

DI PESCARA

PARTIES & SPECIAL EVENTS

Welcome to Di Pescara, where we feature fresh seafood, homemade Italian and steaks served in a warm, contemporary setting. Whether hosting a business luncheon for 4, a shower for 30, or a rehearsal dinner for 120, our private dining rooms are ideal for your next event.

Our parties and special events coordinator is here to assist you in planning your special occasion from beginning to end. From custom menus and centerpieces, these are just some of the many services available.

We look forward to taking care of your catering needs.

GENERAL INFORMATION

Listed below are several points of interest. Most importantly, we understand that this is **YOUR** party, **YOUR** event, **YOUR** meal. We will go out of our way to meet your specific needs and exceed your expectations. Your Satisfaction is our priority.

SERVICE STYLE

Our lunch and dinners are served individually plated or a family style option is available. Everyone will enjoy a selection of items from one of our family style menus.

SERVICE CHARGES

10% tax will be added to the food and beverage total (Gratuity not included). A 3% event fee will be added to the subtotal.

GUARANTEES

A reservation fee of \$250 for all parties is due at the time of the reservation. Final payment for the function must be made on the day of the function. **In the event of a cancellation, the reservation fee is non-refundable when cancelled within 60 days of the function date.**

ROOM MINIMUMS

There are no specific room charges. However, there are room minimums that must be met during dinner hours. There are no minimums for the lunch hours. Our special events coordinator can explain how they work.

FRESH FLOWERS

Our banquet tables are set with a small fresh flower arrangement. Custom arrangements are available for a charge. Our special event coordinator will be glad to assist your needs.

AUDIO VISUAL

Di Pescara has partnered with Audio Visual One, the city's premier audio visual company. Available products include: slide projectors, plasma screens, digital projectors, p.a. systems, DVD players, VCRs and more. A complete product list with pricing is available upon request.

BEVERAGES

BEER & WINE

10.00 per hour per person

HOST BAR

At a host bar, you will be charged for the number of cocktails or glasses of wine your guest consumes. Prices range from 9.00 to 15.00 per drink.

PACKAGE BAR

Package bars are priced per guest by the hour and include all beers, well liquors and house wines.

1 hour 15.00 per person

2 hour 20.00 per person

3 hour 25.00 per person

4 hour 30.00 per person

CASH BAR

Guests will pay for their own drinks at a cash bar.

NON-ALCOHOLIC DRINKS

All non-alcoholic drinks, including coffees, teas, sodas, and lemonade are served on a consumption basis.

assorted sodas	3.50
classic "made from scratch" lemonade- sugared rim	3.95
ginger lemonade - fresh mint & ginger	4.95
pomegranate lemonade -pomegranate juice	4.95
blueberry lemonade - fresh blueberries	4.95
hot teas.	3.25
fresh- brewed coffee	3.50
fresh- brewed iced tea- black or raspberry hibiscus	3.50
sprecher root beer (low calorie available).	3.50
ginger beer	3.50
s. Pellegrino sparkling natural mineral water- 375ML 1LT.	3.95 5.95
fiji water- 500ML	3.95
An unlimited non-alcoholic package, including coffee, tea, iced teas & soda	3.50pp

RECEPTIONS

HORS D'OEUVRES

Choose two cold & two hot

- **Tier one** includes 6 pieces per guest - 15.00 per person -
- **Tier two** includes 8 pieces per guest – 20.00 per person –

COLD

deviled eggs

seasonal sushi- add 2.00 per person

jumbo gulf shrimp cocktail- add 2.00 per person

smoked salmon crostini- add 2.00 per person

crab and cucumber salad bites- add 2.00 per person

seared tuna avocado crostini- add 2.00 per person

tomato caprese

seared rare filet w/ horseradish cream

HOT

mini crab cakes

bacon-wrapped dates w/ green apple vinaigrette

risotto & gorgonzola arancini

warm tomato & mozzarella pizette

chicken spring rolls- sweet & sour glaze

vegetable spring rolls- sesame dipping sauce

asian meatballs

tenderloin sliders- giardiniera & spicy mayo

ARTISAN CHEESE PLATE

5.00 per person

domestic & imported cheeses

assorted crackers & fresh-baked breads

VEGETABLE CRUDITE

6.00 per person

fresh seasonal vegetables- topical dips & spreads

assorted flatbreads & crostini

artichoke leaves w/ balsamic & parmesan

ADULT BAR/BAT MITZVAH LUNCHEON

your food & beverage minimum includes:

PASSED HORS D'OEUVRES

choose from our receptions page

APPETIZERS & SALADS

choose appetizer & salad

tomato & mozzarella bruschetta • **grilled artichoke** • calamari marinara
crispy shrimp pescara • tuna tartar • traditional caesar salad
our chopped salad • orchard salad

MAIN COURSE

choose three

barbequed ginger salmon • parmesan- crusted salmon • almond-crusted whitefish
horseradish-crusted whitefish • rushing river trout • **chicken brioni**
chicken marsala • chicken milanese • potato gnocchi • filet medallions (add 6.00 pp)
skirt steak (add 6.00 pp)

SIDES

choose two

tomato risotto • sautéed spinach • broccoli • home cut fries
sesame green beans • mashed potatoes • baked sweet potato • crispy onion rings
grilled asparagus w/ garlic butter (add 1.95pp)

DESSERT SWEET TABLE

An assortment of three Di Pescara favorites

fresh berries w/ whipped cream • homemade cupcakes • mascarpone cheesecake
peppermint ice cream w/ hot fudge • vanilla ice cream w/ hot fudge
valrhona chocolate mousse cake • apple crostata • key lime
chocolate chip cookie sundaes

55.95 per person (includes open bar package & coffee & soft drink service)

Please add 10.00% tax (Gratuity not included).

Chef Partner Mychael Bonner will work with you to create a kids menu of all of your child's favorites!

YOUNG ADULT BAR/BAT MITZVAH LUNCHEON

soft drinks & Shirley temples included upon arrival

PASSED HORS D'OEUVRES

choose from three

mini cheddar melts • hamburger sliders • chicken parmesan sliders
homemade mozzarella sticks • macaroni & cheese balls
crispy shrimp pescara • crispy chicken spring rolls

MAIN COURSE

choose a protein, pasta, and a side to build a custom entrée:
each young adult will receive the same entrée plate

chicken parmesan • chicken brioni • chicken milanese • skirt steak
linguini alfredo • penne w/ marinara • macaroni & cheese
crispy onion rings • garlic broccoli • home-cut fries

DESSERT SWEET TABLE

An assortment of three Di Pescara favorites

fresh berries w/ whipped cream • homemade cupcakes • mascarpone cheesecake
• peppermint ice cream w/ hot fudge • vanilla ice cream w/ hot fudge
mini valrhona chocolate mousse cake • apple crostata • key lime pie
chocolate chip cookie sundaes

19.95 per person (14 & younger)

Please add 10.00% tax (Gratuity not included).

Chef Partner Mychael Bonner will work with you to create a kids menu of all of your child's favorites!

BARI PRIVATE EVENT MENU

APPETIZERS & SALADS

choose one appetizer & two salads served family style

grilled artichoke • chicken spring rolls • calamari marinara • veggie spring rolls
crispy shrimp pescara • traditional caesar salad
our chopped salad • orchard salad

MAIN COURSE

choose three, individually plated

potato gnocchi • **almond-cruste d whitefish**
horseradish-cruste d whitefish • parmesan-cruste d whitefish
rushing river trout • **chicken brioni** • chicken giardiniera • penne marsala w/ chicken

SIDES

choose two, family style

tomato risotto • sautéed spinach • home cut fries
sesame green beans • baked sweet potato • crispy onion rings
coleslaw • vesuvio potatoes • brussels sprouts & carrots
grilled asparagus w/ garlic butter (add 1.95pp)

DESSERTS

choose two, family style

apple crostata • **mascarpone cheesecake**
peppermint ice cream w/ hot fudge • vanilla ice cream w/ hot fudge
valrhona chocolate mousse cake • key lime pie

32.95 per person

Entrees may be served "Family Style" at 4.00 additional per person

Please add 10.00% tax (Gratuity not included).

