

# VESPA

ITALIAN KITCHEN & COCKTAILS

## 3-COURSE PARTY PACKAGE

**\$59PP (PLUS NYS SALES TAX & 20% GRATUITY)**

MENU AVAILABLE AS SIT DOWN - OR - BUFFET-STYLE

### SALAD COURSE (choose one):

Caesar - OR - House Salad

Upgrade to Burrata Caprese: +\$3pp

### PASTA COURSE (choose one):

Cavatappi - OR - Rigatoni Pasta

With Bolognese, Marinara, alla Vodka or Pomodoro

### ENTREE COURSE (choose three):

#### **Pollo Brasato**

Boneless chicken thighs, fennel sausage,  
potatoes, peppers, onions, rosemary plum  
tomato brown sauce

#### **Salmone con Carciofi**

Baby artichokes, lemon basil pesto, cauliflower-  
potato smash

#### **Shrimp Oreganata**

White wine breadcrumb sauce, spinach

#### **Chicken Milanese**

**Fried** (or) **grilled** chicken breast, arugula, fennel,  
red onions, tomatoes, parmigiana reggiano,  
balsamic drizzle

#### **Eggplant Parmigana**

Breaded and fried, pomodoro sauce,  
mozzarella, pecorino romano, basil

#### **Beef Short Rib Marsala**

Mushroom marsala wine sauce, mashed  
potatoes

#### **Bistecca (+\$20pp)**

Sliced Prime NY Strip, potato-mushroom hash,  
peppercorn sauce

#### **Sausage & Broccoli Rabe**

Grilled Sicilian cheese and parsley pinwheel  
sausage, sauteed broccoli rabe, Sicilian  
olives

#### **Chicken Francese**

Egg battered, white wine lemon butter sauce,  
spinach

#### **Pollo Tre Colori**

(our chicken parmigiana)  
breaded pan fried chicken breast, pomodoro  
sauce, vodka sauce, NUT-FREE basil pesto,  
whole milk mozzarella, pecorino romano,  
parmigiano reggiano, basil

#### **Filet of Sole Meditteranean**

White wine lemon butter sauce, potatoes,  
scallions, capers

#### **Grilled Chicken Primavera**

Sautéed vegetables

#### **Seared Sesame Tuna (+\$10pp)**

Sesame encrusted, vegetables, wasabi  
mashed potatoes, sesame-ginger soy sauce

### ALL CLASSIC ENTREES AVAILABLE

#### BAR OPTIONS:

SELECT OPEN BAR: \$55PP (does not include shots)  
BEER & WINE: \$40PP

#### PRIVATE PARTY ROOM OPTIONS:

INDOOR PARTY ROOM: 45-55 GUESTS  
PATIO PARTY ROOM: 40-45 GUESTS  
MAIN DINING ROOM AVAILABLE FOR 100+ GUESTS

LINENS ADD-ON - \$100 FEE

CAKE CUTTING FEE - \$3PP

#### FAMILY-STYLE SELECT APPETIZERS: \$20PP

(Choose three)

Baked Clams  
Stuffed Mushrooms  
Fried Calamari  
Mozzarella Sticks  
Rice Balls  
Meatballs  
Antipasto Freddo - OR - Pulpo (+\$5pp)

#### DESSERT COURSE ADD-ON: \$5PP

Mini Sicilian cannolis & assorted Italian cookies  
Cappucino & espresso available at menu pricing

#### CHILDREN'S MENU (12 & UNDER): \$20 PER CHILD

NY Style pizza w/ pepperoni, chicken tenders & fries  
- OR - pasta pomodoro w/ meatballs

INCLUDES HOUSE-MADE FOCACCIA, FOUNTAIN DRINKS, AMERICAN COFFEE & HOT TEA

PRICING IS BASED ON 3 HOURS

PRIVATE ROOM NOT AVAILABLE ON FRIDAY OR SATURDAY NIGHTS