and Roasted Asparagus

**SALMONE PICATTA** Grilled Faroe Island Salmon with Capers, Lemon Butter and Roasted Asparagus

**FILETTO** Char Grilled Petite Filet Mignon and Chef's Choice Of Seasonal Vegetable (\$5 supp.)

#### *Dessert*

Host selects one dessert plated Or Sharing platters of tiramisu, seasonal dessert, and toasted nut tart for the table

**TIRAMISU** Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

**SEASONAL DESSERT** To Be Selected by Our Pastry Chef

**TOASTED NUT TART** Classic Chocolate Tart Filled with Toasted Hazelnuts, Pistachios and Walnuts

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## Beverage Packages

### Bar By Consumption

	Starting At
Call Brands	\$10.25
Premium Brands	\$11.25
Domestic Beer	\$5
Imported Beer	\$6
Pallegriano & Panna Bottle	\$5.95
Cordials	\$10.25
Juices	\$3.35
Soft Drinks	\$2.95

### Hourly Packages (Price Per Person)

	1 Hour	2 Hours	3 Hours	4 Hours
Call Brands	\$16	\$25	\$33	\$39
Premium Brands	\$18	\$27	\$35	\$41
Beer and Wine	\$14	\$23	\$29	\$34

Labor Charges: Bartender & Bar Set Up \$75.00 Per Bar | Minimum Bar Charge \$225 Per Bar

### Brands Of Liquor

Call Brands	Premium Brands	Cordials
Absolut Vodka	Grey Goose Vodka	(Included With Full Bar Setup)
Tanqueray Gin	Bombay Sapphire Gin	Amaretto Disaronno
Bacardi Rum	Captain Morgan Rum	Limoncello
Jack Daniels Bourbon	Makers Mark Bourbon	Grand Marnier
El Pobre Tequila	Patron Tequila	Sambuca Romano
Dewar's Scotch	Johnny Walker Black Scotch	Kahlua
Seagram's 7 Canadian Whiskey	Crown Royal	Baileys
		Frangelico
		Campari

