



2268 E. Main St Bexley, OH 43209 (614) 235-4300 giuseppesritrovo.com

NAME: DATE: COSTS:
 PHONE: TIME: Weekday Minimum \$1500 (includes food & bar)
 EMAIL: EVENT: Weekend Minimum \$3000 (includes food & bar)
 Room Fee in lieu of meeting minimum
 Additional Charges: Sales Tax & 25% gratuity
 Deposit \$500 (applied to final check)
 No Separate Checks

GUEST COUNT Approx:

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| <p>BAR: Calculated per selections and consumption</p> <p><input type="checkbox"/> Red wine</p> <p><input type="checkbox"/> White wine</p> <p><input type="checkbox"/> Beer</p> <p><input type="checkbox"/> Open Bar</p> <p><input checked="" type="checkbox"/> Soft drinks/coffee/iced-tea (included)</p> | <p>DECOR INSTRUCTIONS:</p> <p><input checked="" type="checkbox"/> Votives (included)</p> <p><input type="checkbox"/> Guest's Decorations</p> <p><input type="checkbox"/> Guest Flowers</p> <p><input type="checkbox"/> Guest's own Music</p> <p><input type="checkbox"/> A/V Required</p> <p><input type="checkbox"/> Guest's own Cake/Dessert (serving fee may apply)</p> <p><input type="checkbox"/> Flower/Cake Delivery Time: _____</p> <p><input type="checkbox"/> Guest Decorate Time: _____</p> <p><input type="checkbox"/> Event Time Limit:</p> | <p>DIETARY RESTRICTIONS:</p> <p><input type="checkbox"/> NONE</p> <p><input type="checkbox"/> Gluten free</p> <p><input type="checkbox"/> Vegetarian</p> <p><input type="checkbox"/> Vegan</p> <p><input type="checkbox"/> Dairy allergy</p> <p><input type="checkbox"/> Nut allergy</p> <p><input type="checkbox"/> Shellfish allergy</p> <p><input type="checkbox"/> Kosher</p> <p><input type="checkbox"/> Other allergy</p> |
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| <p>\$25 per person Buffet</p> <p>Assorted Appetizers</p> <p>Soft drinks, coffee & iced-tea</p> <p>Not Included: ALCOHOL/WINE/SPIRITS (Calculated per consumption)</p> | <p>\$35 per person Family Style or Buffet</p> <p>1 Appetizers - 1 Salad - 1 Entrée Dessert Sampler</p> <p>Soft drinks, coffee & iced-tea, bread & butter</p> <p>Not Included: ALCOHOL/WINE/SPIRITS (Calculated per consumption)</p> | <p>\$45 per person Family Style or Buffet</p> <p>2 Appetizers - 1 Salad - 2 Entrée Dessert Sampler</p> <p>Soft drinks, coffee & iced-tea, bread & butter</p> <p>Not Included: ALCOHOL/WINE/SPIRITS (Calculated per consumption)</p> | <p>\$50 per person Family Style or Buffet</p> <p>3 Appetizers - 2 Salads - 3 Entrée, Dessert Sampler</p> <p>Soft drinks, coffee & iced-tea, bread & butter</p> <p>Not Included: ALCOHOL/WINE/SPIRITS (Calculated per consumption)</p> |
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| <p>APPETIZERS</p> <p>GRILLED CHICKEN SKEWER</p> <p>PROSCIUTTO WRAPPED ASPARAGUS</p> <p>BACON WRAPPED POTATO WEDGES</p> <p>BRUSCHETTA ASSORTMENT</p> <p>ANTIPASTO</p> <p>PESTO GRILLED SHRIMP - <u>Add \$3 pp</u></p> <p>MINI LAMP CHOPS - <u>Add \$3 pp</u></p> <p>NAPOLI PIZZA - tomato sauce, mozzarella, oregano</p> <p>MARGHERITA PIZZA - mozzarella, tomatoes, basil</p> <p>PEPPERONI PIZZA - tomato sauce, mozzarella and pepperoni</p> <p>AI FUNGHI PIZZA -tomato sauce, mushrooms, mozzarella, parmigiano reggiano cheese</p> <p>SALAD</p> <p>CLASSIC CAESAR</p> <p>ARUGULA - Toasted almonds, olive oil, lemon juice, balsamic vinegar, topped with shaved parmigiano reggiano.</p> <p>DELLA CASA - Romaine, tomato, radish, cucumber, balsamic vinaigrette and parmigiano reggiano.</p> <p>MEDITERRANEAN - Romaine, feta cheese, roma tomato, kalamata olives, balsamic vinaigrette.</p> <p>MESCLUN - Mix of field greens with balsamic vinaigrette.</p> | <p>ENTRÉE</p> <p>ROLLATI Di SPINACI - Fresh pasta pinwheels with a mix of fresh spinach and three cheeses, served over marinara.</p> <p>TORTIGLIONE - Marinara, garlic, basil, parsley and parmigiano reggiano cheese.</p> <p>SMOKED CHICKEN RAVIOLI - Parmigiano reggiano sauce.</p> <p>ASPARAGUS RAVIOLI - Toasted almond shell, roma tomatoes, pignoli nuts in a parmigiano reggiano cheese sauce.</p> <p>ORECCHIETTE- Sausage, broccolini, white wine.</p> <p>PENNE POLLO FIORENTINO - Chicken, roma tomatoes, spinach and pignoli nuts in a white wine sauce.</p> <p>LA TUA PASTA - Choice of only one combination. Pasta choice: spaghetti, fettuccine, gnocchi, penne Sauce choice: alfredo, marinara, pesto, meat sauce</p> <p>SPAGHETTI & MEATBALLS (100% beef)</p> <p>CHICKEN PICCATA - Sautéed mushrooms, capers with lemon white wine sauce.</p> <p>CHICKEN MARSALA - Sautéed mushrooms in a marsala wine sauce.</p> <p>GAMBERI DIAVOLA - Sautéed shrimp, light spicy tomato sauce, garlic, capers, kalamata olives. <u>Add \$3.00 pp</u></p> <p>GAMBERI di SCILLA - Sautéed shrimp in a spicy mushroom cognac cream sauce. <u>Add \$3.00 pp</u></p> <p>BEEF SHORT RIBS - Slowly braised, served with gnocchi in a mushroom demi-glace sauce. <u>Add \$5.00 pp</u></p> <p>FISH of the DAY - <u>Add \$5.00 per person</u></p> <p>** Vegetables may be substituted for pasta: Broccolini, julienne vegetables, roasted vegetables, Brussels sprouts.</p> |
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Deposit amount will be applied to final check. ****Forfeiture of total deposit if event is cancelled within 72 hours (3-days) prior to event date.**

Final guest count must be provided 48 hours prior to event. Guest additions/subtractions- we will do our best to accommodate.

Partial or full deposit will be applied to any damage of private room and/or restrooms. This may include, but not be limited to: damage of walls, fixtures and furniture due to decorations: taped, glued, pinned, crayons, markers, stickers, candy and misc. Damage or destruction to restrooms will also result in deposit being applied to repair or clean up.

Giuseppe's is not responsible for items left behind. **ABSOLUTELY NO GLITTER OR CONFETTI OF ANY KIND ALLOWED.**

Please sign and return with your deposit indicating understanding, agreement and acceptance.

Signature: _____ Date: _____