

princi | italia

PRIVATE DINING · DALLAS & PLANO

Events & Group Dining Guide

Corporate dinners, receptions, celebrations, and brunches for groups of 8 to 150.

PLAN YOUR EVENT

Lina Street *Director of Sales*

events@princiitalia.com · 214-880-9675

DALLAS

Preston Royal Village
5959 Royal Lane, Suite 707
Dallas, TX 75230
214-739-5959

PLANO

West Plano Village
3300 Dallas Parkway, Suite 120
Plano, TX 75093
972-378-9463

princiitalia.com

Small Bites

Pricing per person

LIGHT OPTION

$30 *per person*

Choose 4 selections, including 1 pizza
1 hour of continuous food service

MEDIUM / HEAVY OPTION

$38 *per person*

Choose 5 selections, including 1 pizza
Includes a charcuterie & cheese platter
2 hours of continuous food service



Pizza selections are on the next page. Bite upcharges are per person, as marked.

Fig & Gorgonzola Bruschetta Bites
mission figs, gorgonzola, evo, balsamic reduction

Tomato & Bufala Mozzarella Bruschetta Bites
cherry heirloom tomatoes, mozzarella di bufala, evo

Beef Meatballs
marinara, pesto, parmesan

Calamari Fritti
shishito peppers, truffle aioli, marinara

Caprese Skewers
vine tomatoes, mozzarella di bufala, basil, pesto

Open Face Meatball Sliders
mozzarella, pesto

Garlic Flatbread
rosemary, parmesan, evo

Three Cheese Flatbread
goat cheese, gorgonzola, reggiano

Chicken Parmigiana Slider

Zucchini Fries
truffle aioli

Crispy Arancini
fresh mozzarella, risotto, marinara

Fried Cheese Ravioli
marinara sauce

Grilled Cheese Panini
taleggio cheese, tomato-basil dipping sauce

Rosemary Chicken Piccata
lemon white wine sauce

Pan-Seared Blue Crab Cakes
truffle aioli **+$4 per person**

Tortellini Fonduta in Cups
black truffle butter, parmesan **+$3 per person**



FROM THE WOOD-BURNING OVEN

Pizza Selections

Each Small Bites option includes one pizza

Pepperoni
fresh mozzarella, parmesan, oregano, pizza sauce

Margherita
fior di latte mozzarella, plum tomatoes, basil, evo

Three Pigs
italian sausage, soppressata, pepperoni, mozzarella, calabrian chilies, mike's hot honey, fresh oregano

Italian Fennel Sausage
fresh mozzarella, baby portobello mushrooms, calabrian chilies, goat cheese, fresh oregano

Fig & Gorgonzola
arugula, prosciutto, parmesan & fontina cheese, balsamic reduction, evo



All food and beverage is subject to 8.25% state sales tax and a 23% gratuity.

Bar Packages

Each package includes two hours of service

Beer & Wine Package — $30
house red & white wine, domestic bottled & draft beer, iced tea and sodas

House Package — $38
house spirits, house red & white wines, domestic & imported bottled & draft beer, iced tea and sodas

Premium Package — $45
premium spirits, sommelier-selected red & white wines, domestic & imported bottled & draft beer, iced tea and sodas

Open Bar
Charged by the drink or bottle of wine, on consumption

Featured Wine & Beer Only
Charged by the beer or bottle of wine
Featured wines include white, rosé, and red

BASIC	PREMIUM
$45–66 / bottle	$55–75 / bottle

SEATED DINNERS

Plated Dinner Menus

Guests choose their entrée tableside

Speak to your Event Coordinator about customizing the perfect menu.

