

# PIAZZA DEL PANE

## PRIVATE PATIO PARTY POLICIES

*The maximum amount of people allowed on our patio is 75.*

### FEES

- » A Non-Refundable Rental Fee of \$200 is required. The fee will secure the date for exclusive use of the patio and reservation date is not guaranteed until fee is paid. This fee will not be applied toward your final bill. The Afternoon time slot is 11:00am to 2:00pm and the Evening time slot is 5:00pm to 9:00pm. Please be prepared to complete your event within your allowed time frame. The fee must be paid in full prior to sending out invitations. **Must have a minimum of 25 people to host event.**
- » One check is required that will include tax and suggested 18% gratuity.
- » Prices and menu are subject to change without notice. Final guest count must be given 72 hours prior to the event. You will be charge final number.
- » Menu entrée selections are needed no later than 5 days prior to your event. We will attempt to accommodate dietary requests if made in advance.
- » We do not offer a gluten-free menu. Children under 12 years of age may order off of our kid's menu.

### PAYMENT

- » Payment is due upon conclusion of your event.
- » We accept Cash, VISA, MasterCard and American Express. We also accept business checks.
- » At the end of your event, there will be One Final bill that include tax and suggested 18% gratuity.
- » Separate checks are not permitted, however we can accept multiple cards or credit/card combinations.

### MISCELLANEOUS CHARGES AND SERVICES

- » Wine/champagne corkage fee: \$15 per bottle opened

### DECORATIONS

- » Linens are provided free of charge: beige table cloths and black napkins only. White linens may be ordered for \$40. If you are bringing your own linens, you will need "banquet size" table cloths.
- » Candles (encased), flowers and balloons are allowed.
- » Absolutely NO confetti, small candies, rose petals or glitter permitted. A cleaning fee of \$50 will be applied to your bill if these items are brought in.
- » Please bring your own tape and scissors.
- » We are not responsible for any personal items that are lost, damaged or stolen.

Please review all of the information above. Your signature below confirms acceptance of the terms in the aforementioned policies.

\_\_\_\_\_  
DATE

\_\_\_\_\_  
NAME

\_\_\_\_\_  
SIGNATURE

\_\_\_\_\_  
DATE OF EVENT

## LUNCH PARTY PACKAGES

All sandwiches include a side salad with balsamic dressing. All entrées are served with fountain soda or freshly brewed iced tea. Please choose up to 3 items on whichever package you choose.

### PACKAGE I 20.95 PER PERSON

#### CRANBERRY CHICKEN

Diced Chicken, Celery, Cranberries, Pine Nuts, House-Made Mayonnaise, Seeded Cranberry Bread

#### TURKEY AVOCADO SANDWICH

Caramelized Onions, Romaine, Tomato, Provolone, Artichoke Pesto, Dijon, Country White Bread

#### PANINI

Black Forest Ham & Swiss  
Ham, Swiss cheese, Dejon mustard,  
Country white bread

#### WALDORF SALAD

Green Apples, Red Grapes, Walnuts,  
Pine Nuts, Dried Cranberries, Bleu Cheese  
Crumbles, Yogurt Dressing

ADD CHICKEN | 2

#### AVOCADO CHICKEN CAESAR

Fresh Tomato, Focaccia Crouton,  
Caesar Dressing

### PACKAGE III 25.95 PER PERSON

#### SALMON SALAD

Mixed Baby Greens, Orange Tomato  
Salsa, Citrus Dressing

#### STEAK SALAD

Mixed Baby Greens, Red Onion, Tomato, Bleu  
Cheese Crumbles, Balsamic Vinaigrette

#### BRUSCETTA BURGER

Mozzarella, Bruschetta, Ciabatta.

### PACKAGE II 22.95 PER PERSON

#### ASIAN CHICKEN SALAD

Chopped Romaine, Cabbage, Carrot, Mandarin  
Oranges, Red Pepper, Asian Dressing, Wonton

#### CHOPPED ITALIAN SALAD

Arugula, Romaine, Chicken, Pancetta, Toscana  
Salami, Avocado, Chery Tomato, Garbanzo Beans,  
Green Onion, Bleu Cheese Crumbles, Balsamic  
Dressing

#### CHICKEN BERRY SALAD

Mixed Baby Greens, Candied  
Pecans, Seasonal Berries, Pine Nuts,  
Citrus Dressing

#### CRANBERRY CHICKEN SALAD

Mixed Greens, Chicken Salad, Cranberry,  
Pine Nuts, Honey Yogurt Dressing

#### SPINACH AND MUSHROOM PASTA

Angel Hair, Cherry Tomato, Olive Oil, Parmesan,  
Fresh Basil, White Wine

#### STRAWBERRY SPINACH CHICKEN SALAD

Mixed Greens, Seasonal Berries, Candied Pecans,  
Pine Nuts, Citrus Dressing

#### MANDARIN SALMON SALAD

Mandarins, Asian dressing, almonds

#### ANGEL HAIR AND PRAWNS

White Wine, Basil, Parmesan

#### ASPARAGUS & MUSHROOM FETTUCCHINE

Garlic, Parmesan, cream

## DINNER PARTY PACKAGES

All entrées are served with fountain soda or  
freshly brewed iced tea.

