



Date of Party:

Time of Event:

Menu Title:

Event Type:

Contact Person:

Apx Number of Guests:

Contact Information: Ph:

E-mail:

***Deposit Due One Week Prior to Event. **Party is responsible for payment of guaranteed guests.**

Credit Card: Amex () Master Card () Visa () Discover () () Check #: _____

Credit Card #: _____ Exp. Date: _____

Backroom: 25(min) to 40 (max) People Dep. Amount \$500.00

Courtyard: 41 to 60 People Dep. Amount \$1000.00

Entire Restaurant: 150 People Dep. Amount \$2000.00

Outside: 25 to 35 People Dep. Amount \$500.00

MENU

hors d'ouvres \$ 27.00

Menu \$ 68.00- \$80.00

Menu \$ 85.00

Menu Degustation \$ 98.00

Buffet Style \$ To be Priced

Family Style \$ To be Priced

*****Changes to the Menus Can Be Made With a Possible Revision in Price*****

Screen Rental \$ 40.00

Plus 7% Tax on Net Total
and 20% Gratuity on Net Total

BEVERAGES

Bottled Water \$ 9.00

American Coffee \$ 4.50

Espresso \$ 5.00

Cappuccino \$ 7.00

**Cocktails and soft drinks are charged on consumption
Red and White Wine choices available, See Our Wine List**

AGREEMENT

I, the undersigned, acknowledge that I have read and understand this private party contract and all its stipulations and agree to comply.

Signature of Maitre'd: _____

Host of Event: _____

CANCELLATION POLICY:

We require at least seven days' notice for a reservation cancellation without incurring a loss of deposit.

MINIMUM POLICY:

We require at least the cost of the final guest count of the pre-select menu .



Stuzzichini Dello Chef

**This selection of six Hors D'oeuvres is offered at \$27.00 if they are served with any Dinner Menus
Different or additional Hors d'oeuvres choices are available at an additional cost**

SPIEDINI DI UVA E GORGONZOLA AL PISTACCHIO

Grape and gorgonzola cheese bite with pistachio sauce

ARANCINI DI RISO ALLA MILANESE

Rice balls with saffron, peas and mozzarella

MINI TORTINI DI GRANCHIO CON GUACAMOLE

Crab cakes with Spanish style avocado sauce

MINI FILETTO DI TONNO CON SAPORI ORIENTALI

Seared filet of tuna with oriental flavors

GRESSINI CON PROSCIUTTO

Prosciutto di Parma with bread sticks

CARPACCIO ITALIANO CON FUNGHI MARINATI AL TRUFFO

Canape with beef carpaccio and marinated mushrooms with truffle



Additional Selections of Stuzzichini

VEGETARIAN \$4 Each

POLENTA CON FUNGHI E FORMAGGIO

Corn meal with mushrooms and cheese

PANE TOSTATO CON MOZZARELLA ALLA CAPRESE

Canape' with mozzarella cheese, tomato and basil

PANELLE AL CAPRINO

Chick pea cake with goat cheese

SFOGLIATINI CON OLIVE NERE

Puff Pastry with black olives

SFOGLIATE ALLA MARGHERITA

Puff pastry pizza bites with tomato and mozzarella

PARMIGIANO CON SALSA AL BALSAMICO

Chunk of parmesan cheese in a balsamic sauce

CILIEGINE DI MOZZARELLA CON POMODORINI OLIVE E ZUCCHINE GRIGLIATE

Cherry mozzarella skewer with tomatoes, olives and grilled zucchini

FISH \$5 Each

GAMBERI CON COCCO AL TEMPURA

Coconut shrimps with teriyaki sauce

MINI FILETTO DI TONNO CON SAPORI ORIENTALI

Seared filet of tuna with oriental flavors

MINI TORTINI DI GRANCHIO CON GUACAMOLE

Crab cakes with avocado sauce

CROSTINI CON SALMONE AFFUMICATO CAPPERI E CREMA AL FORMAGGIO

Crostini with smoked salmon, capers and cream cheese

SPIENDINI DI GAMBERI MARINATI CON MOSTARDA

Marinated shrimp skewers with mustard sauce

PUNTA DI ASPARAGI CON SALMONE AFFUMICATO

Asparagus tip with smoked salmon

PATATE CON PANNA ACIDA E CAVIALE

Potatoes with sour cream and Caviar

COCKTAIL DI GAMBERETTI

Shrimp cocktail with American cocktail sauce

MEAT \$5 Each

ARANCINI DI RISO CON PISELLI, MOZZARELLA E BOLOGNESE

Crispy Rice with saffron, peas, mozzarella and Bolognese sauce

SPIEDINI DI POLLO CON MOSTARDA

Marinated chicken skewers with mustard sauce

CARPACCIO ITALIANO CON FUNGHI MARINATI AL TURTUFO

Canape with beef carpaccio and marinated mushrooms with truffle

BOCCONCINI DI SALSICCIA

Grilled sausage bites

PROSCIUTTO CON ASPARAGI

Prosciutto of Parma with asparagus

BRUSCHETTA CON FEGATO DI POLLO

Bruschetta with chicken liver

SPIEDINO DI POLLO TERIYAKI

Skewers of Grilled Chicken teriyaki

SPIEDINI DI POLLO ALLA PICCATA

Chicken skewers lemon and capers

INVOLTINI DI BRESAOLA E CAPRINO

Air dried beef filled with goat cheese

TRAMEZZINI DI FOCACCIA FARCITI AI SALAMI E PROVOLONE

Focaccia stuffed with salami, provolone cheese and lettuce



**\$68.00 with Choice
Plus 7% Tax
and 20% Gratuity**

Dinner

Primo Piatto

CAVATELLI ALLA VODKA

Hand rolled ricotta cheese dumplings in a vodka sauce

Second Course Choice of :

