

Pepperoncini Private Event Menu

Facilities accommodate up to 60 guests.

Please note, Private Events may be subject to deposit

Appetizer Options

“Cocktail Hour”

Heavy – choose 6 plated and butlered hors d’oeuvres for 45 minutes (+\$16pp)

Light- choose 3 butlered hors d’oeuvres for 30 minutes (+\$9pp)

Seafood: crab bites, shrimp cocktail, scallops wrapped in bacon, shrimp pepperoncini, baked clams, smoked salmon crostini

Meaty Options: arancini bolognese, stuffed cherry tomatoes (*gorgonzola and crispy prosciutto*), asparagus wrapped in prosciutto, chicken or sausage kabobs, cheese steak spring rolls,

Vegetarian- assorted bruschetta, cheese arancini, eggplant parm bites, caprese bites, grilled veggie skewers, toasted ravioli, antipasta skewer

Medley of Fried Calamari, Shrimp Pepperoncini, Baked Clams and Traditional Bruschetta (+\$9pp)

Antipasto of Imported Italian Meats and Cheeses, Grilled Vegetables, Olives and Peppers, Oil Packed Italian Tuna and Anchovies (+\$7pp)

Tomato and Basil Bruschetta to set on the tables when your guests arrive (+\$3)

Please Choose 4 of the Following Entrees:

\$33 per guest, +6% tax and 20% gratuity

(Your guests will choose from your selected options the day of the event.)

Dinner will include your choice of our tomato basil bisque or a house salad, dinner rolls with olive oil for dipping and all non-alcoholic beverages, including coffee service.

(V)-Vegetarian Option

()-Gluten Free Option*

Pasta

Stuffed Shells Marinara (V)

Spinach Manicotti alla Rosa (V)

Lasagna

(meat, cheese or vegetable)

Penne alla Vodka

diced tomatoes, peas, pancetta, vodka rose sauce

Gnocchi alla Sophia Loren (V)

gorgonzola cream sauce, port wine reduction, baby spinach, pine nuts

Penne Primavera (V)

sautéed seasonal vegetables in red or white sauce

Lobster Ravioli

Tomato basil cream sauce

Chicken

Marsala

wild mushrooms, sundried tomatoes, marsala wine reduction

Parmigiana

over linguini marinara

Piccata

lemon, caper, butter

Napoletano

sautéed spinach, roasted peppers, mozzarella cheese

Garlic and Herb Roasted *

over mushroom risotto

Fish

Stuffed Flounder

baked, stuffed with jumbo lump crab imperial, white wine butter

Flounder Franchise

egg battered, lemon, caper, butter

Grouper Provance *

diced tomato, capers, olives and plenty of fresh herbs

Crab cake

basil aioli

Veal

Parmigiana

over linguini marinara

Corleone

prosciutto, smoked mozzarella, mushrooms, garlic marsala pan sauce

Sinatra (+\$2)

artichoke hearts, diced tomato, Jumbo Lump crabmeat, white wine sauce

Beef

Petite Filet Mignon*

wild mushroom pan sauce, garlic pan sauce or dijon cream

Other

Eggplant Parmigiana (V)

Stuffed Pepper *

ground pork and goat cheese risotto

Hot Sandwiches

Braised Pork

With provolone cheese and broccoli rabe

Meatballs
Sausage Scaloppini
Roast Beef or Pork

Children's Menu- \$9

Children under 12 years of age may choose from:

Spaghetti and Meatball
Penne al Fredo
Cheese Ravioli with marinara sauce
Linguini with grilled chicken and broccoli in a butter sauce
Penne Marinara topped with a sliced chicken cutlet
or
Traditional Pizza

Dessert Options

Stationed Dessert

Homemade cookies, brownies and cannolis

or

Plated Dessert (**choose 2**)

Tiramisu, cannolis, vanilla gelato, raspberry sorbet, chocolate cake or cheesecake

Buffet Option is also available (minimum of 25 adult guests)

\$21 per guest +6%tax and 20%gratuity

Choose between Caesar and Mixed Green Salad, Choose One Pasta and One Entrée or a Hot Sandwich. The Buffet option also includes chef's choice of starch and vegetable.

Bar Packages

Open Bar

\$18pp for the 1st hour

\$12pp for the 2nd hour

\$10pp for each additional hour

Per Consumption

*recommended

One tab to be paid by host at completion of event

Beer and Wine

\$31pp for 2 ½ hours

Includes house wines and any domestic draft or bottled beer

Private Cash Bar

\$100 Bartender Fee

Your guests will pay for cocktails per their consumption