

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 coordinators are here to assist you in planning your special occasion from beginning to end. From custom menus to specialty linens 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

9.75% 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 25% reservation fee 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 lunch hours. One of our special events coordinators can explain how they work.

FRESH FLOWERS

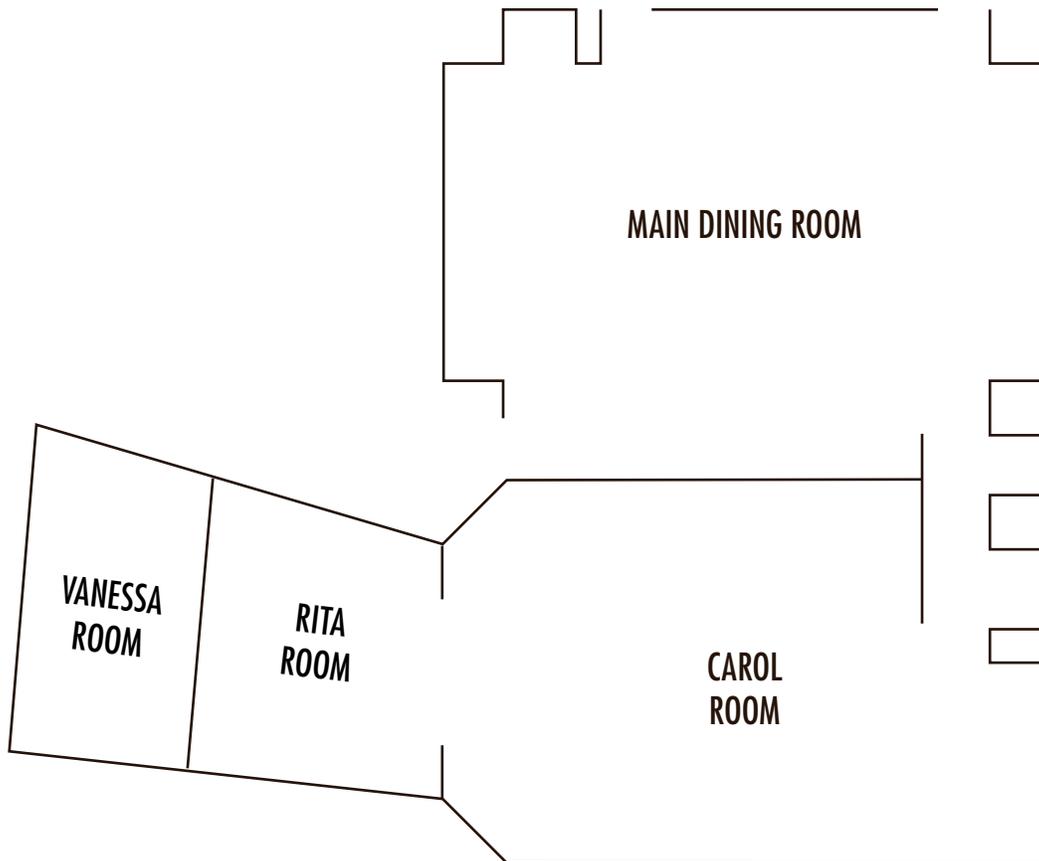
Our banquet tables are set with a small fresh flower arrangement. Custom arrangements are available for a charge. Our special events coordinator will be glad to assist your needs.

AUDIO VISUAL

Di Pescara has partnered with Audio Visual One, the city's premier audiovisual 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.

ROOM CAPACITIES

ROOM	RECEPTION	SEATED
VANESSA	30	20
RITA	50	30
CAROL	100	70



BEVERAGES

BEER & WINE

10.00 per hour

HOST BAR

At a host bar, you will be charged for the number of cocktails or glasses of wine your guests consume. Prices range from 6.00 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	3.25
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
mr. smith's hot teas	3.25
fresh-brewed coffee	3.25
fresh-brewed iced tea - black or raspberry hibiscus	3.25
sprecher root beer (low calorie available)	3.50
ginger beer	3.50
s.pellegrino sparkling natural mineral water - 375ML	3.95 1LT 5.95
panna, still - 375ML	3.95

An unlimited non-alcoholic package, including coffee, tea, iced teas & soda 3.25pp

