



# On Premise Catering Guide

2021

*Let us help plan a memorable event!*

Thank you for your interest in Little Sorrento for your next event. We have the menu, the venue & the experience to make your event a success.

Let this brochure be a guide for you as you look over the options we offer and know that we can tailor these options to your specific vision.

## **VENUES**

### ***The Double Space***

The combined Arthur & Mulberry spaces offers plenty of space for events from 60-75 guests. This space also has a private restroom for guests. *(not available on Weekend Evenings)*

### ***The Sorrento Room***

New wood flooring, large windows & a stone accent wall set the mood in this space. Our main dining room can accommodate 40-55 guests. *(not available on Weekend Evenings)*

### ***Arthur Avenue***

Featuring our stone wine room and pantry wall make this rustic room a favorite among our clients. It can seat 35-45 guests. *(not available on Weekend Evenings)*

### ***Mulberry Street***

Separated by large sliding barn doors, this is an intimate space. It can seat 25-30 guests.

## **GUARANTEED GUEST COUNT**

A minimum number of guests must be guaranteed at booking, a final count is due two days prior to your event. You will be charged the final submitted guest count or the actual guest count, whichever is higher.

## **PRIVATE SPACE – ROOM GUARANTEE**

Events must meet minimum guest requirements to guarantee private space.

**Mulberry Street:** min. 25 | max. 30 adult guests

**Arthur Ave:** min. 35 | max. 45 adult guests

**The Double Space:** min. 60 | max. 75 adult guests

**Sorrento Room:** min. 40 | max. 55 adult guests

***Room capacity is an estimate. Space required for buffets, gift tables, bar stations etc. may lower the actual room capacity.***

## **STYLE OF SERVICE**

***Choice of Entree*** Minimum 10 adult guests

Guests will choose an entrée from a menu of preselected items.

***Buffet*** Minimum 35 adult guests

Guests serve themselves from a variety of chaffing dishes on a separate table.

***Family Style*** Minimum 20 adult guests

Platters of a variety of main course items are presented to guests at the table.

The information contained in this booklet is subject to change at any time without notice.

©2020 Little Sorrento Inc. All Rights Reserved.

Updated January 2021

# EVENT PROPOSAL ONE

## Choice of Entree

2

### MENU

Begin with warm "LS" bread and our Signature Sorrento Bruschetta

#### **SALAD**

*Served individually*

*Italian House Salad | side of gorgonzola cheese or Caesar Salad*

#### **MAIN COURSE**

**Served as a Choice of three** | Choice of four +\$2.00 added to base price

*1 Chicken, 1 Fish, 1 Beef or Pork*

*(Upgrade beef option for NY Strip +\$6.00 per steak ordered)*

*All entrees served with 1 Starch & 1 Vegetable*

*(Vegetarian option available upon request)*

#### **DESSERT**

*Homemade Zeppolies, powdered sugar with raspberry sauce*

*Add freshly piped miniature cannoli +\$1.00 added to base price*

#### **BEVERAGE**

*Unlimited Soft Drinks Included*

*Coffee & Tea Included*

*Cappuccino & Espresso On Consumption \$3.50 ea.*

#### **PRICE CHOICE PACKAGE**

*Base Price per Person:*

Monday – Thursday Evening &

SATURDAY & SUNDAY AFTERNOON      \$30.95 + tax + service/gratuities = \$41.28

FRI & SAT EVENING      \$39.95 + tax + service/gratuities = \$53.28

SUNDAY EVENING      \$34.95 + tax + service/gratuities = \$46.61

*PRICES LISTED ARE CASH PRICES: Credit card payments ADD 3.69% non-cash adjustment*

