

FAQS

Private Dining Room

Contacts at Spasso: Shannon or Amanda 952-224-9555

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Food & Beverage Minimums:

Any Lunch from 11am - 3pm = \$250

Sunday & Monday evening = \$250

Tuesday & Wednesday evening = \$450

Thursday evening = \$650

Friday & Saturday evening = \$850

Additional Charges:

We require 20% gratuity for the servers.

There will be a 5% event fee added to your final bill.

We do require a deposit:

Spasso requires a \$250 deposit. This can be made by a credit card number. We do NOT charge the credit card unless there is a cancellation within 72 hours of your event.

Spasso will provide at no additional charge to you:

Candles

Flower arrangements for the tables

Linens (We have an array of colors to choose from)

Spasso sells all wines on our wine list at retail price.

Because of our amazing wine prices, we do not allow wines from the wine shop in the private dining room. In the event that you are looking for something specific, we do special orders upon request and subject to availability. We will charge \$15 corking fee for any bottles brought in.

We also do not allow any other liquor or libations to be brought in.

We do require head counts.

For all events, Spasso will require a headcount. This headcount must be given a week in advance. If your headcount changes after the week in advance, please let us know. We will charge you for your final headcount, regardless of the number in attendance.

We take great pride in providing an excellent place for parties and events for any occasion. Whether it is a formal dining experience or a happy hour with colleagues, we look forward to planning your event.

Specialty Appetizers

Priced per dozen. Minimum of 2 dozen per selection.

Sesame Chicken Satays

Marinated and Grilled with Sesame Sauce 18.00

Parmesan Prosciutto Twists

Prosciutto, Parmesan & Marscapone
rolled in puff pastry 18.00

Meatballs

Served with marinara and parmesan cheese 18.00

Caprese Skewers

Basil, mozzarella, grape tomatoes
& balsamic glaze 18.00

Wild Mushroom Risotto Fritters

Served with gorgonzola cream sauce 20.00

Sausage & Shrimp Stuffed Mushrooms

Topped with Parmesan 20.00

Crab Cakes

Served with Arugala & Lemon Aioli 36.00

Beef Tenderloin Bites

Served on House-Made potato chip
with horseradish aioli 28.00

Thai Glazed Shrimp

Served with Sweet Chili Thai Sauce 24.00

Shrimp Cocktail

Served with House-Made Cocktail Sauce 24.00

Wings

Green Chili, Parmesan, BBQ or Buffalo
Served with Ranch or Bleu Cheese 18.00

Assorted Petit Sandwiches

Turkey, Ham or Prime Rib 24.00

Bacon Wrapped Scallops

With Caramelized Pineapple Sauce 36.00

Sliders

Topped with gorgonzola & caramelized onions 36.00

Assorted Crostinis

Olive Tapenade 18.00

Bruschetta 22.00

Salmon 32.00

Platters

Priced Per Person – Minimum 16 people

Steak Fondue

Gorgonzola cheese sauce, tenderloin bites, grapes,
apples, tomatoes & ciabatta 6.00

Smoked Salmon

Diced red onion, capers & hard-boiled egg 4.50

Antipasto Tray

Cured meats, artisan cheese & olives 4.50

Fresh Vegetable Crudite

Served with Ranch or Bleu Cheese 2.50

Brie Plate

Crusted Brie Wheel & assorted fruit 4.50

Spinach & Artichoke Dip

Served with flatbread. 4.00

Private Dining Menu

\$28 Per Person

Salad

Choose 1 selection for your guests

Caesar

Romaine, homemade croutons, parmesan
& creamy Caesar dressing

Field Greens*

Apples, gorgonzola & balsamic vinaigrette

Spasso House*

Romaine, field greens, kalamata olives, cucumber,
pepperoncini, red onion, grape tomatoes, feta
& Mediterranean vinaigrette
(Additional \$2 per person)

Entrée

Choose 3 selections for your guests

Grilled Chicken Breast with Wild Mushroom Risotto

House-made sherry cream sauce

Filet Mignon*

Fontina mashed potatoes & asparagus
(Additional \$4 per person for Filet Mignon)