WHITE & ROSÉ WINES

		6 OZ.	8 OZ.	BOTTLE
sparkling light-bodied bubbly	la marca prosecco - italy	9	11	36
	villa sandi il fresco rosé prosecco - italy	9	11	36
	moët & chandon "imperial", brut - champagne			89
	bollinger brut special cuvee - champagne			125
light whites & rosé light-bodied crisp	baron de ley rosé - rioja	8	10	32
	ca' donini pinot grigio - italy	8	10	32
	maso canali pinot grigio - trentino-alto adige.	11	13	44
	e. guigal côtes du Rhône blanc - france			38
	twin islands sauvignon blanc - new zealand.	10	12	40
kim crawford sauvignon blanc - new zealand.	13	15	48	
sweet whites medium-bodied fruity	copper ridge white zinfandel - california	6	8	24
	caposaldo moscato - italy	9	11	36
	covey-run riesling - washington	8	10	32
heavy whites full-bodied buttery	white orchard chardonnay - california	8	10	32
	william hill chardonnay - central coast	11	13	44
	sonoma-cutter chardonnay - russian river valley.			48
	cakebread chardonnay - napa.			79

RED WINES

		6 OZ.	8 OZ.	BOTTLE
light reds light-bodied fruity	jargon pinot noir - california.	9	11	36
	hahn pinot noir - monterey	11	13	44
	meiomi pinot noir - california	13	15	48
smooth reds medium-bodied velvety	da vinci chianti - tuscanly	9	11	36
	castello di Monsanto chianti - tuscanly			45
	charles smith "the velvet devil" merlot - washington	10	12	40
	ferrari-carano siena red blend - sonoma	11	13	44
spicy reds full-bodied jammy	mcwilliams hanwood shiraz - australia	9	11	36
	e. guigal côtes du Rhône rouge - france			36
	ghost pines zinfandel - sonoma county	10	12	40
big reds full-bodied textured	gascon malbec - mendoza, argentina	10	12	40
	brancaia super tuscan - italy	12	14	46
	louis martini cabernet sauvignon - sonoma	9	11	36
	josh cabernet sauvignon - north coast, california.	13	15	48
	round pond, "kith & kin" cabernet - napa			65
	chateau montelena cabernet sauvignon - napa			89
	jordan cabernet sauvignon - alexander valley			99
cakebread cabernet sauvignon - napa valley			125	

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

vegetable rice paper spring rolls - sesame dipping sauce

jumbo gulf shrimp cocktail shooters - add 2.00 per person

artisan antipasta plate

seared rare filet w/ horseradish cream

HOT

mini crab cakes on silver spoons

bacon-wrapped dates w/ green apple vinaigrette

risotto & gorgonzola arancini

warm tomato & mozzarella pizette

chicken spring rolls - sweet & sour glaze

sweet & sour meatballs

tenderloin sliders - giardiniera & spicy mayo

warm tomato soup w/ white cheddar cheese melts

ARTISAN CHEESE PLATE

5.00 per person

domestic & imported cheeses

assorted crackers & fresh-baked breads

VEGETABLE CRUDITÉ

6.00 per person

fresh seasonal vegetables - topical dips & spreads

assorted flatbreads & crostinis

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 • eggplant & goat cheese bruschetta
grilled artichoke • calamari marinara • **crispy shrimp pescara** • tuna tartare
potato pancakes • simple salad • caesar salad
hong kong salad • **our chopped salad** • orchard salad

MAIN COURSE

choose three

bbq salmon w/ ginger • parmesan-cruste salmon • almond-cruste whitefish
horseradish-cruste whitefish • cedar-planked whitefish
tilapia milanese • **chicken brioni** • chicken marsala • chicken milanese
whole wheat capellini • homemade gnocchi w/ pesto • shell pasta w/ shrimp
roast chicken vesuvio • penne pasta w/ chicken horse radish
filet medallions (add 6.00 pp) • skirt steak (add 6.00 pp)

SIDES

choose two

tomato risotto • sautéed spinach
broccolini • home-cut fries • sesame green beans
garlic potatoes • baked sweet potato puree • crispy onion rings
grilled asparagus w/ lemon (add 2.00 pp)