FILETTO DI SPIGOLA CON PUREA DI PASTINACHE E FUNGHI SHITAKE

Sautéed filet of european Sea bass with parsnips puree' and shitake mushrooms

SCALOPPINE DI VITELLO ALLA MILANESE

Breaded veal cutlet with arugula salad and diced tomatoes

POLLO AL LIMONE E VINO BIANCO CON VEGETALI MISTI

Chicken in a lemon and white wine sauce with sautéed mixed vegetables

Dolci

TRIO DI DOLCI

Combination of:

Ricotta chocolate cheese cake & Apple strudel with vanilla ice cream



**\$80.00 with No Choice
Plus 7% Tax
and 20% Gratuity**

Dinner

Primo Piatto

PACCHERI ALLA NORMA

Big ziti pasta with eggplant, tomato and age ricotta cheese

Piatto D'Intermezzo

FILETTO DI SPIGOLA CON PUREA DI PASTINACHE E FUNGHI SHITAKE

Sautéed filet of european Sea bass with parsnips puree' and shitake mushrooms

Secondo Piatto :

SCALOPPINE DI VITELLO ALLA MILANESE

Breaded veal cutlet with arugula salad and diced tomatoes

Dolci

TRIO DI DOLCI

Combination of:

Ricotta chocolate cheese cake & Apple strudel with vanilla ice cream



**\$85.00 with Choice
Plus 7% Tax
and 20% Gratuity**

Dinner

Antipasto

ASSAGGIO DI PAPPARDELLE CON FUNGHI

A tasting of flat noodles with mixed mushrooms sauce and white truffle oil

Second Course Choice of :

SPIGOLA ALLA BRACE CON VEGETALI MISTI

Grilled European sea bass in oil and lemon served with diced mixed vegetables

BATTUTA DI MANZO CON POMODORI AGLIO E OLIO PICCANTE

Pounded N.Y. steak in spicy oil with tomatoes and garlic

POLLO ARROSTITO CON PATATE AL FORNO

Roasted chicken with lemon, dried figs, rosemary and potatoes

Dolci

TARTUFO AL CIOCCOLATO & TIRAMISU'

Combination of; Classic Tiramisu' and Tartufo Ice cream
(zabaglione cream center covered with chocolate gelato and hazelnuts)



**\$85.00 with No Choice
Plus 7% Tax
and 20% Gratuity**

Dinner

Antipasto

ASSAGGIO DI RISOTTO PORCINI E ZAFFERANO

A tasting of risotto with Porcini mushrooms and saffron

Piatto D'Intermezzo

FILETTO DI SPIGOLA CON PUREA DI PASTINACHE E FUNGHI SHITAKE

Sautéed filet of european Sea bass with parsnips puree' and shitake mushrooms

Secondo Piatto

BATTUTA DI MANZO CON POMODORI AGLIO E OLIO PICCANTE

Pounded N.Y. steak in spicy oil with tomatoes and garlic

Dolci

TARTUFO AL CIOCCOLATO & TIRAMISU'

Combination of; Classic Tiramisu' and Tartufo Ice cream
(zabaglione cream center covered with chocolate gelato and hazelnuts)



Degustation Menu \$98.00
Plus 7% Tax
and 20% Gratuity

Menu Di Degustazione

Antipasto misto

MOZZARELLA POLIPO E BRESAOLA

Combination of octopus carpaccio, buffalo mozzarella and Bresaola (air dry beef)

Piatto D' Intermezzo

RAVIOLI DI RICOTTA AL BURRO E PASTINACHE

Ravioli filled with ricotta and spinach in a butter sage sauce topped with crispy parsnips

Secondo corso

SALMONE CON SALSA DI ALBICOCHE E ESCAROLA

Baked farm raised Salmon with escarole in an apricot mustard glaze sauce

Terzo corso

NOCETTE DI VITELLO CON PORCINI TRIFOLATI,

Sautéed Veal medallion, porcini mushrooms creamy potato

Dolci

TRIO DI DOLCI A FANTASIA

Combination of: Apple strudel, Traditional tiramisu'
and hazelnut biscotti ice cream



To be priced

Dinner Family Style

Tapas

POLPETTE DI VITELLO ALLA MARINARA

Veal meatballs with marinara sauce

FRITTURA DI CALAMARI

Fried calamari with spicy marinara sauce

PIZZA MARGHERITA

Long pizza with fresh mozzarella, tomato sauce and basil

ANTIPASTO ITALIANO

Prosciutto of Parma with bread sticks, Grana Padana cheese, olives and salami

Piatto D' Intermezzo

RISOTTO ALLA MILANESE CON FUNGHI

Risotto with saffron and mixed mushrooms

CAVATELLI ALLA BOLOGNESE

Hand rolled ricotta cheese dumplings in a veal bolognese sauce

Secondo Piatto

SPIGOLA ALLA BRACE INSALATA MISTA CON VINAIGRETTA

Grilled European sea bass in a Mediterranean flavor with mixed greens, carrots, tomatoes and radishes in a vinaigretta

POLLO AL LIMONE E VINO BIANCO CON VEGETALI MISTI

Chicken in a lemon and white wine sauce with sautéed mixed vegetables

BATTUTA DI MANZO ALL'AGLIO PICCANTE

Pounded N.Y. steak in spicy oil, tomatoes and garlic

Dolci Scelta di:

MACEDONIA DI FRUTTA

Selection of mixed fruit

TIRAMISU' TRADIZIONALE

Individual traditional tiramisu' dipped in espresso sauce

LA NOSTRA PASTICCERIA

Café Saporì's own cookies and fresh pastries

Buon Appetito da Francesco & Fabrizio