### PACKAGE I 33.95 PER PERSON

#### WARM FRESH BREAD

#### PANE SALAD

Mixed Baby Greens, Tomato, Crostini,  
Balsamic Dressing

ADD AN APPETIZER -  
additional cost per person

#### HOUSE MADE SWEET POTATO FRIES

#### BRUSCHETTA

#### WARM BRIE CROSTINI

ENTRÉE - Please Choose Three

#### STEAK SALAD

Mixed Baby Greens, Red Onion, Tomato, Bleu  
Cheese Crumbles, Balsamic Vinaigrette

#### SPAGHETTI AND MEATBALL

Tomato Sauce

#### PENNE CHICKEN AND PESTO

Roasted Red Peppers, Tomatoes, Parmesan

#### CHICKEN PARMIGIANA

Tomato, Basil, Marinara, Mashed Potato,  
Grilled Vegetables

#### CHICKEN PICATTA

Capers White Wine Potatoes, Grilled Vegetables

### PACKAGE II 40.95 PER PERSON

#### WARM FRESH BREAD

#### PANE SALAD

Mixed Baby Greens, Tomato, Crostini,  
Balsamic Dressing

APPETIZER - Please Choose One

#### HOUSE MADE SWEET POTATO FRIES

#### BRUSCHETTA

ENTRÉE - Please Choose Three

#### SALMON SALAD

Mixed Baby Greens, Orange Tomato Salsa, Citrus  
Dressing

#### FETTUCCHINE AND SHRIMP

Garlic, Parmigiano-Reggiano Cream Sauce

#### SHORT RIB SANGIOVESE

Roasted Root Vegetables, Charred Tomato,  
Onions, Shallots,  
Red Wine Jus, Mashed Potatoes

#### CHICKEN PICATTA

Capers, White Wine, Potatoes,  
Grilled Vegetables

#### SHRIMP SAUSAGE RISOTTO

Sautéed Shrimp, Italian Sausage, Garlic,  
Peppers, Onions

#### HEAD CHEF

## MIGUEL REYES MUNOZ

Chef Munoz consistently works with local suppliers to source seasonal ingredients.

Tax not included. Menu subject to change.

## PACKAGE III

44.95 PER PERSON

### WARM FRESH BREAD

#### PANE SALAD

Mixed Baby Greens, Tomato, Crostini, Balsamic Dressing

APPETIZER - Please Choose One

#### HOUSE-MADE SWEET POTATO FRIES

#### BRUSCHETTA

#### WARM BRIE CROSTINI

ENTRÉE - Please Choose Three

#### SPINACH AND MUSHROOM PASTA

Angel Hair, Cherry Tomato, Olive Oil, Parmesan, Fresh Basil, White Wine

#### ANGEL HAIR AND PRAWNS

White Wine, Basil, Parmesan

#### SHRIMP SAUSAGE RISOTTO

Sautéed Shrimp, Italian Sausage, Garlic, Peppers, Onions

#### FILET MIGNON

Crispy Shallots, Pomegranate Balsamic Glaze, Mashed Potatoes, Grilled Vegetables

#### PICATTA STYLE PAN-SEARED SALMON

Capers, Garlic, White Wine Sauce, Artichoke Lemon Risotto, Grilled Vegetables

Substitutions available upon request. Additional charges may apply. Tax not included. Items subject to change.

## APPETIZERS

Add an appetizer to your meal - additional cost per person

HOUSE MADE SWEET POTATO FRIES 2

BRUSCHETTA 2

WARM BRIE CROSTINI 2

## HOUSE-MADE DESSERTS

CRÈME BRÛLÉE 8

WARM BREAD PUDDING 8

BAKED HOT CHOCOLATE 8

Warm Chocolate Center, Whipped Cream

NEW YORK STYLE CHEESE CAKE 8

AWARD-WINNING GELATO

SM 4 | LG 5

Pistachio / Stracciatella / Fruits of the Forest / Chocolate / Caramel / Other Seasonal Flavors

## COFFEE DRINKS

PEET'S COFFEE 3

ESPRESSO 3

CAPPUCCINO 5

CAFFE MOCHA 5

CAFFE LATTE 4

IRISH COFFEE 8

## BOTTOMLESS PACKAGES

All packages are served with fountain soda or freshly brewed iced tea.

## YOUR CHOICE OF 3

25.95 PER PERSON

HOUSE MADE SWEET POTATO FRIES

YOUR CHOICE OF FLAT BREAD

BRUSCHETTA

FIG & STRAWBERRY CROSTINI

PULLED PORK SLIDERS

ANGUS BEEF SLIDERS

## ALL YOU CAN EAT BUFFET

40.95 PER PERSON

Served warm at time preferred.

CHICKEN PICCATA

CHARRED VEGETABLES

MASHED POTATOES

SELECT HOUSE PASTA

PANE SALAD

WARM FRESH BREAD

Substitutions available upon request. Additional charges may apply. Tax not included. Items subject to change.

HEAD CHEF

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