







Indoor Patio



New Room



Room Minimums*:

*Minimums are applied before tax and gratuity and are subject to change or may require an additional room fee for certain dates.

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Dinner	
Friday-Saturday	\$1200
UNC Home Game Weekend	\$2200
Sunday-Thursday	\$850

Maximum Number of Guests: 35

Tables: rectangular 40" x 28"

Tablecloth Charge: \$25 (one time charge)

Dinner	
Friday-Saturday	\$1800
UNC Home Game Weekend	\$2800
Sunday-Thursday	\$1050

Maximum Number of Guests: 50

Tables: rectangular 40" x 28"

Tablecloth Charge: \$50 (one time charge)









Menu:

Dinner

For parties of 20 or more, we serve a seated meal from a personalized limited menu. Recommended menus are provided as guidelines, but you are welcome to select other items from our menu to offer your guests. Parties of fewer than 20 may choose to select a limited menu or serve from our full menu.

Pricing:

Dinner

We charge regular menu prices as opposed to per-person pricing, so the cost will depend on what your guests order. The average price per person can be predicted, but this is not a guarantee of the final cost of the meal.

We are happy to separate checks for smaller parties but cannot separate checks for parties of 25 or more.

Alcohol Service:

You may choose to offer a full open bar, limit your guests' alcohol to preselected wine and beer, or offer a cash bar where individuals pay for their own drinks. Prices for wine and other alcoholic beverages are all charged on consumption.

Décor/Sound/Audio/Visual

The room set-up includes black linen napkins and a printed, personalized menu at each place setting. For tablecloths there is an extra charge of \$25 for the patio and \$50 for the new room. The cost of tablecloths does count toward your room minimum. You are welcome to bring in decorations such as flowers or candles, but we do ask that no glitter, confetti, or strong adhesives are used. We also ask that no outside music (live or speakers) be used in the restaurant. Visual aids are acceptable but not provided.









Dinner Menu Sample: \$34 Average (Includes three courses. Tax, tip, and alcohol not included in calculation of average)

Kristy & Antony's Rehearsal Dinner Thursday, May 29, 2014

Fhursday, May 29, 201 411 West Italian Café

Salad

House Salad Mixed greens tossed with balsamic vinaigrette and tomatoes

411 Caesar Salad Romaine lettuce, house croutons, Kalamata olives, Romano cheese and classic Caesar dressing

Main Course

Wood Grilled Flat Iron Steak With pimento cheese, bacon onion jam and house cut French fried potatoes

Chicken Marsala
Chicken breast sautéed with mushrooms in a dark Marsala sauce.
Served with fresh vegetables and choice of oven roasted or mashed potatoes

Grilled Organic Salmon Wood grilled fillet served with lemon butter, seasonal vegetables and mashed potatoes

Spaghetti Marinara House made spaghetti with 411's own marinara sauce and parmesan cheese

Whole Wheat Fettuccine Grilled chicken sautéed with mushrooms, rosemary and marsala cream sauce

Dessert

Chocolate Chess Pie Served with cookies 'n cream ice cream, fudge sauce and whipped cream

Sorbetto or Gelato Gelato-Choice of vanilla or extra rich dark chocolate Sorbetto-Flavor changes regularly. Please ask server for details

Vanilla Crème Brûlée A traditional baked custard topped with caramelized sugar

Wine

Pinot Noir, Sea Glass 2012 California Merlot, Tilia 2012 California Pinot Grigio, Ca Donini 2012 Italy Chardonnay, Line 39 2012 Central Coast Beer

Carolina Brewery Copperline Amber Ale Mother Earth Weeping Willow Wit Hi-Wire Brewing Prime Time Pale Ale Fullsteam Southern Lager Lagunitas IPA Peroni Lager









Galloway Ridge Dinner

Wednesday, February 2, 2022 411 West Italian Café 411 West Italian Café

Salad

Pear Salad

local greens, wood grilled bosc pear, gorgonzola, toasted walnuts, honey-walnut vinaigrette

Caesar Salad

romaine, kalamatas, croutons, parmesan, classic Caesar dressing

Main Course

Wood Grilled Flat Iron Steak

bacon jam, pimento cheese, house cut fries

Chicken Marsala

mushrooms, sauteed green beans, smashed potatoes

Wood Grilled Salmon

smashed potatoes, squash, tomatoes, spinach, herb butter

Basil Pesto Capellini

zucchini, squash, arugula, spinach, tomato, goat cheese

Pappardelle Bolognese

house-made meat sauce, parmesan



Vanilla Crème Brulee

traditional baked custard topped with caramelized sugar

Flourless Chocolate Cake

raspberry ice cream, fudge sauce, whipped cream

Tiramisu

sponge cake, espresso, chocolate syrup, whipped cream, mascarpone, cocoa powder