

# DI PESCARA<sup>®</sup>

## PARTIES & SPECIAL EVENTS

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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 & special events coordinator is 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

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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

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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

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

## GUARANTEES

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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

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There are no room charges. However, there are food & beverage minimums which must be met. Our special events coordinator can explain how they work.

## FRESH FLOWERS

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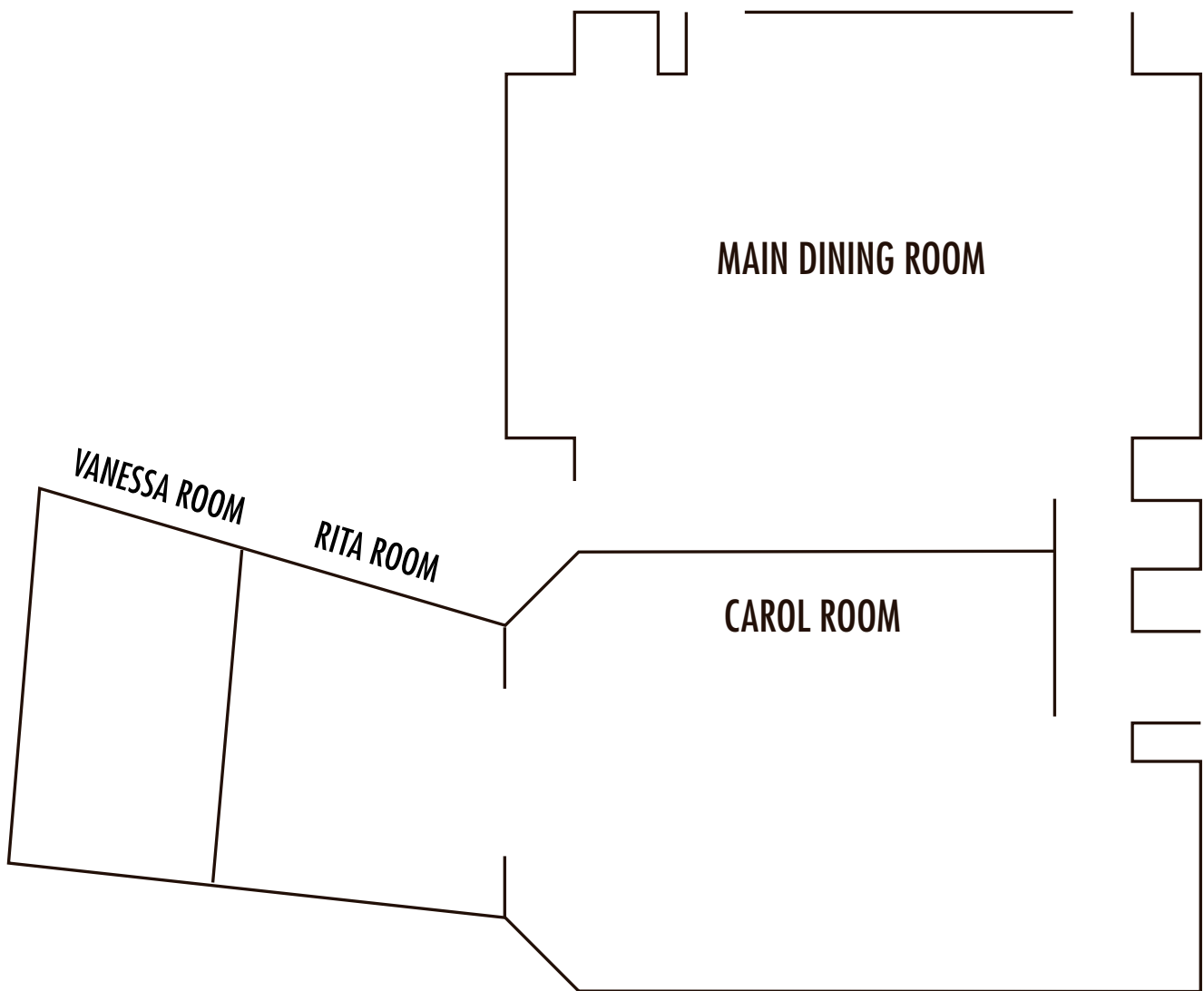
Our banquet tables are set with a small, fresh flower arrangement. Custom arrangements are available for a charge. Our special event coordinator will be glad to assist your needs.

## AUDIO/VISUAL

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

# ROOM LAYOUTS



# BEVERAGES

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## BEER & HOUSE WHITE OR RED WINE

12.00 per hour, per person

beer & all wines by the glass 18.00 per hour, per person

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## 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 10.00 to 20.00 per drink.