# EVENT PROPOSAL TWO

## Family Style | Buffet

---

3

### MENU

Begin with warm "LS" bread and our Signature Sorrento Bruschetta

#### **SALAD**

*Served individually*

*Italian House Salad | side of gorgonzola cheese or Caesar Salad*

#### **MAIN COURSE**

**Served on a traditional Buffet or Family Style**

*1 Chicken, 2<sup>nd</sup> protein, 1 Vegetarian, 1 Starch, 1 Vegetable*

#### **DESSERT**

*Homemade Zeppolies, powdered sugar with raspberry sauce*

*Add freshly piped miniature cannoli +\$1.00 added to base price*

#### **BEVERAGE**

*Unlimited Soft Drinks Included*

*Coffee & Tea Included*

*Cappuccino & Espresso on Consumption \$3.50 ea.*

#### **BUFFET PRICE**

*Base Price per Person:*

Monday – Thursday Evening &

SATURDAY & SUNDAY AFTERNOON      \$29.95 + tax + service/gratuities = \$39.95

#### **FAMILY STYLE PRICE**

*Base Price per Person:*

Monday – Thursday Evening &

SATURDAY & SUNDAY AFTERNOON      \$34.95 + tax + service/gratuities = \$46.61

FRI & SAT EVENING      \$41.95 + tax + service/gratuities = \$55.95

SUNDAY EVENING      \$36.95 + tax + service/gratuities = \$49.28

*Afternoon events must end by 4:30pm*

*Final price determined by catering manager based on all options and is guaranteed at time of menu planning & minimum guest count.*

*PRICES LISTED ARE CASH PRICES: Credit card payments ADD 3.69% non-cash adjustment*

# ENHANCEMENTS

## APPETIZERS

***Priced per platter, served family style on each guest table***

Antipasto Roma	\$30
Tomato Bruschetta	\$10
Tomato & Mozzarella	\$15
Clams & Mussels	\$20
Mozzarella Stick/Calamari Combo	\$20

<b>Hot Antipasto</b>	<b>\$30</b>
<i>(Choose as 3 of the following)</i>	
Stuffed Mushrooms	\$15
Eggplant Rollatini	\$15
Mozzarella Sticks	\$10
Fried Calamari	\$15

### **Signature Sorrento Bruschetta \$15**

*House made tomato bruschetta topping, fresh mozzarella, roasted red peppers, crostini & drizzle of olive oil*

## PASTA COURSE

Add a course of one of the following pasta dishes to be served individually to your guests or family style on guest tables

### **Add \$1pp**

- PENNE ALLA VODKA
- FETTUCINI MEAT SAUCE
- RIGATONI POMODORO

### **Add \$3pp**

- CAVATELLI & BROCCOLI RABE W/SAUSAGE
- PENNE GORGONZOLA
- TORTELLINI, PROSCIUTTO & PEAS
- CHEESE RAVIOLI
- LINGUINI WHITE CLAM SAUCE

### **Enhance your beef option**

*NY Strip steak as a choice item +\$6.00 per steak ordered*

## DESSERT DISPLAY

Treat your guests to a variety of sweets to end the party. The display includes a tiered tower of mini pastries, miniature cannoli & assorted Italian cookies \$5pp (40 guests' min)

## OCCASION CAKES

Cakes brought by customer are subject to \$1pp service fee. Cakes must be purchased from a licensed bakery.

### **LINEN** (Private space only)

Linen napkins are included in your event package | choice of color  
White linen tablecloths are available as a \$1pp upgrade.

***Event Proposal One & Two have this enhancement included.***

# WEEKDAY LUNCH | BEREAVEMENT

Available weekdays only, excludes holidays

5

## Choice

**To Begin:** Warm "LS" Bread  
Tomato Bruschetta

**Salad:** Individually served house salad tossed with Italian dressing

**Entrée:** Choice of 3

- 1) Chicken
  - 2) Tilapia or Filet of Sole or Pasta Entree
  - 3) Eggplant or Pasta Entree
- Above served with choice of starch / roasted potato or pasta  
And family style: broccoli or green beans

### DESSERT

Zeppolies, raspberry sauce  
Coffee & Tea

### BEVERAGE

Soft Drinks, Iced Tea Included

**PRICE** *Credit card payments 3.69% non-cash adjustment fee*

Base Price/ Person:	Choice
Mon – Fri Lunch	\$21.95 + tax + gratuity = \$28.18
Saturday Lunch Bereavement	\$24.95 + tax + Gratuity = \$32.03

## Traditional Buffet | Family Style

### MENU

**To Begin:** Warm "LS" Bread

**Salad:** Italian House Salad OR Classic Caesar  
Individual, Family Style or Salad served on the buffet

### BUFFET

- 1: Chicken
- 2: Sausage & Peppers, or Tiny Meatballs
- 3: Eggplant or Fish (filet of sole or tilapia),
- 4: Pasta, Potato, or Rice
- 5: Broccoli, or Green Beans