Broiled Walleye*

Asparagus & lemon beurre blanc
(Pine nut crusted available upon request with guaranteed head count)

Spaghetti di Mare

Shrimp, scallops, crab, arugula, pine nuts, roasted red peppers & lobster cream sauce

Vodka Sausage Ravioli

Cheese stuffed ravioli, grilled mild sausage, spicy vodka sauce
& parmesan

Vegetarian Lasagna*

Eggplant, zucchini, summer squash & tomato
Layered with pesto, mascarpone & fontina cheese

***To add a dessert option, see our Pastry Menu**

Private Dining Menu

\$34 per person

Salad

Choose 1 selection for your guests

Caesar Salad

Romaine, homemade croutons, parmesan & creamy Caesar dressing

Field Greens Salad*

Apples, gorgonzola & balsamic vinaigrette

Spasso House*

Romaine, field greens, kalamata olives, cucumber, pepperoncini, red onion, grape tomatoes, feta & Mediterranean vinaigrette
(Additional \$2 per person)

Dessert

Choose 1 selection for your guests

House Made Gelato*

Chocolate, Vanilla or Dulce de Leche

Crème Brulee*

Vanilla bean

***For other dessert options,
see our Pastry Menu**

Entrée

Choose 3 selections for your guests

Filet Mignon*

Fontina mashed potatoes & asparagus
(Additional \$2 per person)

Salmon*

Ask about our seasonal side
(Additional \$2 per person)

Broiled Walleye*

Asparagus & lemon beurre blanc
(Pine nut crusted available upon request with guaranteed head count)

Sea Scallops*

Vegetable risotto & smoky tomato beurre blanc

Braised Short Rib*

Roasted fingerling potatoes and pan sauce

Grilled Chicken & Wild Mushroom Risotto

House-made sherry cream sauce

*Indicates Gluten Free Options

Private Dining Menu

\$40 per person

Soup & Salad

Choose 1 selection for your guests

Saffron Tomato Bisque

Sausage Bean Stew*

Wedge*

Iceberg lettuce, tomatoes, bacon, onion
& creamy gorgonzola dressing

Spasso House*

Romaine, field greens, kalamata olives, cucumber,
pepperoncini, red onion, grape tomatoes, feta
& Mediterranean vinaigrette

Dessert

Choose 1 selection for your guests

Tiramisu

Chocolate Cake*

Crème Brulee

Key Lime Pie



Entrée

Choose 3 selections for your guests

***This menu will require counts on all food orders prior to event ***

Blackened Pork Chop

Fontina mashed potatoes & asparagus

Spiendino*

Jumbo shrimp & sea scallop skewers

Served with spaghetti vegetables & a red pepper nage

Filet Oscar*

Fingerling potatoes & asparagus

Topped with lump crab & béarnaise

Seafood Ravioli

House-made red pepper ravioli stuffed with lump crab & ricotta cheese

Served with a lobster cream sauce

Herb Roasted Chicken

1/2 Chicken served with a fingerling potatoes & brussels sprouts

*Indicates Gluten Free Options

Pastry Menu

Additional Private Dining Dessert Options

\$3 per person

Tiramisu, Key Lime Pie, Flourless Chocolate Cake & Crème Brulee

Cakes

Vanilla, Chocolate or Marble

Vanilla or Chocolate Frosting

Quarter Sheet (Serves 18-22 people) \$28

Half Sheet (Serves 34-44 people) \$38

Strawberry Shortcake, Tiramisu, Lemon Chiffon,
Red Velvet, Carrot & S'more

Quarter Sheet (Serves 18-22 people) \$36

Half Sheet (Serves 34-44 people) \$46

Cupcakes

Vanilla, Chocolate or Marble**

Chocolate, Vanilla Buttercream or Cream Cheese Frosting

\$1.50 per cupcake

Double Chocolate, Lemon Meringue,
Strawberry Shortcake, Red Velvet & S'more**

\$2 per cupcake

**Minimum 1 dozen each

Key Lime Pie (8-10 slices) \$36

Cheesecakes (12 slices) \$46

Vanilla Bean, Turtle, Chocolate, Wild Berry & Lemon Curd

