

## Package 1

### Pasta Course

**Penne alla Vodka**  
vodka reduction  
in a tomato cream sauce

### Salad Course

**Caesar Salad**  
homemade Caesar dressing  
and shredded Parmesan

### Entrée

Choice of:  
**Veal Piccata**  
sautéed in white wine,  
lemon and capers

**Chicken Francese**  
egg-dipped and sautéed  
in a lemon butter wine sauce

### **Broiled Filet of Sole Oreganata**

sautéed in olive oil, garlic,  
white wine and seasoned  
bread crumbs

Entrées served with seasonal vegetables

**\$70 per person**

## Package 2

### Pasta Course

**Rigatoni  
al Filetto di Pomodoro**  
sautéed prosciutto, onion,  
and plum tomatoes

### Salad Course

**Tossed House Salad**  
iceberg lettuce, tomato, red  
onion, black & green import-  
ed olives shredded carrot and  
cucumber

### Entrée

Choice of:  
**Veal Scallopini Pizzaiola**  
sautéed peppers & mushrooms  
in a pomodoro sauce

**Chicken Francese**  
egg-dipped and sautéed  
in a lemon butter wine sauce

**Filet of Sole Scampi**  
sautéed in  
a lemon butter wine sauce

Entrées served with seasonal vegetables

### Dessert & Coffee

**\$80 per person**

## Package 3

### Pasta Course

**Penne alla Vodka**  
vodka reduction  
in a tomato cream sauce

### Salad Course

**Mozzarella Caprese**  
mozzarella & tomato served with  
fresh basil, sliced red pepper  
drizzled with EVOO

### Entrée

Choice of:  
**Veal Francese**  
egg-dipped and sautéed  
in a lemon butter wine sauce

**Chicken Marsala**  
breast of chicken sautéed in  
Marsala wine with mushrooms

**Broiled Filet of Sole  
Oreganata**  
sautéed in olive oil, garlic, white  
wine & seasoned bread crumbs

Entrées served with seasonal vegetables

### Dessert & Coffee

**\$85 per person**

## Package 4

### Appetizer Course

**Hot Antipasto**  
(served family style)  
eggplant rollatini, fried calamari,  
stuffed mushrooms & peppers

### Salad Course

**Tossed House Salad**  
iceberg lettuce, tomato, red  
onion, black & green imported  
olives shredded carrot &  
cucumber

### Entrée

Choice of:  
**Veal Marsala**  
sautéed in  
Marsala wine with mushrooms

**Chicken Francese**  
egg-dipped and sautéed  
in a lemon butter wine sauce

**Broiled Filet of Sole  
alla King Crab**  
sautéed in olive oil, garlic, white  
wine & stuffed with  
king crab meat

Entrées served with seasonal vegetables

### Dessert & Coffee

**\$90 per person**

## Package 5

### Appetizer Course

**Hot Antipasto**  
(served family style)  
eggplant rollatini, fried calamari,  
stuffed mushrooms & peppers

### Second Course

Choice of:  
**Tossed House Salad**  
iceberg lettuce, tomato, red  
onion, black & green imported  
olives, shredded carrot and  
cucumber

**Penne alla Vodka**  
vodka reduction  
in a tomato cream sauce

### Entrée

Choice of:  
**Chicken Florentine**  
breast of chicken topped with  
prosciutto and provolone in a  
spinach cream sauce

**Broiled Filet of Salmon  
à la Bartolino**  
sautéed in pesto sauce  
with two jumbo shrimp

**Broiled Filet of Sole  
alla King Crab**  
sautéed in olive oil, garlic,  
white wine & stuffed with  
king crab meat

**Sirloin Steak  
in Barolo Sauce**  
sautéed in barolo wine sauce  
served with mushrooms

Entrées served with seasonal vegetables

### Dessert & Coffee

**\$100 per person**

## Buffet Style

### Pasta Course

Choice of:  
**Penne alla Vodka**  
vodka reduction in a tomato cream

**Rigatoni  
al Filetto di Pomodoro**  
sautéed prosciutto, onion,  
and plum tomatoes

### Salad Course

**Tossed House Salad**  
iceberg lettuce, tomato, red onion,  
black and green imported olives  
shredded carrot and cucumber

### Buffet Style Entrée

Choice of four:

**Chicken: Parmigiana / Scarpariello  
Veal: Marsala / Scallopini / Piccata  
Salmon Florentine**

**Broiled Filet of Sole Oreganata  
Sausage and Peppers  
Eggplant Parmigiana**  
**\$75 per person**

NAME/S: \_\_\_\_\_

PHONE: ( \_\_\_\_\_ ) \_\_\_\_\_

EMAIL: \_\_\_\_\_

EVENT: \_\_\_\_\_ DATE: \_\_\_\_/\_\_\_\_/\_\_\_\_

NUMBER OF GUARANTEED GUESTS: \_\_\_\_\_ TIME: \_\_\_\_\_

MENU PACKAGE:     1     2     3     4     5     BUFFET

BEVERAGE ARRANGEMENTS: \_\_\_\_\_

NOTES: \_\_\_\_\_

\_\_\_\_\_

**FOOD AND BEVERAGE ARRANGEMENTS:** Dining room capacity is 80-100 guests. Minimum requirement of 20 guests (smaller parties can be served from our a la carte menu) Please be advised that no food or beverage is allowed into the restaurant for consumption on the premises without prior consent. A corkage fee of \$25 per 750ml bottle will be assessed if you provide your own wine. Our occasion cake is \$10 per person. You may provide your own at a cost of \$3 per person (cutting fee).

**DEPOSITS:** An advance deposit of 30% is required to confirm reservations. All deposits are non-refundable. Balance is due 72 hours prior to event.

**GUARANTEE:** A guaranteed number of attendees is due 72 hours prior to your function. You will be charged for this or the number of guests whom actually attend, whichever is higher.

**CANCELLATIONS:** Cancellations made 2 weeks prior to the date of the function, will not incur additional charges. Cancellations made after 2 weeks before the function will be assessed a balance of 50% of the contracted total.

**TAX:** New York sales tax of 8.875% will be added to all food, beverage and room rental charges, as well as any ancillary charges for audio visual equipment, flowers, etc.

**GRATUITY:** A 20% gratuity will be added automatically to food and beverage charges.

Additional charges per person, per hour may apply if your party goes over the allotted 4 hours contracted period.

We are not responsible for issues due to weather or outside elements.

**SIGNATURE:** \_\_\_\_\_

- FINE ITALIAN CUISINE -  
*Bartolino's*  
ESTABLISHED 1989



*Banquet Menu*

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