

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 20% 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 charged 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 will 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

22.95 PER PERSON

CHICKEN BERRY SALAD

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

CRANBERRY CHICKEN SALAD SANDWICH

Diced Chicken, Celery, Cranberries, Pine Nuts, House Made Mayonnaise, Seeded Wheat Roll

TURKEY AVOCADO (COLD)

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

WALDORF SALAD

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

ADD CHICKEN | 2

ASIAN CHICKEN SALAD

Mixed Greens, Fresh Mandarins, Sliced Almonds

PACKAGE III

26.95 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, Bruscetta, Ciabatta.

PACKAGE II

24.95 PER PERSON

AVOCADO BEET SALAD

Mixed Greens & Arugula, Oranges, Walnuts, Bleu Cheese, Red Onions, Beets, Balsamic Dressing, Topped W/Avocado

CHOPPED ITALIAN SALAD

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

SURF & TURF BITES

Grilled Shrimp, Steak Bites, Grilled Veggies

BERRY SALMON SALAD

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

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

34.95 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

FETTUCCINE 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** 5

BRUSCHETTA 5

WARM BRIE CROSTINI 5

HOUSE-MADE DESSERTS

CRÈME BRÛLÉE 10

**WARM BREAD
PUDDING** 10

**BAKED HOT
CHOCOLATE** 10
Warm Chocolate Center,
Whipped Cream

**NEW YORK STYLE
CHEESE CAKE** 10

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

MIGUEL REYES MUNOZ

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

Tax not included. Menu subject to change.