## PEPE ROSSO 24 PRIVATE PARTY MENUS

24 MANORHAVEN BLVD, PORT WASHINGTON, TEL. 516 944 9477

Private party menu consists of a choice of one appetizer, one first course (pasta) and choice of 3 main courses (entrees), Desserts are usually served in family style platters with coffee or tea, the price is intended per person, tax and gratuity are extras.

Parties can accommodate 60/65 people in our dining room, generally from 12 noon, to 4/5 pm.

### **APPETIZERS**

**CHOOSE ONE (CIRCLE ONE)** 

GARDEN SALAD: ICEBERG LETTUCE, TOMATOES, RED ONIONS, CUCUMBER, OLIVES, DRESSED WITH ITALIAN

VINAIGRETTE.

ROSSO SALAD: MESCLUN LETTUCE, ROASTED PEPPERS, TOMATOES, WALNUTS AND FRESH MOZZARELLA

DRESSED WITH BALSAMIC VINAIGRETTE. ADD 2.00 PP

TRICOLORE SALAD: ARUGOLA, ENDIVES, RADICCHIO, SHAVED PARMESAN CHEESE, BALSAMIC VINAIGRETTE.

CAESAR SALAD: CLASSIC CAESAR SALAD.

<u>CAPRESE SALAD:</u> HOMEMADE MOZZARELLA, FRESH TOMATOES, FRESH BASIL, OLIVE OIL, BASIL. ADD 2.00 PP

PEAR SALAD: ARUGOLA, CARAMELIZED PECANS, GORGONZOLA CHEESE, PEARS, DRESSED WITH A

**BALSAMIC VINAIGRETTE. ADD 2.00 PP** 

#### **FIRST COURSE**

**CHOOSE ONE (CIRCLE ONE)** 

PENNE ALLA VODKA: PENNE PASTA IN A LIGHT VODKA SAUCE.

RIGATONI SICILIANA: RIGATONI IN FRESH TOMATO SAUCE WITH EGGPLANT AND MOZZARELLA. ADD 2.00 PP
RIGATONI BOLOGNESE: RIGATONI IN OUR DELICIOUS BOLOGNESE SAUCE WITH A TOUCH OF CREAM. ADD 2.00 PP

### **MAIN COURSES**

**CHOOSE 3 (CIRCLE 3)** 

CHICKEN FRANCESE: BATTERED CHICKEN BREASTS IN A LEMON SAUCE.

<u>CHICKEN MARSALA:</u> CHICKEN BREASTS IN A MARSALA WINE SAUCE WITH MUSHROOMS.

<u>CHICKEN PARMIGIANA:</u> CLASSIC CHICKEN PARMIGIANA.

VEAL FRANCESE: BATTERES VEAL IN A LEMON SAUCE.

VEAL MARSALA: VEAL SCALOPPINE IN A MARSALA WINE SAUCE WITH MUSHROOMS.

VEAL PARMIGIANA: CLASSIC VEAL PARMIGIANA.

EGGPLANT PARMIGIANA: BATTERED EGGPLANT, LAYERED WITH TOMATO SAUCE AND MOZZARELLA.

EGGPLANT ROLLATINE: ROLLED EGGPLANT FILLED WITH RICOTTA CHEESE AND MOZZARELLA, BAKED WITH

TOMATO SAUCE AND MELTED MOZZARELLA ON TOP.

SALMON FILLET: YOUR CHOICE OF DIJONNAISE OR LIVORNESE (WITH TOMATO SAUCE,

OLIVES, CAPERS).

FILLET OF SOLE \*\*\*SALMON HAS AN UPCHARGE OF \$ 5.00 PP\*\*\*

FRANCESE OR LIVORNESE STYLE

# **BAR SELECTION/DRINKS**

### **OPEN BAR IS \$ 25.00 X PERSON X HOUR**

3 HOURS RED WINE/WHITE WINE AND SODA, IS \$ 15.00 PER PERSON, OTHER REQUESTS SUCH AS SANGRIA, PUNCH, MIMOSA ETC, MAY INCUR ADDITIONAL CHARGES, SPECIAL REQUESTS ARE PRICED ACCORDINGLY, IF A CAKE IS PROVIDED BY THE PARTY PLANNER IT WILL BE COMPLIMENTED BY FRUIT PLATTERS (NO REDUCTION OF PRICE).

A NON REFUNDABLE DEPOSIT IS REQUIRED TO HOLD THE DATE.

BASIC PRICE FOR PERSON IS 49.00 + TAX + 20% GRATUITY.

PARTY PLANNER NA	MIE AND TEL #:		IEL#
PRICE PER PERSON:		DEPOSIT LEFT:	_MIN20%
DATE OF THE PARTY	<u>':</u> //		
FROM:			
NUMBER OF GUESTS	<u>S:</u>		
KIDS:		PRICE PER KID	
INSTRUCTIONS:			
_			
TABLES ARRANGEM	ENT:		
SPECIAL REQUESTS:			
APPROVED BY:	PARTY PLANNER		PEPE ROSSO