## *Banquet Rooms*

### **ROOM A**

15' 2" deep x 14' 9 3/4" wide

### **ROOM B**

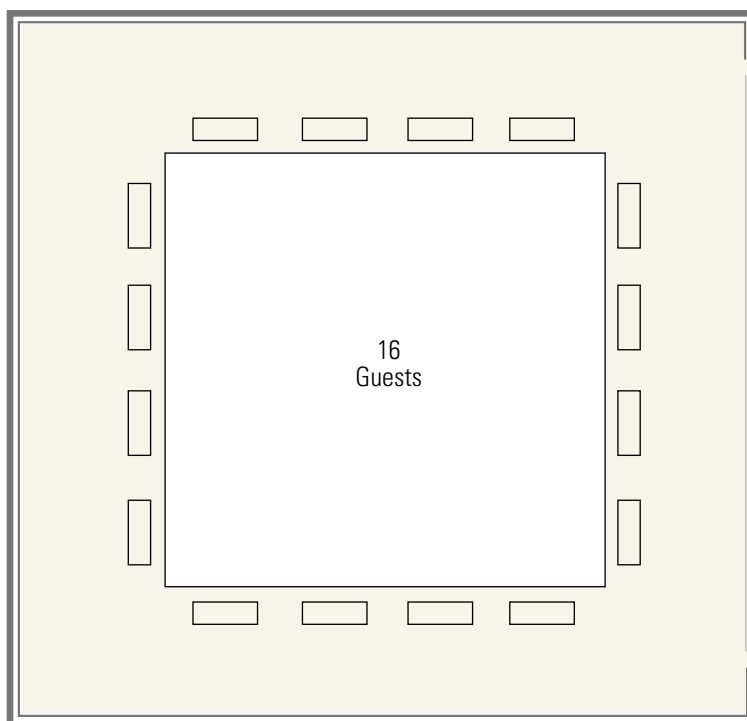
15' 2" deep x 14' 10 3/4" wide

### **ROOM C**

19' 10.5" deep x 17' 9" wide

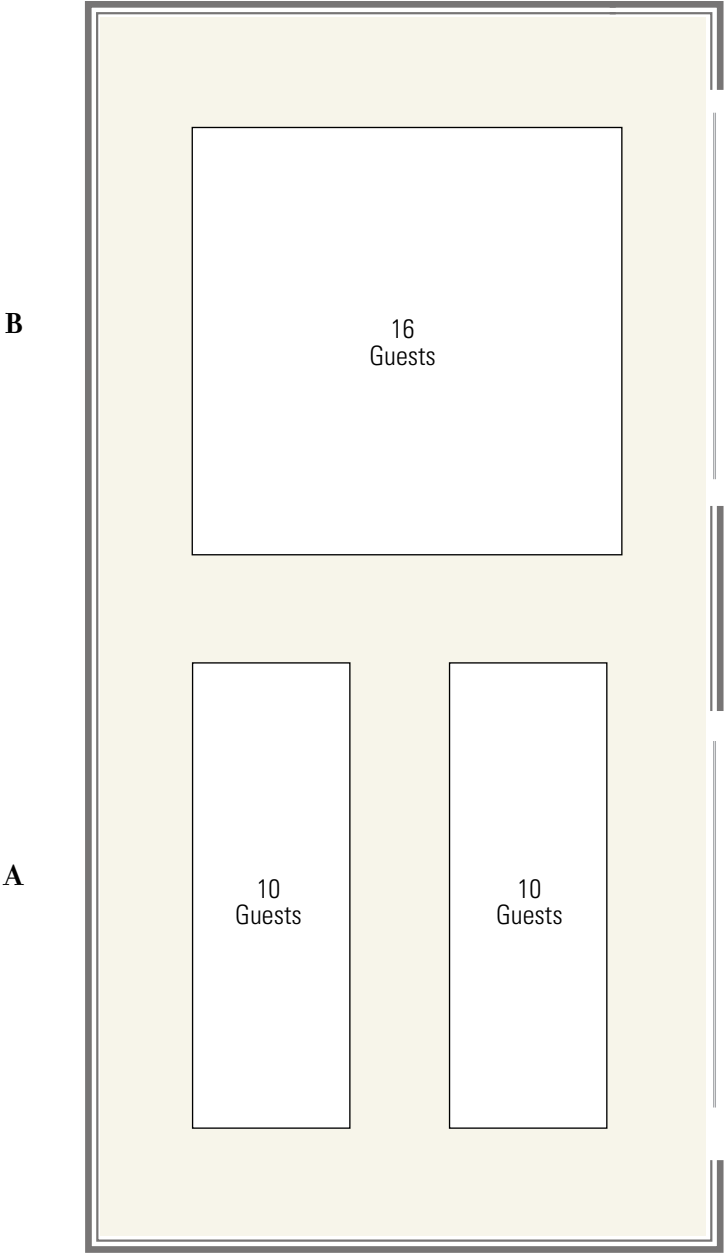
Height 7' 10" in the corners (at the lowest point), and 9' 5" at the highest point in the middle of the rooms.

## *Configuration Examples*



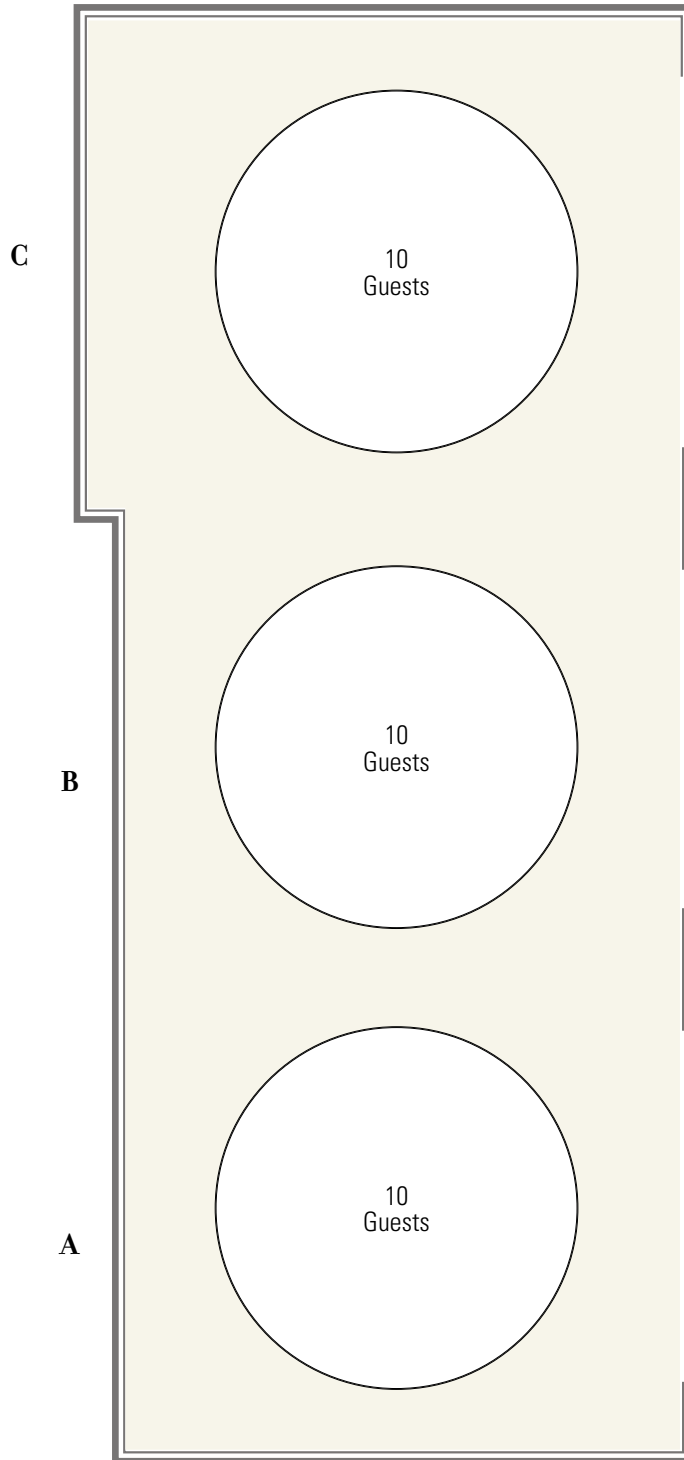
**Rooms A, B or C**

*Configuration Examples*



**Rooms A + B Combined**

## Configuration Examples



**Rooms A + B + C Combined**

More table configurations available to accommodate groups of different sizes.



ROOM A



ROOM B



ROOMS A, B



ROOMS A, B, C



*Prizzi*

*Thank You*