

## Contract & Payment Policy

- 20% non-refundable deposit due on contract.
- Menu & Final guest count due, with guest guaranty, one week prior to party.
- Final balance due day of occasion.
- Sales tax & 20% gratuity added to all package totals.
- Minimum Guest Requirement - 20- Adults

Date: \_\_\_\_\_

Time: \_\_\_\_\_

Customer Name: \_\_\_\_\_

E-mail: \_\_\_\_\_

Phone #: \_\_\_\_\_

Number Of People: \_\_\_\_\_

Deposit: \_\_\_\_\_

Signature Management: \_\_\_\_\_

Note:

## All The Menus Include Coffee, Tea, Cake or Fruits

### For Bar:

Bar Tab - Price According To  
Consumption

Wine & Beer - \$19.00

Open Bar - \$23.00

Open Bar, Call Brands - \$29.00

Champagne Punch - \$8.00

All Bar Packages Based On A 3-Hour Party  
Additional \$5.00 Per Person Per Hour  
Will Be added On All Liquor Packages.

**We Are Happy To Offer Additional Services To  
Personalize Your Event:  
Live Music \* Dj's \* Flowers \* Baloons \* Etc.**



## Private Party Planner

## Catering Menu

1870 East Jericho Turnpike  
Huntington, NY 11743

Phone: (631) - 462-0718

www.piccolomondoli.com  
E-mail: piccolomondoli@yahoo.com

**Catering Menu #1 \$35.00**

***First Course - Choice of One***

**Simple Green Salad**

Organic Filed Greens - Oven Roasted Tomatoes  
Julienne Red Onions - Balsamic Vinaigrette

**Tuscan Salad**

Baby Kale - Romaine - Ciabatta Croutons  
Pecorino Cheese - Creamy Caesar Dressing

***Second Course - Choice of One***

Rigatoni or Penne Pomodoro

***Third Course***

**Orecchiette Toscana**

Sweet & Spicy Italian Sausage - Broccoli Rabe  
Toasted Garlic - Whipped Herb Ricotta

**Homemade Potato Gnocchi a la Grappa**

Pulled Smoked Chicken - Charred Broccolini  
Roasted Tomato - Pancetta - "Vodka Sauce"

**Fillet of Sole Florentino**

Sauteed Baby Spinach - Lemon-White Wine

**Chicken Cutlet Parmigiana**

Lightly Breaded - Julienne Vegetables  
San Marzano Tomato - Melted Mozzarella

**Chicken Piccata**

Sauteed Chicken Breast - Vegetable Rice Pilaf  
Lemon-Wine & Caper Sauce

**Catering Menu #2 \$43.00**

***First Course - Choice of Three***

**Baked Clams**

L.I. Little Necks - EVOO - Garlic - Toasted Basil  
"Oreganata" Crumbs - Charred Lemon

**Flash Fried Calamari**

Semolina - San Marzano Tomato - Garlic Aioli  
**Grilled Jumbo Shrimp GF**  
2 Grilled Jumbo Shrimp - Chick Pea Puree  
Eggplant Caponata - Toasted Pine Nuts  
Spicy Wild Flower Honey

**Our House Braised Short Rib Meatballs**

Mini Parmesan - Herb Polenta "Cakes"  
Pickled Red Onions - Horseradish Aioli  
Barolo Jus

**Our House-Made Rice Balls**

Lightly Breaded - Arborio Rice - Sweet Peas  
Bolognese Ragu - Roasted Pepper  
Coulis - Pecorino Romano

***Second Course - Choice of One***

**Chopped Rustic Salad**

Romaine - Tomato - Cucumber - Red Onion  
Chick Peas - Barrel Aged Feta  
Currants - Lemon-Honey Vinaigrette

**Tuscan Caesar**

Baby Kale - Romaine - Ciabatta Croutons  
Pecorino Cheese - Creamy Caesar Dressing

***Third Course - Choice of Three***

**Pan Roasted Cengter Cut Swordfish**

Roasted Baby Eggplant - Oven-Dries Tomatoes  
Charred Tri-Color Peppers - Sauce Vierge  
Toasted Pingnoli Nuts