DESSERT SWEET TABLE

an assortment of six Di Pescara favorites

fresh berries w/ whipped cream • homemade cupcakes
strawberry-banana smoothies • chocolate chip cookie sundaes
chocolate mousse demitasse • peppermint ice cream w/ hot fudge
mini valrhona chocoate mousse cake • caramel panna cotta • root beer floats

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

Please add 9.75% 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 three

mini cheddar melts • hamburger sliders • chicken parmesan sliders
homemade mozzarella sticks • mini fruit smoothies
macaroni & cheese balls • tomato soup demitasse
crispy shrimp pescara • mini potato pancakes
crispy chicken spring rolls

MAIN COURSE

Choose three main items to build a custom entree;
each young adult will receive the same entree plate.

chicken parmesan w/ spaghetti & meatballs
chicken brioni w/ linguini alfredo - garlic broccolini
bbq chicken w/ skirt steak - crispy onion rings
skirt steak w/ home-cut fries - macaroni & cheese
chicken milanese shells w/ tomato vodka sauce

DESSERT SWEET TABLE

same sweet table for adults & young adults

19.95 per person (14 & younger)

Please add 9.75% 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
crispy shrimp di pescara • simple salad • caesar salad
our chopped salad • orchard salad

MAIN COURSE

choose three, individually plated

house-made potato gnocchi** • **almond-crusted whitefish**
tilapia milanese • parmesan-crusted whitefish
horseradish-crusted whitefish • chicken parmesan • **chicken brioni**
chicken giardiniera • penne marsala w/ chicken

SIDES

choose two, family style

home-cut fries • sautéed spinach • crispy onion rings
baked sweet potato • tomato risotto • coleslaw • sesame green beans
vesuvio potatoes • brussels sprouts & carrots

DESSERTS

choose two, family style

apple crostata • **mascarpone cheesecake**
valrhona chocolate mousse cake • toasted banana pound cake
peppermint ice cream w/ hot fudge • vanilla ice cream w/ hot fudge

** subject to availability

32.95 per person

Entrées may also be served "Family Style" at 4.00 additional per person.

Please add 9.75% tax (Gratuity not included).

MOLA DI BARI PRIVATE EVENT MENU

APPETIZERS & SALADS

choose one appetizer & two salads served family style

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

MAIN COURSE

choose three, individually plated

house-made potato gnocchi** • **almond-crusted whitefish**
tilapia milanese • parmesan-crusted whitefish
horseradish-crusted whitefish • chicken parmesan
chicken brioni • crab cakes (add 3.00 pp) • skirt steak (add 3.00 pp)
salmon au poivre • ginger-barbecued salmon • parmesan-crusted 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
broccolini • asparagus (add 1.95 pp) • brussels sprouts & carrots

DESSERTS

choose two, family style

apple crostata • **mascarpone cheesecake**
valrhona chocolate mousse cake • toasted banana pound cake
peppermint ice cream w/ hot fudge • vanilla ice cream w/ hot fudge

** subject to availability

36.95 per person

Entrées may also be served "Family Style" at 4.00 additional per person.

Please add 9.75% tax (Gratuity not included).

VALENZANO PRIVATE EVENT MENU

APPETIZERS & SALADS

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

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

MAIN COURSE

choose three, individually plated

house-made potato gnocchi** • **almond-crust whitefish** • tilapia milanese
parmesan-crust whitefish • horseradish-crust whitefish • chicken parmesan
chicken brioni • chicken giardiniera • crab cakes
skirt steak • salmon au poivre • ginger-barbecued salmon
parmesan-crust salmon • mini filet mignons • miso-glazed sea bass

SIDES

choose two, family style

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

DESSERTS

choose two, family style

apple crostata • **mascarpone cheesecake**
valrhona chocolate mousse cake • toasted banana pound cake
peppermint ice cream w/ hot fudge • vanilla ice cream w/ hot fudge

** subject to availability

42.95 per person

Entrées may also be served "Family Style" at 4.00 additional per person.

Please add 9.75% tax (Gratuity not included).

