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 & 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

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 & 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 room charges. However, there are food & beverage minimums which must be met. Our special events coordinator can explain how they work.

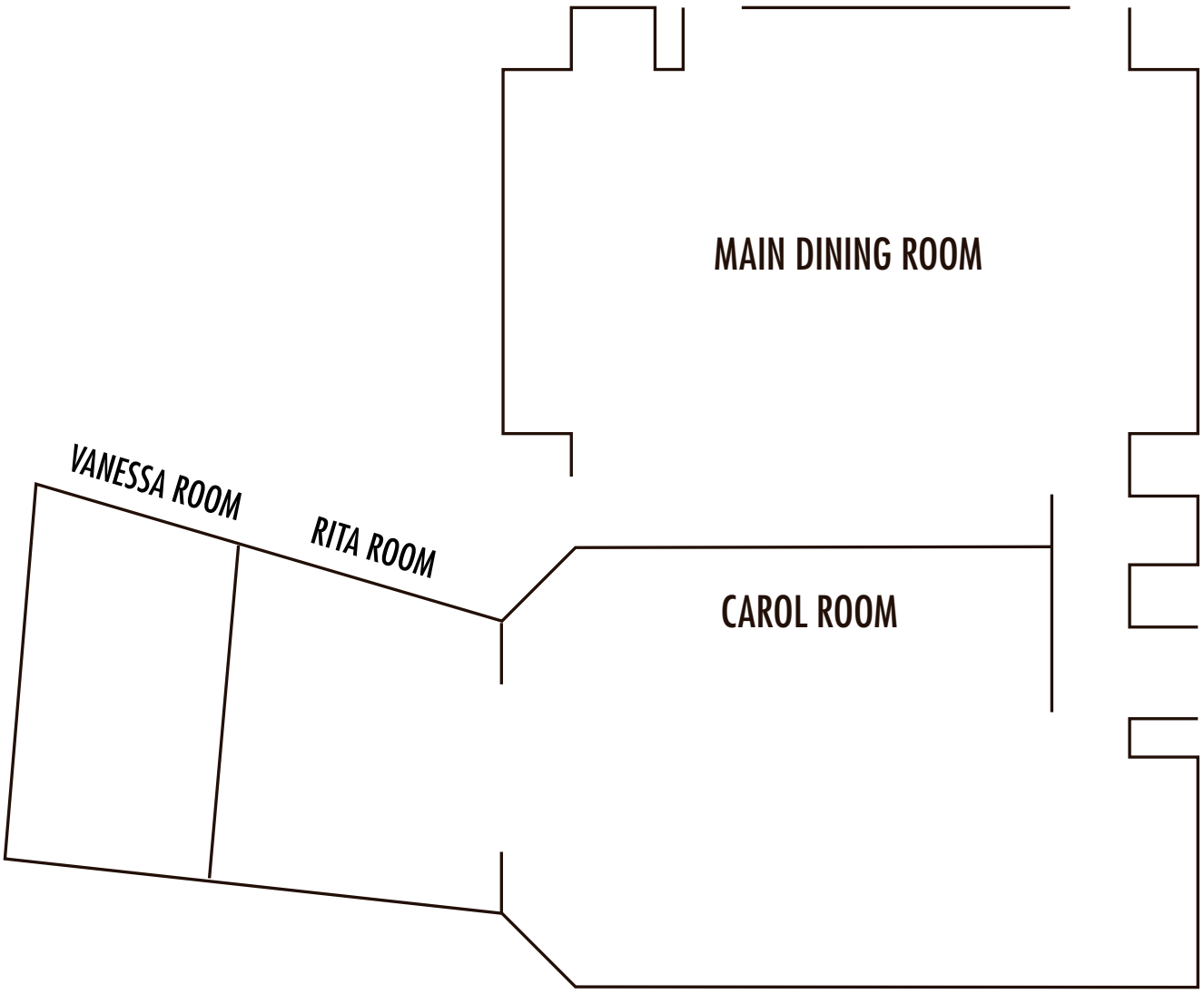
FLORAL ARRANGEMENTS

Our banquet tables are set with a small faux floral arrangement, fresh florals or custom arrangements are available for an additional charge.

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, PA systems, DVD players, VCRs and more. A complete product list with pricing is available upon request.

ROOM LAYOUTS



BEVERAGES

BEER & HOUSE WHITE OR RED WINE

14.00 per hour, per person

beer & all wines by the glass 21.00 per hour, per person

HOST BAR

At a host bar, you will be charged for the number of cocktails or glasses of wine your guests consume. Prices range from 10.00 to 20.00 per drink.

PACKAGE BAR

Package bars are priced per guest by the hour and include all beers, all wines by the glass, premium spirits (some specialty liquors not included)

1 hour . . . . . 37.00 per person
2 hour . . . . . 47.00 per person
3 hour . . . . . 54.00 per person
4 hour . . . . . 64.00 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 5.00
ginger lemonade - fresh mint & ginger 7.00
pomegranate lemonade - pomegranate juice 7.00
strawberry lemonade 7.00
assorted rishi premium hot teas 5.50
fresh-brewed coffee 5.00
fresh-brewed iced tea - black 4.00
sprecher root beer (low calorie available) 6.00
ginger beer 6.00
s.pellegrino sparkling natural mineral water - 375ML . . . 5.00 1LT 8.00
aqua panna still mineral water - 750mL 8.00
basic n/a package - unlimited coffee, iced tea, fountain sodas 6.00pp
premium n/a package - unlimited lemonade, zero-proof cocktails, ... 10.00pp
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

gf = gluten free v = vegetarian df = dairy free

INDIVIDUALLY PLATED LUNCHES

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

SALADS

choose one, individually plated

traditional caesar salad • our chopped salad • orchard salad

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

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

APPETIZERS & SALADS

choose one appetizer & two salads

spinach-stuffed mushrooms • chicken meatballs w/ marinara
seasonal arancini • classic tomato bruschetta w/ balsamic reduction
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)

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

SIDES

choose two, family style

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

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

49.95 per person

Entrées may also be served "Family Style" at 8.00 additional per person.
Please add 10% tax (Gratuity not included.)

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TORRE A MARE PRIVATE EVENT MENU

APPETIZERS & SALADS

choose one appetizer & two salads served family style

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

MAIN COURSE

choose three, individually plated

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

SIDES

choose two, family style

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

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

74.95 per person

Entrées may also be served "Family Style" at 15.00 additional per person.
Please add 10% tax (Gratuity not included).

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