### DESSERT

Zeppolies, raspberry sauce  
Coffee & Tea

### BEVERAGE

Soft Drinks, Iced Tea Included

### PRICE

Base Price/ Person:	Buffet ( <i>min. 35 adults</i> )	Family Style ( <i>min. 20 adults</i> )
Mon – Fri Lunch	\$21.95 + tax + gratuity = \$28.18	\$22.95 + tax + gratuity = \$29.46
Saturday Lunch Bereavement	\$25.95 + tax + gratuity = \$33.31	\$26.95 + tax + gratuity = \$34.60

*PRICES LISTED ARE CASH PRICES: Credit card payments ADD 3.69% non-cash adjustment*

# BEER & WINE OPTIONS

---

## **A LA CART ADD TO HOST BILL**

All beer and wine will be charged at the menu price per drink served. The tab will be applied to the final event bill.

## **CASH BAR**

Guest will be charged individually for all beer and wine at the menu price per drink served.

## **BEER & WINE STATION**

ON CONSUMPTION: Select Beer & Wine at a self-serve station. \$45 per 1.5L wine and \$6 per bottled beer consumed.

## **WINE ON TABLE**

Select 1.5L bottles of wine placed on the guest tables. Charged on consumption \$45/bottle. Or 750ml bottles selected off our wine list, priced per menu. Bar tab will be applied to final event bill.

## **CHAMPAGNE PUNCH**

Lemon sorbet & champagne mix, always a great addition to any event! \$90 party punch bowl.

## **CHAMPAGNE TOAST**

+\$1.00 per person service fee plus 750ml champagne (\$30/bottle) (minimum 20 guests)

*Prices exclude tax and gratuity.*

## **ALCOHOL RESPONSIBILITY**

We encourage all our guests to drink responsibly. Guests that are visibly intoxicated will not be served alcohol and may be asked to leave, or not permitted to enter the event.

# GENERAL INFORMATION

---

## EVENT TIME

All events are based on 3.5 hours, except for “showers” which are allotted four hours. Additional time will be charged at \$2 per person per hour. Events that begin after 1:30pm will be charged at the night price. “Day” Events but end by 4:30.

## DEPOSIT | PAYMENT

All events require a \$250.00 deposit to secure the space for your event. Deposits will be refunded up to 90 days before the event.

Final payment is due at the conclusion of your event in the form of cash or credit. Clients can pay by check; however, check must be received one week prior to event date for amount of the min. guaranteed guest count. Payment by credit card is subject to a 3.69% non-cash adjustment. **All gratuities must be made in cash only.**

## Event Proposal One & Two: base price + tax + 20% server gratuity + 5% admin. gratuity 5% Administration Gratuity Service includes:

Preliminary steps leading to the booking of your event including, onsite tours, answering questions as clearly as possible, and general correspondence. Menu planning, ordering, creating table diagrams, and typing guest menus and/or seating chart. And lastly, ensuring the overall execution of the event in your vision.

## CANCELATION / RESCHEDULING

You may cancel your event up to 90 days prior to the event date to receive a full refund of the deposit amount. No refund will be given within 90 days of the event date.

In the event of inclement weather, illness or emergency, you may reschedule the event for within 90 days of the original event date, **no deposits will be refunded.** If you no longer wish to hold your event due to COVID-19, deposits can be refunded in the form of a gift certificate.

In the event of inclement weather, natural disaster or other event resulting in the cancellation of the event, Little Sorrento Inc. is not responsible for expenses associated with rescheduling the event.

## VENDORS

Generally, outside vendors are not permitted, including DJs, Bands, Performers, etc. If an outside vendor is to be approved, a minimum two weeks’ notice is required, as well as, proof of vendor’s liability insurance.

## DECORATIONS

Management reserves the right to not allow any decoration that they deem inappropriate, unsafe or interferes with the operation of the restaurant. Decorations cannot disable or interfere with the operation of the fire alarms or fire exits. It is the responsibility of the client to put up and take down all decorations.

**Confetti is not permitted.**

## DAMAGE LIABILITY

As the host of the event you agree to assume liability for damage done by yourself or your guests. Damage to walls caused by decorations is subject to a \$100 charge per incident.