MOLA DI BARI PRIVATE EVENT MENU

APPETIZERS & SALADS

choose one appetizer & two salads served family style

shrimp cocktail (add 2.00pp) • mini crab cakes (add 2.00 pp) • **grilled artichoke**
chicken spring rolls • calamari marinara • **crispy shrimp Pescara**
traditional caesar salad • **our chopped salad** • orchard salad

MAIN COURSE

choose three, individually plated

potato gnocchi • **almond-crust whitefish**
rushing river trout • parmesan-crust whitefish
horseradish-crust whitefish • chicken parmesan
chicken brioni • crab cakes (add 6.00pp) • skirt steak (add 6.00 pp)
salmon au poivre • barbequed ginger salmon • parmesan-crust salmon

SIDES

choose two, family style

home-cut fries • sautéed spinach • crispy onion rings • baked sweet potato
tomato risotto • coleslaw • vesuvio potatoes • sesame green beans
broccoli • brussels sprouts & carrots
grilled asparagus w/ lemon butter (add 1.95pp)

DESSERTS

Choose two, served family style

apple crostata • **mascarpone cheesecake**
peppermint ice cream w/ hot fudge • vanilla ice cream w/ hot fudge
valrhona chocolate mousse cake • key lime pie

36.95 per person

Entrees may be served "Family Style" at 4.00 additional per person

Please add 10.00% tax (Gratuity not included).

VALENZANO PRIVATE EVENT MENU

APPETIZERS & SALADS

choose appetizer & two salads served family style, option to pass

tuna tartare • shrimp cocktail (add 2.00 pp) • mini crab cakes (add 2.00pp)
grilled artichoke • chicken spring rolls • calamari marinara • veggie spring rolls
crispy shrimp di pescara • traditional caesar salad
our chopped salad • orchard salad

MAIN COURSE

choose three, individually plated

potato gnocchi • almond-cruste d whitefish • rushing river trout
parmesan-cruste d whitefish • horseradish-cruste d whitefish • chicken parmesan
chicken brioni • chicken giardiniera • crab cakes • skirt steak
salmon au poivre • ginger-barbequed salmon • parmesan-cruste d salmon
mini filet mignons • miso-glaze d seabass (add 6.00pp)

SIDES

choose two, family style

home-cut fries • sautéed spinach • crispy onion rings • baked sweet potato
tomato risotto • coleslaw • vesuvio potatoes • sesame green beans
broccoli • brussels sprouts & carrots
grilled asparagus w/ lemon butter (add 1.95pp)

DESSERTS

choose two, family style

apple crostata • mascarpone cheesecake
peppermint ice cream w/ hot fudge • vanilla ice cream w/ hot fudge
valrhona chocolate mousse cake • key lime pie

42.95 per person

Entrees may be served "Family Style" at 4.00 additional per person

Please add 10.00% tax (Gratuity not included).

TORRE A MARE PRIVATE EVENT MENU

APPETIZERS & SALADS

choose appetizer & two salads served family style, option to pass

tuna tartare • shrimp cocktail • mini crab cakes
grilled artichoke • chicken spring rolls • calamari marinara
crispy shrimp di pescara • traditional caesar salad
our chopped salad • orchard salad • veggie spring rolls

MAIN COURSE

choose three, individually plated

potato gnocchi • almond-crust whitefish • rushing river trout
parmesan-crust whitefish • horseradish-crust whitefish • chicken parmesan
chicken brioni • chicken giardiniera • crab cakes • skirt steak
salmon au poivre • barbequed ginger salmon • parmesan-crust salmon
mini filet mignons • miso-glazed seabass
steamed Alaskan king crab* (add 20.00pp)
filet mignon* (add 10.00pp)

SIDES

choose two, family style

home-cut fries • sautéed spinach • crispy onion rings • baked sweet potato
tomato risotto • mashed potatoes • vesuvio potatoes • sesame green beans
broccoli • brussels sprouts & carrots
grilled asparagus w/ garlic butter (add 1.95pp)

DESSERTS

choose two, family style

apple crostata • mascarpone cheesecake
peppermint ice cream w/ hot fudge • vanilla ice cream w/ hot fudge
valrhona chocolate mousse cake • key lime pie

*not available family style

49.95 per person

Entrees may be served "Family Style" at 4.00 additional per person

Please add 10.00% tax (Gratuity not included).

