



## PRIVATE DINING

### DINNER

AVAILABLE EVERY EVENING FROM 5:00 PM TO 10:00 PM

Seating Capacity: UP TO 45 GUESTS SEATED; UP TO 70 GUESTS FOR STANDING RECEPTION

Per person menu prices:

FAMILY STYLE: 2 COURSES - \$33; 3 COURSES - \$40; 4 COURSES - \$47

PLATED: 2 COURSES - \$37; 3 COURSES - \$45; 4 COURSES - \$53

### RECEPTION

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\*Hors d'oeuvres and beverages are exclusive of the above pricing.

\*If a full bar set-up is requested, a \$300 minimum consumption guarantee will be in effect. A minimum notice of 2 business days in advance of your event is required for cancellation of this set up. Otherwise, the \$300 minimum consumption guarantee will be enforced

\*Menu choices must be determined 7 business days in advance of your event.

\*A guaranteed guest count is required 3 business days in advance of your event.

### FEES/ SERVICE CHARGES / SALES TAX

A 20% SERVICE CHARGE AND 9.5% SALES TAX WILL BE ADDED TO THE FOOD & BEVERAGE CHARGES.

A \$700 FOOD & BEVERAGE MINIMUM IS IN EFFECT FOR DINNER AND EVENING RECEPTIONS.

A \$400 FOOD & BEVERAGE MINIMUM IS IN EFFECT FOR LUNCH AND AFTERNOON RECEPTIONS.

### SERVICES

Personalized printed menus are provided. The purchase of custom floral centerpieces is available. A/V equipment rental can be arranged.

### DEPOSIT

A signed reservation contract and deposit of \$250 are required to confirm your reservation. 30 days notice of cancellation is required for the return of the deposit otherwise Zuppa will retain the deposit.

~ **RECEPTION MENU OPTIONS** ~

**HORS D'OEUVRES SELECTIONS**

**SEAFOOD SELECTIONS, \$4.00 PER PERSON**

TUNA TARTARE WITH LEMON, BASIL, TAPENADE

BAKED CLAMS WITH PANCETTA

OYSTERS ON THE HALF SHELL WITH MIGNONETTE (\$2 EA.)

**VEGETABLE SELECTIONS, \$3.00 PER PERSON**

BRUSCHETTA WITH SEASONAL VEGETABLES

CROSTINI WITH FIRE ROASTED EGGPLANT TAPENADE

CROSTINI WITH WHITE BEAN PUREE, SHAVED PECORINO

CAPRESE MINI PANNINI WITH TOMATO, MOZZARELLA, BASIL

ROASTED BEETS WITH BASIL PESTO

**POULTRY & MEAT SELECTIONS, \$4.00 PER PERSON**

SAUSAGE & ROASTED PEPPERS MINI PANNINI

PROSCIUTTO MINI PANNINI

GRILLED ROCKY CHICKEN SPIADINI WITH SALSA VERDE

GROUND LAMB SPIADINI WITH OLIVE TAPENADE

*\*ASK ABOUT OUR ADDITIONAL SEASONAL HORS D'OEUVRES SELECTIONS!*

**RECEPTION PLATTERS**

**\$12.00 PER PERSON**

SELECTION OF WOOD FIRED PIZZAS

SELECTION OF AFFETTATI (ASSORTED SALUMI AND CURED MEATS)

SELECTION OF CONTORNI (SEASONAL VEGETABLES)

**~ DINNER MENU ONE ~**

2 COURSE MENU

\$33 PER PERSON FAMILY STYLE/\$37 PER PERSON PLATED

**I**

SHARED APPETIZERS:

CLASSIC SEASONAL ITALIAN ANTIPASTI  
PIZZA FROM OUR WOOD BURNING OVEN  
INSALATA

**II**

CHOICE OF 2 ENTRÉES

**~ DINNER MENU TWO ~**

3 COURSE MENU

\$40 PER PERSON FAMILY STYLE/\$45 PER PERSON PLATED

**I**

SHARED APPETIZERS:

CLASSIC SEASONAL ITALIAN ANTIPASTI  
PIZZA FROM OUR WOOD BURNING OVEN  
INSALATA *OR* CURED ITALIAN SLICED MEATS

**II**

CHOICE OF 2 ENTRÉES

**III**

INDIVIDUAL DESSERT

**~ DINNER MENU THREE ~**

4 COURSE MENU

\$47 PER PERSON FAMILY STYLE/\$53 PER PERSON PLATED

**I**

SHARED APPETIZERS:

CLASSIC SEASONAL ITALIAN ANTIPASTI  
PIZZA FROM OUR WOOD BURNING OVEN  
CURED ITALIAN SLICED MEATS

**II**

CHOICE OF SOUP OR SALAD

**III**

CHOICE OF 2 ENTRÉES

**IV**

CHOICE OF 2 DESSERTS

## ~ ADDITIONAL OPTIONS ~

ADD PASSED HORS D'OEUVRES TO YOUR OPENING RECEPTION FOR \$10 PER PERSON

ADD A 'PRIMI' (PASTA MIDCOURSE)  
FOR \$6 PER PERSON FAMILY STYLE / \$9 PER PERSON PLATED

ADD ADDITIONAL ENTREE SELECTION FOR \$5 PER PERSON

ADD ADDITIONAL DESSERT SELECTION FOR \$3 PER PERSON

ADD FAMILY-STYLE DESSERT PLATTERS  
FOR \$24 PER PLATTER (EACH PLATTER PORTIONED TO 8 GUESTS)

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## ENTRÉES

TRENNE POMMODORO  
TRENNE PASTA, ROASTED SAN MARZANO TOMATOES, BROCCOLI RABE, MARINARA

PESCE DEL GIORNO  
MARKET FRESH FISH WITH SEASONAL ACCOMPANIMENTS

POLLO AL FORNO  
ROASTED ROCKY JR. CHICKEN, ROASTED ROOT VEGETABLES

RAGU DI CAMPAGNA  
TRENNE PASTA, PORK RAGU, BROCCOLI, CACCIOCVALLO CHEESE

PORCHETTA  
ROASTED PORK LOIN, LEMON THYME RISOTTO, AGRODOLCE

BISTECCA ALLA PIZZAIOLA  
MEYER RANCH BLACK ANGUS COULOTTE STEAK, ROASTED GARLIC, TOMATOES, CAPERS, YUKON GOLD POTATOES  
*OR ADD \$10 PER PERSON FOR RIBEYE STEAK*

## DESSERTS

CHOCOLATE HAZELNUT TORTE  
WHIPPED CHANTILLY, CARAMEL SAUCE

SEASONAL FRUIT CRISP  
SEASONAL ACCOMPANIMENTS

HOUSE MADE BISCOTTI  
SEASONAL ACCOMPANIMENTS