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## PACKAGE BAR

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

1 hour . . . . .	28.00 per person
2 hour . . . . .	38.00 per person
3 hour . . . . .	44.00 per person
4 hour . . . . .	54.00 per person

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## CASH BAR

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

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## 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 . . . . .	4.50
ginger lemonade - fresh mint & ginger . . . . .	6.00
pomegranate lemonade - pomegranate juice . . . . .	6.00
strawberry lemonade . . . . .	6.00
assorted rishi premium hot teas . . . . .	5.00
fresh-brewed coffee . . . . .	4.00
fresh-brewed iced tea - black . . . . .	4.00
sprecher root beer (low calorie available) . . . . .	5.00
ginger beer . . . . .	5.00
s.pellegrino sparkling natural mineral water - 375ML . . . 4.00 1LT . . . . .	6.00
aqua panna still mineral water - 750mL . . . . .	6.00
basic n/a package - unlimited coffee, iced tea, fountain sodas . . . . .	5.00pp
premium n/a package - unlimited lemonade, zero-proof cocktails, . . . . .	9.00pp
juices, coffee, tea, espresso, and bottled or fountain sodas	

# RECEPTIONS

## HORS D'OEUVRES

served by the dozen (minimum 2 dozen)

### COLD

v	sweet potato roll . . . . .	24
gf df v	cucumber-avocado maki roll . . . . .	24
	crispy sushi rice w/ spicy tuna . . . . .	30
gf df	tuna maki roll . . . . .	28
gf df v	california maki roll . . . . .	32
gf df	jumbo gulf shrimp cocktail . . . . .	36
gf df	crab & cucumber salad bites . . . . .	32
	seared tuna-avocado crostini . . . . .	30
gf v	tomato caprese skewer . . . . .	26

### HOT

	seasonal arancini . . . . .	26
	garlic-crusted shrimp . . . . .	36
v	warm tomato & mozzarella pizette . . . . .	26
gf	chicken meatballs w/ marinara . . . . .	29
	mini prime beef sliders w/ crispy onions, rémoulade . . . . .	32
v	crispy ravioli w/ marinara sauce . . . . .	29
	chicken parmesan lollipops . . . . .	29
v	spinach & parmesan-stuffed mushrooms . . . . .	26
v	zucchini fritters . . . . .	26
v	asparagus milanese . . . . .	26

gf = gluten free   v = vegetarian   df = dairy free

# INDIVIDUALLY PLATED LUNCHES

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This menu allows your guest to order their own entrée the day of your function.

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## SALADS

choose one, individually plated

traditional caesar salad • **our chopped salad** • orchard salad

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## MAIN COURSE

choose three, individually plated

avocado toast w/ poached eggs • penne w/ tomato-vodka sauce & shrimp

potato gnocchi • barbequed ginger salmon • oven-roasted salmon

**almond-crusted whitefish** • horseradish-crusted whitefish • oven-roasted whitefish

chicken limone • chicken milanese • chicken parmesan

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## DESSERTS

choose one, individually plated

apple crostata • peppermint ice cream w/ hot fudge

vanilla ice cream w/ hot fudge

**valrhona chocolate mousse cake** • key lime pie

29.95 per person

Lunch may also be served "Family Style" at \$8.00 additional per person.

Please add 10% tax (Gratuity not included.)

# MOLA DI BARI PRIVATE EVENT MENU

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## APPETIZERS & SALADS

choose one appetizer & two salads

seasonal arancini • spinach-stuffed mushrooms • chicken meatballs w/ marinara  
zucchini fritters w/ lemon aioli • classic tomato bruschetta w/ balsamic reduction  
asparagus milanese • toasted ravioli w/ marinara  
cream of tomato-basil soup • traditional caesar salad  
**our chopped salad** • orchard salad

(seafood appetizers can be added à la carte)

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## MAIN COURSE

choose three, individually plated

housemade potato gnocchi • **almond-crusted whitefish**  
horseradish-crusted whitefish • oven-roasted whitefish  
chicken parmesan • chicken milanese • chicken limone • chicken marsala  
salmon picatta • oven-roasted salmon • barbequed ginger salmon  
penne tomato vodka w/ shrimp • braised beef short ribs

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## SIDES

choose two, family style

french fries • parmesan-garlic sweet potato fries • baked sweet potato  
seasonal risotto • mashed potatoes • parmesan-truffle fries • sesame green beans  
sautéed spinach • creamed spinach • sautéed green beans • roasted brussels sprouts

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## DESSERTS

choose two, family style

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

\*\*subject to availability

49.95 per person

Entrées may also be served "Family Style" at 8.00 additional per person.

Please add 10% tax (Gratuity not included.)

# TORRE A MARE PRIVATE EVENT MENU

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## APPETIZERS & SALADS

choose one appetizer & two salads served family style

seasonal arancini • spinach-stuffed mushrooms • chicken meatballs w/ marinara  
grilled calamari • fried calamari • mini crab cakes • shrimp cocktail  
zucchini fritters w/ lemon aioli • classic tomato bruschetta w/ balsamic reduction  
asparagus milanese • toasted ravioli w/ marinara  
cream of tomato-basil soup • traditional caesar salad  
**our chopped salad** • orchard salad

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## MAIN COURSE

choose three, individually plated

potato gnocchi • oven-roasted whitefish • **almond-crusted whitefish**  
horseradish-crusted whitefish • parmesan-crusted branzino • chicken parmesan  
chicken giardiniera • chicken marsala • crab cakes • barbequed ginger salmon  
parmesan-crusted salmon • salmon picatta • oven-roasted salmon • halibut\*\*  
braised beef short ribs • mini filet mignons • filet mignon\* • skirt steak

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## SIDES

choose two, family style

french fries • parmesan-garlic sweet potato fries • sautéed spinach • baked sweet potato  
seasonal risotto • mashed potatoes • parmesan-truffle fries • sesame green beans  
creamed spinach • sautéed asparagus • sautéed green beans • roasted brussels sprouts

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## DESSERTS

choose two, family style

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

\*not available family style    \*\*available when in season

74.95 per person

Entrées may also be served "Family Style" at 15.00 additional per person.

Please add 10% tax (Gratuity not included).