



EVENTS STARTING BETWEEN 11AM-2:30PM \$19.50 per person • EVENTS STARTING 3PM OR LATER \$30.50 per person

— \$25 ROOM RESERVATION FEE —

CHOOSE 1 SALAD

SIMPLE SIDE SALAD or CAESAR SALAD

(Choose 2 dressings when ordering Simple Side Salad)

Lemon Vinaigrette, Balsamic, Ranch, Caesar, Creamy Garlic, Oil & Vinegar

CHOOSE 2 PASTAS

BAKED ZITI	PENNE A LA VODKA	PENNE POMODORO	PENNE ALFREDO
ROASTED POTATOES (+\$2/pp)	RIGATONI (+\$2/pp)	FETTUCCHINE ALFREDO (+\$2/pp)	SAUTÉED VEGGIES (+\$2/pp)

CHOOSE 2 ENTREES

LEMON CHICKEN	CRISPY PORK SHOULDER (+\$3/pp)	ATLANTIC SALMON (+\$4/pp)	EGGPLANT PARMESAN
CHICKEN PARMESAN	SAUSAGE & PEPPERS		

DESSERT ANYONE?

HOMEMADE TIRAMISU (+\$3/pp)	COOKIE SKILLET- FAMILY STYLE (+\$10/per skillet)	COOKIE PLATTER- SHORTBREAD & CHOCOLATE CHIP (+\$20 / 24 pieces)	VANILLA ICE CREAM (+\$2/pp)
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You can also bring in your own bakery made sweets or cakes. Please provide plates and forks.

CHILDREN

Children 2 & Under No Charge, Children 3-7 \$9.95 per child choose from

BUTTER NOODLES	SAUCE NOODLES	CHEESE PIZZA	GRILLED CHEESE
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DIETARY RESTRICTIONS MENU

We have a menu option for guests with Gluten, Vegetarian or Vegan diets. Please specify how many guests will need a Dietary Restriction Menu.
(+\$8/pp)

APPETIZER OPTIONS

CAPRESE SKEWERS 20 pcs \$46

Fresh Ciligene Mozzarella, Grape Tomato, Basil, EVOO, Balsamic

CLASSIC BRUSCHETTA 20 pcs \$40

Tomato, Red Onion, Olive Oil, Basil, Parmesan & Balsamic Reduction over from-scratch Toasted Bread

RISOTTO FRITTERS 15 pcs \$30

Creamy Mushroom Risotto, Hand Rolled and Breaded in a Panko Bread Crumb served with Parmesan Crema

CRISPY MOZZARELLA 20 pcs \$24

Hand Breaded Ciligine Mozzarella Balls with Marinara for Dipping

BREADED SHRIMP 20 pcs \$50

Jumbo Tail on Shrimp Hand Breaded and served with a from-scratch cocktail sauce

SHRIMP COCKTAIL 20 pcs \$50

Jumbo Tail on Shrimp served with a from-scratch cocktail sauce

SAUSAGE & PEPPERS 20-1" pcs \$27

Slightly Spicy 1" Pieces of Italian Sausage served in a Pepparonata with Red & Green Peppers & Garlic

Little Italy has a Full Bar featuring Beer, Wine & Cocktails.

PREMIUM OPEN BAR

\$21/PP for full 2.5 hours of Event. Charge is for every guest 21+ in the Room.

Bud Light, Miller Light, Corona, Peroni. Choice of House Reds: Pinot Noir, Cabernet Sauvignon & Merlot. Choice of House Whites: Chardonnay, Pinot Grigio & Riesling. House Cocktails: Vodka- Tito's, Whiskey- Jack Daniels, Tequila- Jose Cuervo, Rum- Bacardi & Captain Morgan, Bourbon- Jim Beam, Pepsi, Diet Pepsi, Sierra Mist, Soda Water, Ginger Ale, Orange & Cranberry Juice.

— Specialty Cocktails are not included — Shots are not permitted —

LIMITED OPEN BAR: BEER & WINE

\$15/PP for full 2.5 hours of Event. Charge is for every guest 21+ in Room.

Bud Light, Miller Light, Corona, Peroni. Choice of House Reds: Pinot Noir, Merlot & Cabernet Sauvignon. Choice of House Whites: Chardonnay, Pinot Grigio & Riesling.

OPEN HOST TAB

Guests can order any drink they prefer. Tab is presented at the end of Event.

BEER & WINE HOST TAB

Guests can order from a selection of Bud Light, Miller Light, Corona & Peroni. Choice of House Reds: Pinot Noir, Merlot or Cabernet Sauvignon. Choice of House Whites: Chardonnay, Pinot Grigio or Riesling.

MIMOSA OR SANGRIA BAR

Mimosa OR Sangria \$50 Setup Fee / \$5 Per Glass / Mimosa & Sangria \$75 Setup Fee

In-Room Bar Setup with guests choice of Orange, Watermelon and Pineapple Juice Mixers. Red or White Sangria By the Glass.

CASH BAR

Guests responsible for their own drinks.

Little Italy reserves the right to discontinue beverage service to event attendees at any point in time if over-consumption of alcohol is suspected. Determination is at the sole discretion of the restaurant manager and no credit for purchase will be issued.

Table Linens \$7/Per Table

As in our Main Dining Room our Tables are dressed in a White Paper. Upgrade to White Linen Tablecloths on your tables.

Credit cards 3% processing fee

We Would Be Happy to Discuss Our Many Options With You!

PLEASE CONTACT Nicole Dietze, Events Coordinator

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DIRECT LINE 219 506 7272