# MENU OPTIONS

## **MAINS**

### **CHICKEN/VEAL\* OPTIONS**

#### **Chicken Parmigiana or Veal Parmigiana**

**Chicken or Veal Limone** Breaded cutlet sautéed with lemon, white wine, garlic, butter & mushroom

**Chicken or Veal Scampi** Breaded cutlet sautéed with hot peppers, garlic, butter, white wine & mushrooms

**Chicken or Veal Madeira** tomatoes, onions, prosciutto, wine & mozzarella

**Chicken Marsala** Chicken breast dipped in flour sautéed with Marsala wine, butter & mushrooms

**Chicken Carciofo** Chicken breast dipped in flour sautéed with artichoke hearts, peppers, butter & wine

**Chicken Francese** Chicken breast dipped in flour & egg sautéed with lemon, wine & butter

**Champagne Chicken** Chicken breast dipped in flour sautéed with butter, paprika, champagne, Kalamata olives hearts & roasted red peppers, baked with mozzarella cheese

**Sun-Dried Tomato Parmesan Chicken** breast dipped in flour & parmesan cheese pan sautéed in a lite tomato cream sauce with sliced sun-dried tomatoes

**Brandy Chicken** breast dipped in flour pan sautéed in a brandy tomato cream sauce topped with asparagus and mozzarella cheese

### **BEEF & PORK OPTIONS**

**Pork\*\*** Roasted Pork Loin or Bone-in Center Cut Chop

1) **apple chutney**

2) **balsamic vinegar** *pepper sauce & portabella mushrooms*

3) **pizzaiola** *marinara sauce & portabella garlic & basil*

**Sausage & Peppers** Italian Sweet Sausage sautéed with peppers & onions

**Steak Sorrento** Marinated tender sliced beef with mushrooms, onions, butter garlic & white wine

**Steak Portabella** Marinated tender beef sliced & topped with portabella mushrooms with balsamic vinegar pepper sauce & cabernet wine

**Steak Pizzaiola** Marinated tender sliced beef with marinara sauce & portabella mushrooms, basil, garlic & wine

**Steak Brandy Peppercorn** Marinated tender sliced beef with brandy cream sauce with cracked peppercorn

**Meatballs** Tiny meatballs in tomato sauce

**\*veal not available on buffet/family style packages**

**\*\*Pork loin only available on buffet/family packages**

**Bone-in pork chop only available as a choice option**



# MENU OPTIONS

---

9

## **FISH OPTIONS** Filet of Sole, Tilapia or Salmon

**Stuffed:** breadcrumbs snow crabmeat & Italian seasonings topped with butter, garlic, lemon & wine

**Organata:** breadcrumbs, butter, garlic, lemon, wine & diced tomatoes

**Putanesca:** plum tomatoes, capers, olives, garlic, basil, hint of anchovy

**Piccata:** Lemons, capers, roasted peppers, butter, wine

**Francese:** dipped in flour & egg sautéed with lemon, wine & butter

**Mango Salsa:** diced fresh mango, sweet red peppers, onion, lemon, lime juice & a splash of wine

**Honey Balsamic Glaze:** Butter, garlic, honey balsamic reduction

## **VEGETARIAN**

**Eggplant Rollatine** (stuffed with ricotta), Parmigiana or Sorrento (with peppers & onions) Baked in Marinara sauce & mozzarella cheese

## **PASTA**

**Penne Ala Vodka** Prosciutto, pancetta, onions, vodka, tomato sauce, cream

**Cheese Filled Ravioli** Tomato Sauce or Meat Sauce

**Tortellini with Prosciutto & Peas** Cheese filled tortellini tossed with prosciutto, sweet peas, onions and cream sauce

**Rigatoni Pomodoro** Roma tomatoes, fresh garlic & basil

**Penne Gorgonzola** Diced tomatoes, garlic, gorgonzola cheese & cream

**Linguini Clam Sauce** Plumb tomato sauce or lemon, butter, white wine

**Cavatelli & Broccoli Rabe** Tossed with garlic & oil, Bell peppers, & crumbled Sausage

## **VEGETABLES**

Sautéed Green Beans

Sautéed Broccoli

Italian Vegetable Medley -roasted zucchini, yellow squash, & carrots

## **STARCH**

Roasted Potatoes

Potato Croquette

Pasta

# **KIDS MENU**

---

Children (3-11 years) \$14.95 plus tax, service & upgrades

**Chicken Cutlet with Fries & a slice of pizza**

served by request

Children (1-2 years) \$5.95 plus tax, service

**Pasta & Butter or Tomato Sauce**

served by request