INDIVIDUALLY PLATED LUNCHES

This menu allow your guest to order their own entrée the day of you function.
The first course, the side dishes and desserts are served family style.

APPETIZERS & SALADS

choose appetizer & salad

tuna tartare (add 3.00pp) • shrimp cocktail (add 2.00 pp)
smoked salmon crostini (add 3.00pp) • tomato mozzarella bruchetta
grilled artichoke • chicken spring rolls • calamari marinara
crispy shrimp di pescara • veggie spring rolls
traditional caesar salad • **our chopped salad** • orchard salad

MAIN COURSE

choose three, individually plated

chicken salad platter • penne w/ tomato vodka sauce & shrimp
potato gnocchi • crispy shrimp pescara • barbequed ginger salmon
parmesan-cruste salmon • almond-cruste whitefish • horseradish-cruste whitefish
rushing river trout • chicken brioni • chicken limone
chicken milanese • skirt steak (add 6.00pp)

SIDES

choose two, family style

home-cut fries • sautéed spinach • crispy onion rings • baked sweet potato
tomato risotto • mashed potatoes • vesuvio potatoes • sesame green beans
broccoli • brussels sprouts & carrots
grilled asparagus w/ garlic butter (add 1.95pp)

DESSERTS

choose two, family style

apple crostata • **mascarpone cheesecake**
peppermint ice cream w/ hot fudge • vanilla ice cream w/ hot fudge
valrhona chocolate mousse cake • key lime pie

23.95 per person

Lunch may also be served "Family Style" at \$4 additional per person.
Please add 10.00% tax (Gratuity not included).

BRIDAL AND BABY SHOWERS

We specialize in hosting showers that will exceed your expectations.
Many of the menu items offered below have been chosen for their lightness.

ALL SHOWERS INCLUDE

choice of warm lemon poppy seed muffins or ciabatta bread baskets
fresh flower arrangement • complimentary ivory table linens
manicure certificate from TEDDIE KOSSOF SALON

FIRST COURSE

Choose one, served family style

grilled artichoke
tuna tartare (add 4.00 pp)
traditional caesar salad
orchard salad
our chopped salad
smoked salmon crostini (add 3.00 pp)

TO DRINK

Start your party off in a festive fashion by adding a glass of wine or champagne mimosa.
(extra charges applicable)

MINI MARTINIS

Toast the Bride in style with one of our handcrafted seasonal cocktails passed during reception.
3.50 per drink:

mini cosmopolitans
blueberry lemonade
bellinitini
sour appletini
citron vodka-pomegranate punch
strawberry cooler

SHOWERS CONTINUED

MAIN COURSE

Select three for your guest to choose from.
You may also choose from entrees on the individually plated lunch menu

vegetable quiche w/ arugula salad
seafood chopped salad (add 6.00 pp)
almond-crusted whitefish- roasted brussels sprouts & carrots, lemon butter
traditional chicken salad platter
traditional tuna salad platter
avocado toast-poached eggs
barbequed ginger salmon
miniature crab cakes- asparagus, lemon aioli (add 2.00 pp)
traditional eggs benedict- canadian bacon
toasted bagels & lox plate
upside-down tuna melt
turkey club sandwich w/ fries

DESSERTS

choose one

apple crostata
mascarpone cheesecake
valrhona chocolate mousse cake
key lime pie
peppermint ice cream w/ hot fudge
vanilla ice cream w/ hot fudge

21.95 per person

Lunch may also be served "Family Style" at \$4 additional per person.

Please add 10.00% tax (Gratuity not included).