

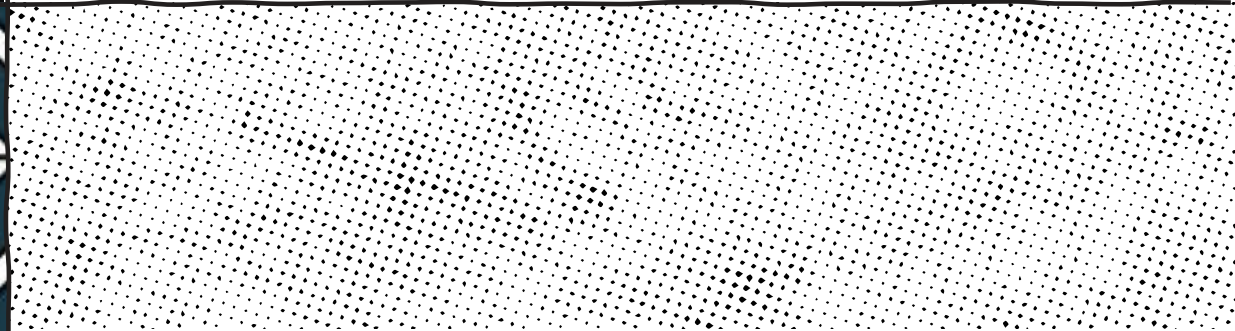


MASSILIA

PRIVATE EVENTS

breakfast * lunch * dinner * drinks

events@massilia.com





12 to 25 people

FAMILY STYLE DINNER

on the table for everyone to share

OPTION 1: \$64 / PERSON

APPETIZERS

Crispy Calamari | sriracha aioli

Burrata, Baby Heirloom Tomatoes, Seasonal Fruit (V)

– Add Prosciutto \$4

Zucchini Roman Petite Pizzas (V)

MAINS & VEGETABLES

Seven Vegetables Vegetarian Couscous Tajine (V, can be made VE and/or GF)

Moroccan Couscous Royale Tajine | Chicken, Merguez, Lamb, Salmon & Seven Vegetables (can be made GF)

Market Greens & Avocado Salad (VE)

DESSERTS

Mousse Au Chocolat | valrhona guanaja, puffed buckwheat, calvados cream (V, GF)

Olive Oil Cake | crème fraîche, grilled stone fruit (V)



12 to 25 people

FAMILY STYLE DINNER

on the table for everyone to share

OPTION 2: \$79 / PERSON

APPETIZERS

Crispy Calamari | sriracha aioli

Burrata, Baby Heirloom Tomatoes, Seasonal Stone Fruit (V)

— Add Prosciutto \$4

Shrimp & Tuna Ceviche

Wild Mushroom Pizza (V)

MAINS & VEGETABLES

8-Hour Lamb Shank | cabernet sauce, potato purée

* OR *

Steak Frites | chimichurri & peppercorn sauce (GF)

+\$5 per person

Bouillabaisse | fish stew from Provence with rockfish, prawns, clams, saffron, crispy sourdough & rouille aioli

Zucchini Gratin (V)

Market Greens & Avocado Salad (VE)

DESSERTS

Mousse Au Chocolat | valrhona guanaja, puffed buckwheat, calvados cream (V, GF)

Olive Oil Cake | crème fraîche, grilled stone fruit (V)



minimum 8 people

BRUNCH → FAMILY STYLE

on the table for everyone to share

\$35 / PERSON

Avocado Toast, Pan con Tomate, Parmesan (V)

Assortment of Fresh Baked French Pastries (V)

Gluten-Free Blueberry Banana Bread (V, GF)

Baked Oatmeal Bowl | bananas, berries, walnuts (V)

Soft Scramble | parmesan & herbs, lime & crème fraîche sauce
(V, GF)

Baker's Bacon

Fries + Harissa Mayo (V, GF)

Lemonade

Iced Tea

Bottomless Mimosas | 2 hours | \$25 / person



minimum 12 people

COCKTAIL HOUR

on the tables & at the bar

\$40 / person | 4:00pm - 6:00pm

\$60 / person | After 6:00pm

Two Cheeses Pizza (V)

Prosciutto & Arugula Pizza

Smoked Salmon Socca Flatbread (GF)

Shrimp & Tuna Ceviche

Roasted Red Peppers Bruschettas (V)

Fries + Harissa Mayo (V, GF)

Socca Chips, Hummus & Tapenade (V, GF)

Spanish Meatballs | beef & pork, spicy tomato sauce

OPEN BAR

feat. a selection of wines, beers & cocktails

\$39 / person | 4:00pm - 6:00pm

\$55 / person | After 6:00pm

Rosé | Provence

Malbec | Argentina

Sauvignon Blanc | Chile

L'Amante | Spicy Margarita

La Française | Passion Fruit Vodka

Bavik Lager | Beer







25 to 45 people

PARTIAL BUYOUT

\$79 / PERSON

ON THE TABLES & AT THE BAR

Marinated Provençal Olives

Pan Seared Calamari

Baba Ganoush with Homemade Pita Bread | red bell pepper, carrot, celery

Fries + Harissa Mayo (V, GF)

TRAY-PASSED MENU

Salmon Socca Flatbread

Burrata Roman Petite Pizzas

Shrimp & Tuna Ceviche on Tostada

Seven Vegetables Moroccan Couscous Mini Bowls

Rigatoni Bolognese Mini Bowls

Spanish Meatballs | spicy tomato sauce

SUNDAY – WEDNESDAY

\$300 | Patio or Dining Room

\$150 | Mezzanine

THURSDAY – SATURDAY

\$1200 | Patio or Dining Room

\$700 | Mezzanine

Open Bar | 3 Hours | \$59 / Person

Partial buyouts require a space rental fee per 3-hour period.



more than 50 people

FULL BUYOUT → 5 HOURS

tray-passed menu or food stations

WEEKNIGHTS

\$13k - \$20k F&B minimum

WEEKENDS

\$18k - \$30k F&B minimum

Please contact events@massilia.com for more info.





PAELLA PARTIES

in your home, office or venue of choice

TRADITIONAL SPANISH PAELLA

Prepared LIVE in front of your guests! Meat, fish & vegetarian options available.

TAPAS

Choose hand-carved jamón, tortilla española, merguez sausage meatballs + more from our long list of delicious appetizers.

SERVICE

Table, tray-passed and/or buffet options available.

BAR

Let our mixologists craft & serve cocktails or create a self-service bar for your guests. Wine, beer & non-alcoholic cocktails also available.

Please contact events@massilia.com for more info.





CATERING

BREAKFAST PLATTERS
SANDWICH PLATTERS
SALADS & BOWLS
CHEESE PLATTERS
ROMAN PIZZA BITES
MAINS
VEGGIES
HORS-D'OEUVRES
BEVERAGES
DESSERTS



CONTACT

events@massilia.com

Cake service fee: \$20.

Corkage fee: \$30 / bottle.

All prices before taxes + gratuities.

20% gratuity will be added
to parties of 6 or more.

Split check: 6 cards MAX.

Please let us know about any
allergies or dietary restrictions.

MASSILIA

