



Event Menu

**Soprano's
Casino by the Sea**

www.SopranosCapeCod.com

SOPRANO'S CASINO BY THE SEA



ADDRESS

286 Grand Ave
Falmouth, MA 02540

EVENTS

508-524-5331

RESTAURANT

508-548-7800

EMAIL

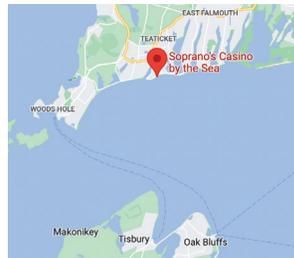
events@sopranoscapecod.com

WEBSITE

Sopranosfalmouth.com

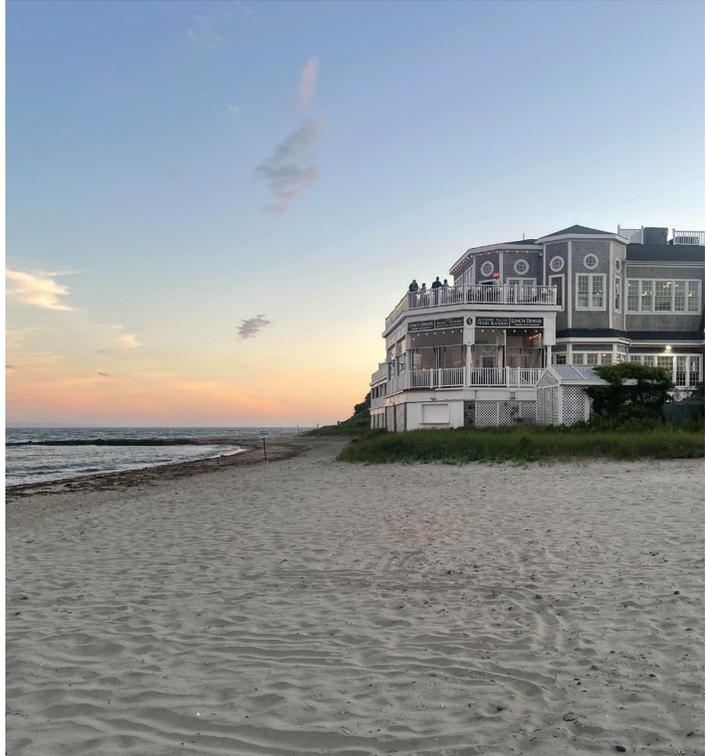
Let us host your special event.

TO INQUIRE, CALL
508-524-5331



Join us for classic Italian cuisine and a beautiful view of Martha's Vineyard.

a room with a view...



Vineyard Room

Soprano's Casino By The Sea's premier ocean-front location is the perfect destination for your celebration. Let us host your intimate wedding, rehearsal dinner, post wedding brunch, special event, corporate & community meetings, any and all occasions.

Our 2nd floor room and deck feature sprawling views from the beaches of Falmouth Heights to the shores of Martha's Vineyard.

Spectacular sunsets and crashing waves give you and your guests a quintessential Cape Cod experience.

Our service, space and attention to details will make your event one to remember. Enjoy our full-service bar and spacious dance floor with seating for up to 100 people.

Brunch

Tier 1 (\$60 PP)

ENTRÉES (SELECT 3)

FRENCH TOAST

Includes Warm Maple Syrup & Butter with Mixed Berries & Sweet Cream.

STUFFED CROISSANTS

Buttery croissant stuffed with Virginia Ham and imported Swiss cheese and or Spinach and Feta.

SCRAMBLED EGGS

Served traditionally with light salt and pepper.

ITALIAN SAUSAGE, PEPPERS & ONIONS

Sweet Italian Sausage tossed with caramelized onions and sautéed red bell peppers.

BAGEL SANDWICHES

Includes eggs, bacon, cheese and a light hollandaise sauce.

Buffet Additions

FRESH SEASONAL FRUIT DISPLAY (+ \$8 PP)

HOMEMADE BAKED PASTRY DISPLAY (+ \$5 PP)

COFFEE & FRESH JUICE STATION (+ \$5 PP)

MIMOSA STATION*

Priced Per Bottle Champagne, Assorted Juices & Fruits

**Please ask coordinator about champagne options*

Tier 2 (\$80 PP)

SALAD (SELECT 1)

Traditional Caesar Salad, Garden Salad, or New England Clam Chowder. (+ \$3 PP)

ENTRÉES (SELECT 3)

BELGIAN WAFFLES

Includes warm maple syrup & butter with mixed berries & sweet cream.

STEAK TIPS

Marinated in homemade sauce.

SCROD BRUSCHETTA

Baked scrod topped with classic bruschetta.

