



## PARTY PACKAGES

*To ensure our guests' expectations of service are upheld and met, we ask you to please consider the following prior to booking:*

- *Confirmation phone number at time of booking*
- *Head counts be confirmed at latest 3-4 days prior to event*
- *Prices indicated below do not account for 20% Gratuity, nor taxes*
- *"Open Bar" option is available for an additional \$25/per person (excludes top-shelf liquor and must be applied to all guests)*
- *Saturday bookings incur a \$10 surcharge per person*
- *All parties are allotted 2.5 hours from the time of reservation*
- *A deposit of 20% is required upon or the week of booking (non-refundable for parties canceled within less than 72 hours of advanced notice)*
- *No private settings are available*

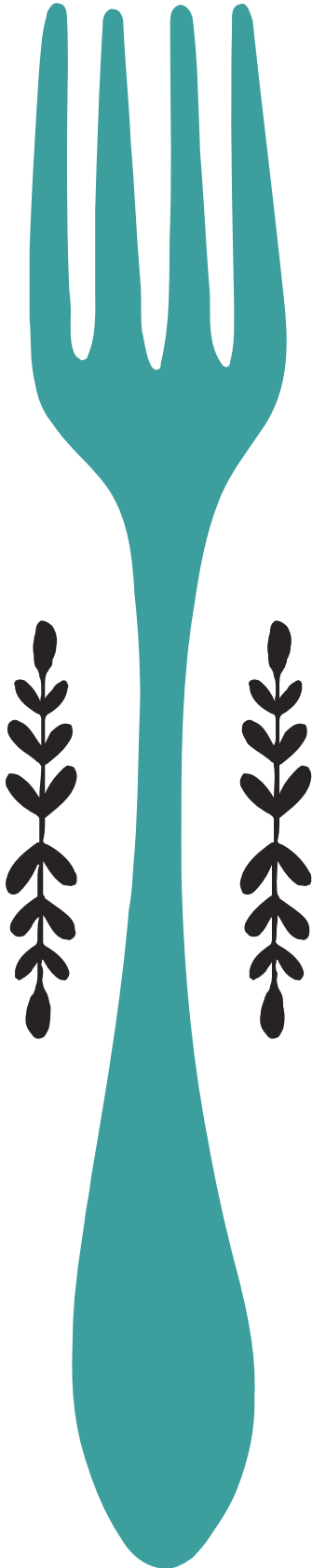
*For bookings, please contact us at:*

*[info@antoniostrattoria.com](mailto:info@antoniostrattoria.com)*

*and include "Attn: Melissa" followed by the date of event in the subject line.*

*Thank you and we look forward to hosting your next event!*

*\*(Please see page 3 for course "choice of" options)\**



## Package 1: \$55/per person

*Antipasto Course: Cold Antipasto*

*Pasta Course: Choice of 2 Pastas to be served*

*Family-Style*

*Entrée Course: Choice of one meat, fish, or chicken*

*dish to be selected by guests (individual plates)*

*\*one of the three may be substituted by a vegetarian option*

*Dessert/Beverages: Wine, soda, coffee, tea; Zeppole*

## Package 2: \$60/per person

*Antipasto Course: Cold Antipasto; and choice of:*

*Fried Calamari*

*or*

*Baked Clams Oreganata*

*Pasta Course: Choice of 2 Pastas to be served*

*Family-Style*

*Entrée Course: Choice of one meat, fish, or chicken*

*dish to be selected by guests (individual plates)*

*\*one of the three may be substituted by a vegetarian option*

*Dessert/Beverages: Wine, soda, coffee, tea; Zeppole*

## Package 3: \$65/per person

*Antipasto Course: Cold Antipasto; Fried Calamari;*

*Baked Clams Oreganata*

*Pasta Course: Choice of 2 Pastas to be served*

*Family-Style*

*Entrée Course: Choice of one meat, fish, or chicken*

*dish to be selected by guests (individual plates)*

*\*one of the three may be substituted by a vegetarian option*

*Dessert/Beverages: Wine, soda, coffee, tea; Zeppole*

## Pasta and Entrée Options

### *Pasta: Penne alla Vodka*

*Rigatoni Filetto di Pomodoro*

*Orrecchiette with Broccoli Rabe and Sausage*

### *Entrée:*

#### *Chicken (choose one)*

- *Sorrentino*
- *Scarpato*
- *Marsala*
- *Parmigiana*

#### *Meat (choose one)*

- *Veal Parmigiana*
- *Veal Marsala*
- *Veal Saltimbocca*
- *Veal Sorrentino*
- *Short Ribs alla Toscana*

#### *Fish (choose one)*

- *Grilled Salmon Dijon*
- *Filet of Sole Fiorentina*
- *Shrimp Scampi*
- *Shrimp Francese*

*Vegetarian (option to substitute for one of the above three options; choose one)*

- *Eggplant Parmigiana*
- *Eggplant Fiorentina (Rollatini)*

*\*If you have any special dietary needs, please communicate this when selecting your menu options, we will be happy to try and accommodate you.*

