

## IN BUSINESS OF CREATING MEMORIES SINCE 2012

Thank you for considering Spiaggetta Italian Restaurant and Banquets for your special event.

Located in beautiful Stone Harbor since 2012, Spiaggetta offers two venues for your function. The Main floor of the restaurant and the Bayview Room on the second floor. Spiaggetta offers Classic and Contemporary Italian cuisine and our professional kitchen can customize many favorites dishes upon request . Your menu can be tailored to meet special dietary requests and all types of events like Rehearsal dinners, Birthdays, Family reunions, Business meetings, Dinner and Lunch Buffet , Cocktail Parties and Cooking classes

With over 30 years of experience, Marco Tarantino and his team are glad to have the opportunity to create a positive and memorable event for you and your guests

# Spiaggetta Italian Restaurant and Banquets

## SIT DOWN DINNER PACKAGE \$ 48.95 PER PERSON

#### **INCLUDES:**

One Plate Of Bruschetta Per Table (Upon Arrival)

First Course /Appetizer

Choice Of Three Entrees

Fresh Italian Bread Served With Olive Oil Tapenade For Dipping

House Brewed Iced Tea

Coffee And Dessert Station:

with American Coffee And N.Y. Style Cheesecake with Seasonal Topping

## FIRST COURSE / APPETIZER

CHOOSE ONE OF THE FOLLOWING

#### MIXED GREENS SALAD

house white wine vinaigrette

#### CLASSIC CAESAR SALAD

with toasted bread

## ITALIAN WEDDING SOUP

egg drop chicken consomme' with spinach

#### **PENNE PASTA**

house made vegetarian marinara sauce

#### PROSCIUTTO & SEASONAL MELLON

please add \$ 3.00 for this item\*

## **Spiaggetta**

## **Italian Restaurant and Banquets**

## **ENTREES**

choose three from all the following:

#### RIGATONI CAPRESE

Fresh Tomatoes Sauce, Mozzarella & Basil

#### PENNE PRIMAVERA

roasted zucchini, cherry tomatoes, mushrooms & spinach Olive oil and garlic sauce

#### CHEESE RAVIOLI VODKA

aurora sauce, parmigiano cheese

#### SPAGHETTI MEATBALLS

Homemade meatballs, light marinara sauce

#### EGGPLANT PARMIGIANA

served with pasta marinara

#### **PORK LOIN**

Marsala wine, cremini mushrooms, chef selection of potatoes and vegetables

#### **CHICKEN PARMIGIANA**

Served with pasta marinara

#### **GRILLED CHICKEN BREAST**

Chimichurri sauce, chef selection of potatoes and vegetables

## ATLANTIC SALMON

Chardonnay sauce, chef selection of potatoes and vegetables

#### **SHRIMP SCAMPI**

served with Saffron risotto, lemon, white wine sauce

## Spiaggetta

## **Italian Restaurant and Banquets**

#### **FILET MIGNON**

Red wine reduction, smashed Red Potatoes, sauteed Spinach Please add \$ 12.00 for this item and a Pre-order is required\*

#### **NY STRIP**

Classic steakhouse preparation , with sauteed spinach and mashed potatoes Please add \$ 12.00 for this item and a Pre-order is required\*

#### VEAL CAPRESE

Pan fried cutlet, topped with Prosciutto, Mozzarella in aurora pink sauce Please add \$ 6.00 for this item and a Pre-order is required\*

#### **BRANZINO**

Filet of Mediterran Sea bass grilled, served with orange reduction, grilled zucchini and roasted potatoes. Please add \$ 10.00 for this item and a Pre-order is required\*

#### HOMEMADE GNOCCHI

Bolognese sauce of beef, veal and pork Please add \$ 7.00 for this item\*

#### LOBSTER RAVIOLI

Vodka sauce and shrimp Please add \$ 9.00 for this item\*

\*charged for the number of specific items ordered the night of your event

## ADDITIONAL DESSERT OPTION

Choose one, add \$ 3.00 per person

NY style Cheesecake (included with the package price of \$ 48.95)

TIRAMISU' RICOTTA FILLED CANNOLI

## **Spiaggetta**

#### **Italian Restaurant and Banquets**

#### HORS D'OEUVRES TABLE

Duration: max 40 minutes from arrival time Minimum 30 guests

Choice of 4 items, \$ 12 per person Choice of 6 items, \$ 18 per person

#### **ROLATINI**

25 pieces Pan fried rolled eggplant stuffed with ricotta and Parmigiano Additional 20 pieces \$ 45

