



The following is DiMille's Build your own Event menu. Select your choices whether it's one entrée or two and continue to build according to "your" specific needs and wants. You may wish to have one entrée, one side and salad or any one of the popular combination(s) from below.

**All meals come with your choice of ciabatta rolls or housemade bread sticks. ** Disposable plates and utensils are also included.*

One Entrée and Salad starting at 7.99 per person
One Entrée, One side and Salad starting at \$13.99 per person
Two Entrées, Two Sides and Salad starting at \$19.99 per person

Choice of Beef Entrée:

Italian Beef Ragu

Slow roasted short rib based in a red wine reduction with sautéed vegetables.

Lasagna (Classic)

Our three cheese lasagna layered with Mama's sliced house made meatballs.

Baked Rigatoni (Classic)

Baked the same as our lasagna with Mama's sliced House made Meatballs

* (Gluten Free or Vegetarian Options available)*

Choice of Chicken Entrée:

New *Roasted Rosemary Chicken

Roasted ½ chickens marinated with lemon, butter and rosemary.

Chicken Parmigiana (Classic)

Chunks of breaded chicken, baked with parmesan, mozzarella cheese, fresh mushrooms and herbs.
Choice of meat or veggie sauce.

Chicken Marsala

Chunks of chicken breast sautéed in a Marsala wine and mushroom sauce

Chicken Picatta

Breast of chicken, sautéed in a butter, lemon, wine and caper sauce

Choice of Vegetarian Entrée Options:

New *Eggplant Involtni

Italian Breaded Rolled pieces of eggplant stuffed with Flavored Ricotta and Real Mozzarella

Spinach-Ricotta manicotti

Rolls fresh sheets of pasta stuffed with Spinach and flavored Ricotta

Potato Gnocchi

Fresh Gnocchi Pasta served with our house made Tomato Basil or house made Tomato Citrus Sauces

Eggplant Parmigiana

Sliced lightly breaded eggplant baked with fresh mushrooms, herbs, parmesan and mozzarella cheese.

Served with our house veggie marinara sauce.

Upgraded Entrees:

Sea Food Manicotti

Fresh cut pasta stuffed and rolled with shrimp, scallops, flavored ricotta and mozzarella cheese.
Topped with our house marinara sauce

New *Braised Pork with Wine Gravy Reduction

Tender pork cheek roasted for 4 hours flavored too perfection.

Dessert

Assorted Italian Cookies and/or Mini Cannoli's
2.25 p.p



DiMille's™
italian restaurant + lounge
San Diego, CA

Choice of Beef Entrée:

Traditional Grilled Italian Vegetables

Grilled mushrooms, eggplant, bell peppers and zucchini: sautéed in olive oil with fresh Italian herbs.

Fresh Vegetable Melody

Broccoli, cauliflower and carrots your choice of steamed or sautéed in olive oil with fresh Italian herbs.

Italian Green Bean

Fresh green beans, potato, tomato, red onion, garlic and Italian herbs.

Choice of Salad:

New * Tricolor Salad

A bed of mixed green, gorgonzola, candied pecans and gala apples, tossed with raspberry vinaigrette.

Italian Garden Salad

Spring mix, iceberg, romaine, lettuce, tomato, cucumbers, carrots, purple cabbage, black olives and pepperoncinis. Served with choice of dressing.

Antipasto Salad (Upgrade)

Spring mix, iceberg, and romaine lettuce, tomato, cucumbers, green olives, pepperoncini, Italian salami, mortadella, provolone cheese, and giardinera (pickled cauliflower, carrots, pickles, onions) Served with homemade Italian dressing and sprinkled with oregano and parmesan cheese.

Greek Salad

Spring mix, iceberg, and romaine lettuce, tomato, cucumbers, pepperoncini, kalamata olives, red onion, bell pepper, feta cheese and beets. Served with house made greek dressing.

Caesar Salad

Romaine lettuce, homemade croutons, Romano cheese and tossed with homemade Caesar dressing.