Menu #1 $48 *per person*

SALAD COURSE *guests choose tableside*

Caesar
baby romaine, parmesan crostini

Chef's House
lemon-thyme vinaigrette

MAIN ENTRÉE *guests choose tableside*

Tagliatelle alla Bolognese
short rib & pork classic bolognese, homemade tagliatelle pasta, reggiano parmigiano, evo, basil

Chicken Piccata
broccolini, lemon-caper white wine sauce

Pan-Seared Salmon
pea & saffron risotto, crispy onions, tarragon grain mustard sauce

DESSERT *guests choose tableside*

Tiramisu · NY Cheesecake · Seasonal Crostata

Menu #2 $56 *per person*

SMALL PLATES

Meatballs al Forno
hand-dipped ricotta, marinara, pecorino cheese, rustic paesano

Garlic Flatbread

SALAD COURSE *guests choose tableside*

Caesar
baby romaine, parmesan crostini

Chef's House
lemon-thyme vinaigrette

MAIN ENTRÉE *guests choose tableside*

Romano Crusted Chicken
tomato basil sauce & linguine

Chianti Braised Short Rib
butternut squash & spinach risotto, porcini & shiitake mushrooms, chianti essence

Pan Seared Alaskan Halibut
brussels sprouts & spinach, white wine butter sauce

DESSERT *guests choose tableside*

Tiramisu · NY Cheesecake · Seasonal Crostata

Premier $75 *per person*

SMALL PLATES

Tortellini Fonduta
black truffle butter, parmesan

Calamari
Point Judith USA calamari, shishito peppers, truffle aioli, marinara

SALAD COURSE *guests choose tableside*

Caesar
baby romaine, parmesan crostini

Chef's House
lemon-thyme vinaigrette

MAIN ENTRÉE *guests choose tableside*

Chicken alla Francese
capellini pasta, garlic spinach, lemon butter sauce

Parmesan Crusted Alaskan Halibut Piccata
jumbo asparagus, lemon-caper piccata sauce

Filet Mignon
truffle whipped potatoes, green beans, chianti sauce

DESSERT *guests choose tableside*

Tiramisu · NY Cheesecake · Seasonal Crostata

GOOD TO KNOW Parties of 40+ are required to have two entrée selections and one dessert. · Parties of 51+ are required to have one amazing duo and one dessert. · Vegan, vegetarian, and gluten-free options are available on request.

SEATED LUNCHES

Plated Lunch Menus

Guests choose their entrée tableside

Speak to your Event Coordinator about customizing the perfect menu.

Lunch #1 $30 *per person*

SALAD COURSE *guests choose tableside*

Caesar
baby romaine, parmesan crostini

Chef's House
lemon-thyme vinaigrette

MAIN ENTRÉE *guests choose tableside*

Rigatoni alla Vodka
tomatoes, cream reggiano cheese, calabrian chili peppers

Penne Arrabbiata with Rock Shrimp
rock shrimp, spicy tomato sauce, housemade pancetta, parmesan cheese

Chicken Piccata
broccolini, lemon-caper white wine sauce

Salmon Salad
arugula, cherry heirloom tomatoes, basil-citrus dressing

ADD DESSERT +$4 per person

Tiramisu · NY Cheesecake · Seasonal Crostata

Lunch #2 $36 *per person*

SALAD COURSE *guests choose tableside*

Caesar
baby romaine, parmesan crostini

Chef's House
lemon-thyme vinaigrette

MAIN ENTRÉE *guests choose tableside*

Romano Crusted Chicken
tomato basil sauce & linguine

Pan-Seared Salmon
pea & saffron risotto, crispy onions, tarragon grain mustard sauce

Chicken Francese
sauteed garlicky spinach, lemon butter sauce

Tagliatelle Bolognese
short rib & pork bolognese, homemade tagliatelle pasta, reggiano parmigiano, evo, basil

ADD DESSERT +$4 per person

Tiramisu · NY Cheesecake · Seasonal Crostata





Prices are per person and subject to 8.25% tax and a 23% service & coordination fee. Vegan, vegetarian, and gluten-free options are available on request.

SHARED AT THE TABLE

Family Style

Served family style, shared at the table



The Princi way to gather

- *Best value*
- *Best variety*
- *Shared at the table*

ENHANCEMENTS

any tier, per person

Charcuterie +$5

Chianti Braised Short Rib +$5

Bucatini di Mare +$5

KIDS 10 & UNDER

$20 *per person*

Classic $48 *per person*

SALADS | CHOOSE 1

- CAESAR
- CHEF'S HOUSE

APPETIZERS | CHOOSE 2

- MEATBALLS AL FORNO
- CALAMARI
- MISSION FIGS & GORGONZOLA
- BRUSCHETTA DI BUFALA
- GARLIC FLATBREAD
- 3 CHEESE FLATBREAD