**Scampi**

4 Jumbo Shrimp - Sauteed Baby Spinach  
Vegetable Rice Pilaf

**Pan Roasted Atlantic Salmon**

Roasted Potatoes - Julienne Vegetables  
Lemon-Chardonnay Butter

**Pan Roasted French Chicken Breast**

Puttandsa Fregola - Sauteed Baby Spinach  
Wild Mushroom-Marsala Sauce

**Chicken Milanese**

Breaded Chicken - Field Greens - Roasted Tomatoes  
Mozzarella - Red Onion - Balsamic Vinaigrette  
Charred Lemon

**Grilled Marinated Flat Iron Steak**

Tuscan Potatoes - Roasted Broccolini - Veal Jus

**Catering Menu #3 \$65.00**

***First Course - Choice of Three***

**Portuguese Octopus & Chorizo Spiedini**

Roasted Potato - Tuscan Olive & Preserved Tomato  
Warm Stone Ground Mustard Vinaigrette - Fresh Dill  
**Marinated Australian Lamb "Loliflops"**  
Grilled Brioche - Garlic-Rosemary "Pesto" - Gala Apple Relish

**Baked Clams**

L.I. Little Necks - EVOO - Garlic - Toasted Basil "Oreganata"  
Crumbs - Charred Lemon

**Our House Braised Short Rib Meatballs**

Mini Parmesan-Herb Polenta "Cakes" - Pickled Red Onions  
Horseradish Aioli - Barolo Jus

**Grilled Jumbo Shrimp GF**

2 Grilled Jumbo Shrimp - Chick Pea Puree - Eggplant  
Caponata - Toasted Pine Nuts - Spicy Wild Flower Honey

**Sauteed Baby Artichoke "Milanese"**

Burnt Lemon - Whipped Goat Cheese - Cranberry-Orange Jam  
Toasted Breadcrumbs - Crispy Garlic

***Second Course - Choice of One***

**Chopped Rustic Salad**

Romaine - Tomato - Cucumber - Red Onion - Chick Peas  
Barrel Aged Feta - Currants - Honey-Lemon Vinaigrette

**Tuscan Caesar**

Baby Kale - Romaine - Ciabatta Croutons - Pecorino Cheese  
Creamy Caesar Dressing

***Third Course - Choice of One***

**Orecchiette Toscana**

Sweet & Spicy Italian Sausage - Broccoli Rabe - Toasted Garlic  
Whipped Herb Ricotta

**Our Rigatoni Bolognesed**

Veal Ragu "Bolognese" - San Marzano - Touch of Cream  
Pecorino Romano

***Forth Course - Choice of Four***

**Pan Roasted Center Cut Swordfish**

Roasted Baby Eggplant - Oven-Dries Tomatoes - Charred  
Tri-Color Peppers - Sauce Vierge - Toasted Pingnoli Nuts

**Seared Diver Sea Scallop Saltimbocca\***

Prosciutto Wrapped - Sage Infused Riscotto - Veal Jus  
**Cedar Plank Roasted New Zealand King Salmon**

Shrimp Home-Fried Potatoes - Sauteed Baby Spinach  
Cabernet-Merlot Butter

**Pan Roasted French Chicken Breast**

Puttandsa Fregola - Sauteed Baby Spinach  
Wild Mushroom-Marsala Sauce

**Our Chicken Scarpariello "Hunter Style"**

Chicken Breast - Roasted Potato - Broccoli Rabe - Caramelized  
Onion - Sweet Italian Sausage - Cherry Peppers - EVVO

**16 oz. Grilled Tomahawk Veal Chop a la Marsala**

Gruyere Potato Gratin - Broccoli Rabe - Wild Mushroom  
Marsala Sauce

**14 oz. Certified Angus NY Strip Steak**

28 Day Wet Aged - Butternut Squash Custard - Vidalia Onion  
Rings - Garlic-Herb Butter - Bordalaise Sauce