Choice of Additional Sides:

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Fresh Pasta w/ choice of house made sauce
- Ferro Grain w/ seasonal veggies.

Hors d'oeuvres

\$2.75 p.p.

Tomato Basil Bruschetta

Roma tomatoes, parsley, fresh mozzarella, basil, garlic, olive oil and balsamic vinegar: served on house made crustinies.

White Bean Dip

Served on house made crustinie topped with Romano, bacon and granny apples

Italian Sausage & Pepper KABOBS

Grilled sausage links on a skewer with chunk peppers and onions.

\$3.25 p.p

Arancini

Stuffed Rice balls with prosciutto and fantina cheese.

Italian Meatballs

Our Famous Mamma's mini meatballs served in ground beef meat sauce.

Imported and Domestic Cheeses

Accompanied by gourmet Crackers.

\$3.75 p.p

Antipasto or Italian Caprese KABOBS

Your choice of fresh Italian meats and pickled veggies or fresh buffalo mozzarella with grape tomatoes and basil.

Spinach & Artichoke

Italian Dip w/ Assorted breads.

\$4.00 p.p.

Teriyaki Chicken or Marinated Steak Kabobs
Marinated Chicken tender or flank steak grilled to perfection.

\$7.00 p.p

***Assorted DiMille's Famous Lunch Box Sandwiches
Available upon request***



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Service option One:

Drop off: DiMille's will meet the parties point of contact to drop off all menu items. When Buffet space is predetermined we will place food tray accordingly.
All items are disposable.

\$ Ask your catering coordinator for cost

Service option Two:

Drop off w/ Disposable chaffing Ware: DiMille's will meet the parties point of contact to drop off and set up all menu items. All items are disposable; cost varies depending upon the number needed.

\$ Ask your catering coordinator for cost

Service option Three:

Drop off w/ Rentals: DiMille's will meet the parties point of contact to drop off and set up all menu items. All items rented will be due back at the restaurant in three days. Pick up service available at an additional cost.

\$ Ask your catering coordinator for cost

Service option Four:

Full service: DiMille's will check in with the parties point of contact and get started with set up, service (min of 3 hours), teardown and clean up. All rentals, serving utensils, heating, refrigeration and delivery.

\$ Ask your catering coordinator for cost



The above service options do not include rentals of tables, chairs, linens, glassware, plate ware, and flatware. Any such items are considered upgrades with additional costs.



Catered Bar Service Options:

Hosted three hour all you can drink bar service starts at \$9.50 per person

"Beverage packages also available"

Option #1 (Full Cash Bar Service) - with the full cash bar service a deposit/ minimum will be refunded to client once the cash bar has reached the minimum agreed on or a partial deposit will be refunded.

Point of sale cash terminals will be used to assure correct tracking.

X report available at request.

Option #2 (Partially Hosted Bar) - with a partially hosted bar service a deposit or predetermined number of drinks and beverages will be provided and the bar becomes a cash bar after that is reached.

X report will be available at request.

Option #3 (Fully Hosted Bar) – with our fully hosted bar service a 2 drink minimum deposit amount will be needed. In addition a 15% service charge will be added to the final tab at the end of the evening.

X report will be available at request.

Bar Packages

#1 - Cocktail and full bar package - this package includes a wide variety of made to order cocktails, all standard spirits, import and domestic beer, red and white wine, soft drinks and a complimentary champagne toast.

#2 - Beer, Wine and Champagne – this package includes what the name suggest and a standard selection of drinks with a variety of fine wines, import, craft and domestic beers, and champagne.

Soft drinks and some juices are included.

#3 - Cocktails and spirits only package – with this package we can provide drinks themed for a specific event while providing service of other beverages provided by host or hostess.

Specialty drinks such as martinis or margaritas are just some of our gourmet and delicious cocktails we can make fresh for a specific occasion.

"Beverage packages also available"