PIZZA & PASTA | CHOOSE 3

Pizza

- PEPPERONI
- MARGHERITA
- THREE PIGS
- ITALIAN FENNEL SAUSAGE
- FIG & GORGONZOLA

Pasta

- CAPELLINI MARINARA
- RIGATONI ALLA VODKA
- PENNE ARRABBIATA
- ORECCHIETTE WITH SAUSAGE
- TAGLIATELLE ALLA BOLOGNESE

DESSERT | CHOOSE 2

- TIRAMISU
- NY CHEESECAKE
- SEASONAL CROSTATA

Signature $56 *per person*

SALADS | CHOOSE 1

- CAESAR
- CHEF'S HOUSE
- CAPRESE
- ARUGULA

APPETIZERS | CHOOSE 2

- MEATBALLS AL FORNO
- CALAMARI
- MISSION FIGS & GORGONZOLA
- BRUSCHETTA DI BUFALA
- GARLIC FLATBREAD
- 3 CHEESE FLATBREAD
- TORTELLINI FONDUTA
- ROASTED MUSSELS

MAIN COURSE | CHOOSE 4

Pasta

- RIGATONI ALLA VODKA
- ORECCHIETTE WITH SAUSAGE
- PENNE ARRABBIATA
- TORTELLINI FONDUTA
- TAGLIATELLE ALLA BOLOGNESE

Plates

- CHICKEN PICCATA
- ROMANO CRUSTED CHICKEN
- PAN-SEARED SALMON
- CHICKEN PARMESAN

DESSERT | CHOOSE 2

- TIRAMISU
- NY CHEESECAKE
- SEASONAL CROSTATA

Prices are per person and subject to 8.25% tax and a 23% service & coordination fee. Vegan, vegetarian, and gluten-free options are available on request.

BRUNCH PACKAGES

Let's Do Brunch

Pricing per person

Mimosa & Peach Bellini $8 each *or carafes* $32

Taste & Share $26

Served family style or as a mingling reception

Avocado Basil Bruschetta
cherry heirloom tomato, mozzarella di bufala, evo

Chicken & Waffle Bites
vermont maple syrup

Truffled Deviled Eggs

Mini Crab Cakes
basil hollandaise

GOOD TO KNOW

Parties of 21+ are required to have three entrée selections and one dessert.

Parties of 30+ are required to have two entrée selections and one dessert.

Feel free to discuss custom menus with your Event Coordinator.

Sicily $30

Served with breakfast bread basket & fruit

MAIN ENTRÉE *guests choose tableside*

Princi Scramble
artichokes, spinach, shiitake mushrooms, basil, asiago cheese, avocado, tuscan potatoes

Fried Chicken & Belgian Waffle
hickory smoked bacon, fried eggs, vermont maple syrup, tuscan potatoes

Classic Eggs Benedict
english muffin, canadian bacon, poached eggs, baby spinach, hollandaise, tuscan potatoes

DESSERT *guests choose tableside*

Tiramisu · NY Cheesecake · Seasonal Crostata





Tuscany $36

Served with breakfast bread basket & fruit

MAIN ENTRÉE *guests choose tableside*

Steak & Eggs
tenderloin tips, scrambled eggs, heirloom tomatoes, tuscan potatoes

Princi Crab Cake Benedict
poached egg, asparagus, basil hollandaise, crispy tobacco onions

Pan-Seared Salmon
pea & saffron risotto, crispy onions, tarragon mustard sauce

DESSERT *guests choose tableside*

Tiramisu · NY Cheesecake · Seasonal Crostata



PLANO LOCATION ONLY

Pizza Tossing Experience

Super fun, and a wildly popular event!

Kick off with a welcome reception featuring select beer, wine, premium cocktails, and passed hors d'oeuvres. Then roll up your sleeves for a hands-on pizza tossing class — aprons, hats, and dough provided! Our chef leads a demonstration before guests jump into a lively pizza tossing competition, with points awarded for height, spin, and flair. The judges crown a winner.

Next, teams head to the Pizza Making Station to create their most imaginative pies. With just three minutes and a variety of ingredients (plus sauce and cheese), each team crafts a pizza to be judged on Most Unique and Best Flavor.