SCAMPI:

Grilled shrimp, wilted arugula, roasted tomatoes, zesty garlic & herb sauce. (+ \$5 PP)

EGGS BENEDICT (SELECT 1)

Traditional: Canadian bacon, hollandaise sauce.

Florentine: Wilted spinach, crispy prosciutto, roasted red pepper & hollandaise.

Cape Cod: Crab Cakes & hollandaise. (+ \$5 PP)

FRITTATA (SELECT 1)

North End: Sausage, onion, peppers, & potatoes.

Almost Healthy: Spinach, mushroom, pancetta & mozzarella.

Veggie Lover: Zucchini, squash, roasted red peppers & goat cheese.



Stationary Displays

RAW BAR

An ice packed display filled with fresh seafood including Cocktail Shrimp, Oysters on a Half Shell, Clams on a Half Shell served with Cocktail Sauce or Mignonette. **(\$30 PP)**

SLIDER STATION

Chicken parmesan bites with marinara, Mini crab cake with spicy remoulade, & Cheeseburger sliders. **(\$20 PP)**

FRUIT & CHEESE

Domestic and imported cheeses, ripened fruits, crackers. **(\$12 PP)**

ITALIAN CHACUTERIE TABLE

Cured Italian meats, marinated, imported, and infused cheeses, assorted stuffed hot peppers, varietal fresh & marinated vegetables served with crostini & crackers. **(\$16 PP)**

MEDITERRANEAN TABLE

Assorted breads, crostini and pita chips served alongside hummus, tabouli, spinach and artichoke dip and a display of marinated artichoke hearts, olives, feta cheese & grilled seasonal vegetables. **(\$9 PP)**

Passed Hors D'oeuvres

The following selections are available as 50 pieces per tray

CAPRESE SPEARS (\$150)

Marinated mozzarella, cherry tomato, sweet basil & balsamic drizzle.

STUFFED MUSHROOMS (\$175)

Spinach, pancetta, and ricotta cheese.

BRUSCHETTA CROSTINI (\$150)

Homemade bruschetta blend, balsamic glaze, shaved parmesan on ciabatta crostini.

VEGETABLE SPRING ROLLS (\$150)

Served with a sweet chili drizzle.

JUMBO SHRIMP COCKTAIL (\$250)

MINI CRAB CAKE (\$200)

Served with spicy remoulade.

CHICKEN PARMESAN BITES (\$175)

HAND ROLLED MINI MEATBALLS (\$175)

COCONUT SHRIMP (\$225)

Served with a sweet chili drizzle

SCALLOPS WRAPPED IN BACON (\$250)

LOBSTER SALAD ON ENDIVE (\$275)

Plated Dinners

Please select a choice of up to 3 entrees to offer guests. Entrees are plated with the chef's selected accompaniments. If you choose two or more menu options a detailed count and seating arrangement will be required one week before the date of your event.

FIRST COURSE (SELECT 1)*

CAESAR SALAD • GARDEN SALAD • ITALIAN WEDDING SOUP •
NEW ENGLAND CLAM CHOWDER (+\$3 PP) • LOBSTER BISQUE (+ \$5 PP)

**We would happily offer a 2nd course from the list above at a cost of \$5 per person.*

ENTRÉS (SELECT UP TO 3)



MELANZANA ROLLATINI (\$75)

Eggplant stuffed with ricotta cheese, spinach and baked with pomodoro sauce and mozzarella. (V)



PASTA PRIMAVERA (\$70)

Sauteed julienne vegetables served with aglio e olio (garlic & oil). (V)



PESTO GNOCCHI (\$75)

Handmade gnocchi tossed with fresh basil pesto and cherry tomatoes. (VEGAN)



CHICKEN PICCATA (\$80)

White wine, lemon, butter with capers.



CHICKEN SALTIMBOCCA (\$95)

Layered with prosciutto, spinach, and asiago cheese, topped with a mushroom Madeira sage demi-glaze.



CHICKEN PARMESEAN (\$80)

Served with our home-made marinara sauce.



VEAL MARSALA (\$95)

cooked in a Sweet Marsala wine and mushroom demi-glaze.



VEAL PARMESAN (\$95)

Served with our homemade marinara sauce.



ROASTED RACK OF LAMB (\$100)

With mushroom demi.



STEAK TIPS (\$95)

Cooked in a homemade marinade.



FILET (\$120)

8oz filet mignon served with your choice of brandy cream or béarnaise sauce.



SCROD FRANCESÉ (\$90)

Pan seared in egg batter, served over parmesan risotto, topped with lemon white wine butter sauce



SWORDFISH (\$95)

Fresh filet topped with a garlic basil butter.



LOBSTER RAVIOLI (\$95)

Topped with a pink vodka sauce and lobster.