TORRE A MARE PRIVATE EVENT MENU

APPETIZERS & SALADS

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

tuna tartare • shrimp cocktail • mini crab cakes • **artichoke alla marco**
chicken spring rolls • calamari marinara • **crispy shrimp di pescara**
simple salad • caesar salad • **our chopped salad** • orchard salad

MAIN COURSE

choose three, individually plated

house-made potato gnocchi** • **almond-crusted whitefish** • tilapia milanese
parmesan crusted whitefish • horseradish-crusted whitefish • chicken parmesan
chicken brioni • chicken giardeinera • crab cakes
skirt steak • salmon au poivre • ginger-barbecued salmon • parmesan-crusted salmon
mini filet mignons (add 5.00 pp) • miso-glazed sea bass
steamed alaskan king crab (add 20.00 pp)
ny strip (add 10.00 pp) • filet mignon* (add 10.00 pp)

SIDES

choose two, family style

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

DESSERTS

choose two, family style

apple crostata • **mascarpone cheesecake**
valrhona chocolate mousse cake • cherry pie • toasted banana pound cake
peppermint ice cream w/ hot fudge • vanilla ice cream w/ hot fudge

** subject to availability

*not available family style

49.95 per person

Entrées may also be served "Family Style" at 4.00 additional per person.

Please add 9.75% tax (Gratuity not included).

INDIVIDUALLY PLATED LUNCHESES

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

APPETIZERS & SALADS

choose two, served family style

grilled artichoke • calamari marinara • **crispy shrimp pescara**
tuna tartare (add 3.00 pp) • crispy chicken spring rolls
double-dip shrimp cocktail (add 2.00 pp)
simple salad • hong kong salad • caesar salad
our chopped salad • orchard salad

MAIN COURSE

choose three, served family style

tuna salad platter • chicken salad platter
shells w/ tomato vodka sauce & shrimp • homemade gnocchi w/ pesto
crispy shrimp pescara • **bbq salmon w/ ginger**
parmesan-cruste salmon • **almond-cruste whitefish**
horseradish-cruste whitefish • tilapia milanese
chicken brioni • chicken limone
chicken milanese • skirt steak (add 5.00 pp)

SIDES

choose two, served family style
(add 2.95 pp)

gnocchi w/ marinara • home-cut fries • sautéed spinach • saffron rice
crispy onion rings • broccolini • grilled asparagus w/ lemon (add 4.00 pp)
coleslaw • sesame green beans • baked sweet potato
vesuvio potatoes • brussels sprouts & carrots

DESSERTS

choose two

apple crostata • **mascarpone cheesecake**
valrhona chocolate mousse cake • cherry pie • toasted banana pound cake
peppermint ice cream w/ hot fudge • vanilla ice cream w/ hot fudge

23.95 per person

Lunch may also be served "Family Style" at \$4 additional per person. Please add 9.75% 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
choice of colored napkin • TEDDIE KOSSOF s a l o n manicure certificate

FIRST COURSE

choose one, served family style

grilled artichoke

tuna tartare (add 4.00 pp)

simple salad

orchard salad

our chopped salad

tomato caprese salad

caesar salad

TO DRINK

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

MINI MARTINIS

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

\$3.25 per drink:

mini cosmopolitans

blueberry lemonade

bellinitini

sour appletini

citron vodka-pomegranate punch

strawberry cooler

SHOWERS CONTINUED

MAIN COURSE

select three for your guests to choose from.
you may also choose from entrées on the individually plated lunch menu

vegetable quiche w/ arugula salad
shrimp & salmon louis salad (add 4.00 pp)
almond-crusted whitefish - roasted brussels sprouts, lemon butter
shiitake - prosciutto & fontina fritatta, field-green salad
traditional tuna salad platter
traditional chicken salad platter
traditional shrimp salad platter
avocado toast - poached eggs, living greens
bbq salmon w/ ginger glaze
cold poached salmon - cucumber, dill cream
miniature crab cakes - asparagus, lemon aioli (add 2.00 pp)
traditional eggs benedict - canadian bacon
smoked salmon benedict - grilled asparagus (add 2.00 pp)
toasted bagels & lox plate
upside-down tuna melt

DESSERTS

- choose one -

apple crostata
mascarpone cheesecake
valrhona chocolate mousse cake
cherry pie
toasted banana pound cake
peppermint ice cream w/ hot fudge
vanilla ice cream w/ hot fudge

21.95 per person

add an additional item to any category - (\$2.95 per person)

Please add 9.75% tax (Gratuity not included).