

Allegro

BACHELORETTE PACKAGE

includes:

2-Course Menu \$45 PER PERSON

Custom Printed Menus with Personal Heading Complementary Dessert for the Bride-to-Be

STARTER

CHOOSE ONE::

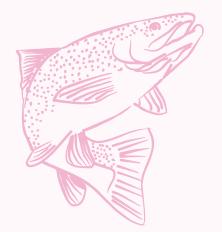
GRILLED ARTICHOKES

emon butter sauce & fresh herbs.

AHI TUNA TARTARE

ponzu, soy sauce, lemon zest, avocado, jalapeno infused oil.





MAIN

choice of:

SALMONE

Broiled, served with a chardonnay cream sauce

CAPRI LEMON CHICKEN

Grilled, served with a lemon caper sauce

Pour the Champaging Add On's

BECAUSE IT'S YOUR BIG NIGHT, WHY NOT be a little extra...

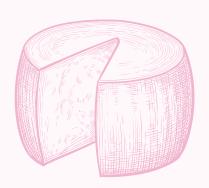


Prosecco Toast +\$12 pp

Moet Champagne Splits +\$20 each

Espresso Martini Shots +\$10 pp





A taste Allegro's Famous Parmesan Wheel Pasta +\$12 pp

Chef's Dessert Board + \$6 pp