#### **ARANCINI**

25 pieces Filled with meat sauce & mozzarella Additional 20 pieces \$ 45

#### **ANTIPASTO**

2 large trays imported meats , assorted cheeses Additional tray \$ 85

## FRIED CALAMARI

Additional chafing dish \$45

#### **MUSSELS**

Marinara sauce
Additional bowl \$ 30

## SEASONAL GRILLED, ROASTED & RAW VEGETABLES

Extra virgin olive oil, balsamic, parmigiano dipping Additional tray \$ 75

## HOMEMADE MEATBALLS, LIGHT MARINARA

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#### **FAMILY STYLE APPETIZER**

One plate per table, each plate serves 8/10 guests Choose as many as you like, Served upon arrival on your tables

## **ROLATINI**

eggplant & ricotta \$ 22

## **ARANCINI**

Meat sauce & mozzarella \$ 20

#### ANTIPASTO BOARD

imported meats, assorted cheeses, grilled vegetables \$ 28

**FRIED CALAMARI \$ 26** 

## **MUSSELS**

marinara \$ 18

## **BROCCOLI RABE**

sweet grilled sausage \$ 24

## **HOMEMADE MEATBALLS**

marinara, mozzarella \$ 24

## Spiaggetta Italian Restaurant and Banquets

#### GENERAL INFORMATION

The main floor of Spiaggetta is always semi-private and it may be sectioned off during your event, if requested. The **Bayview room** is located on the second floor and it is "seasonally" private. Please note that the **Bayview room** may host, occasionally, two separate functions at the same time.

Menu prices do not include New Jersey state tax and 20% service charge

Payment: Cash or check only for any private event: **no credit cards accepted Deposit, not refundable, \$ 750.00.** Function will be confirmed only upon the receipt of your deposit

The Balance is due the day prior the function (call to make arrangement with Management.)

All final adjustments will be settled at the end of the event (i.e. additional guests, additional food, etc.)

Spiaggetta is a **BYOB** restaurant (bring your own bottle)

Beer and wine must be provided by the guests,

Sodas are not included

Premium glassware, ice and refrigeration are provided at no extra cost.

#### **ADDITIONAL ITEMS**

**LINEN**: Our table linen colors are white or red, other colors are provided at cost if required with one week notice. We do not provide centerpieces or votive candles.

**BARTENDER**: If you think you need an extra server to help pouring your beer and wine throughout the event, there is an additional cost for the server of \$ 175.00 flat fee. Suggested for 50 or more guests.

**SODA**: \$ 6.00 per pitcher (Coca-Cola products)

**CUSTOMIZED MENUS**: We can print your menu for your place setting for \$ 3.00 each for a minimum of 40 guests

## Spiaggetta Italian Restaurant and Banquets

#### GUARANTEED GUEST'S ATTENDANCE

All events must have a "guaranteed guest attendance", that will be communicated to the restaurant one week prior to the event date.

Your final bill will be calculated according to either the "guaranteed guest attendance" or the actual count of your guests, whichever is greater.

#### **EVENT GUIDELINE**

#### **BOOKING THE EVENT**

- 1. Email us to confirm the event date, room preference and your estimated number of guests attending
- 2. Spiaggetta will reply to confirm your event and request the \$500.00 deposit
- 3. A receipt of deposit will be sent to you once your check is received
- 4. Please reach out to Spiaggetta if you have any questions before the date of the event

#### THREE WEEKS BEFORE YOUR EVENT PLEASE CONFIRM:

- Your menu selections, including any additional appetizers (if any)
- The arrival time of your group
- Tables arrangement and layout of the room

#### TEN DAYS PRIOR TO YOUR EVENT PLEASE CONFIRM:

- Final guest attendance, including children and special seating arrangement
- Final menu requests, i.e. dietary requests, special menu items, etc.

## ONE OR TWO DAY BEFORE YOUR EVENT, ARRANGE A TIME TO BRING:

- Your wine, beer and soda ( we will keep it cold!)
- Table centerpieces and decorations, if any
- The final payment due (check or cash only)

## Spiaggetta Italian Restaurant and Banquets