Then everyone gathers for a family-style meal of fresh salads, hearty pasta, and — of course — pizza (don't worry, not the tossed dough!). Shared desserts end the evening on a sweet note.

It's a hit for every occasion, from business functions to social celebrations: milestone birthdays (40th, 70th, and beyond), festive holiday gatherings, and more. Kids can join the fun, too — we outfit them with hats, aprons, and dough so they can create their very own mini pizzas.

Our corporate clients — including **Hilton, Google, Deloitte, and Marriott** — consistently rave about this event, with many calling it the best post-meeting reception, team-building activity, or team dinner they've ever attended.

Be prepared to laugh and smile until it hurts!

WHAT'S INCLUDED

- 2-hour bar package
- Passed hors d'oeuvres
- Pizza tossing class with dough, aprons, and hats
- Rewards for best height and flair/style
- Pizza making competition
- Family-style meal

PRICING PER PERSON

$79	with the premium 2-hour bar package
$65	with wine & beer
$50	without the bar package
$18	children 10 and under

Custom pricing is also available; please consult your Event Coordinator.

PRINCI ITALIA PLANO

Our Private Dining Room

West Plano Village · 3300 Dallas Parkway

A private dining room at Princi Italia Plano, set against a floor-to-ceiling wine wall and lit by chandeliers.

Long banquette tables and booth seating fill the room, and drapes can close for privacy.

Princi Italia welcomes groups of 8 to 150.

TOUR THE SPACE

Lina Street

Director of Sales

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BEFORE YOU BOOK

Terms & Conditions

EVENT POLICIES
At Princi Italia, we take our commitment to outstanding food and service very seriously. While we recognize that last-minute changes are sometimes unavoidable, providing the best guest experience requires advance planning and preparation.

SPECIAL ARRANGEMENTS
We are committed to exceeding your expectations and ensuring that your gathering is executed with the highest level of guest experience. Please do not hesitate to talk to your Event Coordinator about special accommodations.

FINAL MENU & SIGNED AGREEMENT DUE
Seven (7) days before the event.

FINAL GUEST GUARANTEES
The guaranteed number of guests must be received by your Event Coordinator 72 hours before the function. If no final guarantee has been given, the initial estimated number of guests will be used. Guarantees and final menus are the responsibility of the host/client; we will do our best to send reminders.

CANCELLATIONS
Deposits are fully refundable if the cancellation is received within 48 hours after the client signs the agreement; after that, deposits are non-refundable. If cancellation is unavoidable, the client may postpone the event to a date within 90 days and apply any paid deposits toward the rescheduled event. Notice must be given at least 5 business days before the event, or any deposits will be forfeited.

PAYMENT
For all types of functions, a signed reservation agreement and a credit card guarantee with a 50% deposit are required to secure the reservation. Please contact your Event Coordinator to work out flexible terms, as needed. Full and final payment will be presented to the onsite contact, and a physical credit card will be processed at the conclusion of your event. The option to use the card on file must be discussed with your Event Coordinator before the reservation date.

TAX & GRATUITY
Menu prices and food and beverage minimums are not inclusive and are subject to 8.25% sales tax plus a 23% service & coordination fee. Tax-exempt organizations must furnish a current Texas Sales & Use Tax Exemption certificate with the signed agreement.

FOOD & BEVERAGE
All menu items are subject to availability and seasonality. If necessary, comparable substitutions will be made with no increase to the agreed menu price, including wines. Menus not submitted at least seven days prior to the event date will be pre-selected for the group at the lowest menu price offered for the time frame in which the host/client would like to schedule the reservation. Food and beverage minimums include any and all food items and any and all types of beverages (alcoholic and non-alcoholic).

DINING TIME
We estimate your dining experience to last two and one-half (2.5) hours for dinner and two (2) hours for receptions, unless otherwise noted. Timely arrival is greatly appreciated, as a late arrival will reduce the dining time allotted for your experience. Additional time may be subject to a minimum spend increase of 10–20% or a room rental fee at the Restaurant Manager's discretion; this ensures that parties booked for both early and late seatings have the most enjoyable experience possible.

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