SURF AND TURF (\$150)

Filet & shrimp scampi.

Coffee, tea and simple dessert station (\$8 PP)

Buffet Dinners

Please select a choice of up to three buffet dinners to offer guests.

All buffets include choice of Garden or Caesar salad and seasonal starch or vegetable.

Tier 1 (\$80 PP)

CHICKEN PICCATA
CHICKEN PARMESAN
STEAK TIPS
BAKED SCROD
SINATRA

Tier 2 (\$95 PP)

CHICKEN FRANCESÉ
CHICKEN SALTIMBOCCA
GRILLED SWORDFISH
WITH GARLIC BASIL BUTTER
BAKED SALMON WITH LEMON
VEAL PARMESAN
BEEF TENDERLOIN



Buffet Additions

30 person minimum (\$15 PP)

PASTA STATION

Served with bread & fresh grated cheese

Choice of two fresh pastas: Penne, fusilli, cheese tortellini, or gnocchi

Choice of two homemade-made sauces: Marinara, Bolognese, fra diavolo (spicy), alfredo, pink vodka cream, pesto, aglio e olio (garlic & oil), or a Carbonara.

Kid's Meals

Please select one children's meal (\$20 PP)

CHICKEN TENDERS AND FRIES
MOZZARELLA STICKS

PASTA AND MEATBALL SERVED
WITH BUTTER OR MARINARA

VENDOR MEALS AVAILABLE
(\$30 PP) CHEF'S CHOICE

Coffee, tea and simple dessert station (\$8 PP)

Food Minimum Charges

These prices are food minimum requirements only.
 This does not include beverages, taxes, or gratuity.
 All prices listed are non-negotiable.

Guest Count	Saturday or holiday Sunday	Friday & Sunday	Monday – Thursday
Up to 40	\$5,000	\$4,000	\$3,000
41–60	\$6,000	\$4,500	\$4,000
61–80	\$8,000	\$7,000	\$6,000
81–100	\$9,000	\$8,000	\$7,000



Bar options

Soprano's open bar charges are based on consumption, not per person. We offer a variety of host bar options:

- ◆ **Cash bar**
- ◆ **Open bar (cocktail hour only)**
- ◆ **Open bar (to a set dollar amount)**
- ◆ **Open bar (entire event)**

If open bar is utilized, a form of payment must be on file 24 hours before the event. Card will not be charged until the final amount of the bar balance has been confirmed with the payee. A 22% service charge and a 7% meal tax will be added to the final amount.

Included in your Vineyard Room Event

- ◇ Personal assistance from our on-site banquets professional
- ◇ Floor length table linens and napkins - specialty linens available upon request (may incur additional expense Floor plan and table setup)
- ◇ Function attendants (servers & bartenders)
- ◇ Tastings available \$100 per couple- see event coordinator for details
- ◇ Additional hour fee (if applicable) \$400 per hour. Option may not be available for all functions.

Vineyard Room Fees

<p>WEDDINGS</p> <p>Saturday & holiday Sundays \$3,000</p> <p>Friday & Sunday \$2,000</p> <p>Monday –Thursday \$1,500</p>	<p>OTHER EVENTS</p> <p>Saturday & holiday Sunday \$2,000</p> <p>Friday & Sunday \$1,500</p> <p>Monday –Thursday \$750</p>
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CEREMONY

As an addition to your reception, you may choose to hold wedding your ceremony on premises. For all ceremonies, a \$1,500.00 fee will be charged which includes an additional half hour for the ceremony, and setup and break down of ceremony chairs.

VALET PARKING

\$500 flat rate subject to change based on seasonality and size of function.

Guest count	Price
Up to 50	\$750
50+	\$1,500

Trolley / bus service recommended when possible, we are happy to work with you to facilitate this through local companies.

TIMING

Client must agree to adhere to the scheduled timing listed on the Banquet Event Order. Bar service typically ends 15 minutes prior to event end time. Guests will be allowed in the function space one hour prior to start. Due to the local noise ordinance, all music must strictly end no later than 11:00 pm.

DÉCOR

The Event Coordinator must be informed of any decorations or displays for your event. Glitter, fireworks, and confetti are not permitted. The Venue will not permit the affixing of anything permanent to the walls or ceilings of function rooms. Should management find any room(s) damaged in any way, as a result of your event, Soprano's Casino by the Sea will charge the credit card responsible for damages, replacements, and/or clean up fees as determined by management.

GUARANTEE

Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required 10 days prior to event. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater. Final payments for events must be made no later than 10 days prior to the event date. For plated service a detailed count and seating arrangement will be required one week before the date of your event

DEPOSITS

All deposits are non-refundable and will be applied toward the total cost of your event.

EVENT MENU



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