

Spaghettini

HORS D OEUVRES RECEPTION

EACH TRAY HAS 40 PIECES AND IS INTENDED
TO BE DISPLAYED AND SERVE APPROXIMATELY 20 GUESTS.
SELECT ITEMS OFFERED TRAY PASSED FOR 50 GUESTS OR MORE.

TOMATO BRUSCHETTA WITH TOASTED BAGUETTE <i>add goat cheese to be served on the side \$15</i>	80
WARM ARTICHOKE SPREAD WITH TOASTED FOCACCIA	90
ITALIAN COCKTAIL MEATBALLS	140
CALAMARI WITH MARINARA	175
DELUXE CHEESE DISPLAY <i>domestic and imported cheeses, dried fruit, and roasted nuts</i>	200
SPAGHETTINI TUSCAN ANTIPASTI <i>parmigiano-reggiano cheese, mozzarella, cured olives, italian salami, prosciutto, & roasted vegetables</i>	230
VEGETABLE CRUDITÉ <i>with creamy parmesan dip</i>	80
FRESH FRUIT DISPLAY	85
EGGPLANT PARMESAN <i>house made marinara, burrata</i>	200
SKEWERED CAPRESE SALAD <i>heirloom tomatoes, mozzarella, fresh basil, balsamic</i>	145
CRAB CAKES	200
POMMEREY SHRIMP	225
HALIBUT CEVICHE WITH HOUSE MADE TORTILLA CHIPS <i>tomatoes, cilantro, onion, lime vinaigrette</i>	235
CHIPS & GUACAMOLE <i>pomegranate seeds, queso fresco</i>	85

PRICES LISTED ABOVE ARE SUBJECT TO
CURRENT SALES TAX, 5% SERVICE CHARGE,
AND CLIENT STIPULATED GRATUITY

3005 Old Ranch Parkway, Seal Beach, CA 90740 562-206-7401
banquets@spaghettini.com

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HALIBUT TACOS <i>cabbage, pico de gallo, chipotle aioli</i>	235
HORSERADISH CRUSTED SHRIMP	225
COCONUT CHICKEN WITH DIPPING SAUCE	130
CRAB STUFFED MUSHROOM CAPS	175
SAUSAGE STUFFED MUSHROOM CAPS	150
COCONUT FRIED SHRIMP WITH SWEET MANGO SAUCE	235
AHI WITH TOASTED BAGUETTES	245
LAMB CHOP LOLLIPOPS	280

DESSERTS

ASSORTED FRESHLY BAKED COOKIES & DESSERT BARS	65
MINI DESSERTS <i>-vanilla bean crème brûlée</i> <i>-chocolate pot de crème</i>	5 EACH
SEASONAL CHOCOLATE DIPPED FRUIT: (2 doz min)	99, 2 DOZ
BABY BUNDTTS BY BUNDTTS ON MELROSE --- \$20 for each additional dozen	65, 2 DOZ (incl delivery)
~EVENT FAVORS AVAILABLE: individually boxed bundts (2 doz min) --- \$36 for each additional dozen	82, 2 DOZ (incl delivery)
<i>- 2 dozen minimum, please provide 48-hour notice to ensure delivery</i> <i>- Flavors: red velvet, german chocolate, zesty lemon, pineapple, strawberry lemonade, devil's food chocolate, classic vanilla, cookies & cream</i>	
CAKE CUTTING SERVICE	2 PER PERSON

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BUFFET SERVINGS

EACH TRAY SERVES APPROXIMATELY 15 GUESTS

*GLUTEN FREE VERSION AVAILABLE

SALADS

SPAGHETTINI HOUSE SALAD 120

red oak & bibb lettuce, creamy parmesan, topped with shaved parmesan, cherry tomatoes, and croutons

SPAGHETTINI CLASSIC CAESAR SALAD 125

crisp romaine tossed in our signature dressing with croutons and topped with shaved parmesan cheese

CHOPPED CHICKEN SALAD 245

grilled herb chicken, iceberg lettuce, bacon, dried cranberries, apples, maytag bleu cheese and crushed pecans tossed with blue cheese dressing

CLASSIC COBB SALAD 250

grilled chicken, smoked bacon, avocado, mushrooms, tomato, egg and blue cheese

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PASTAS

GLUTEN FREE PASTA AVAILABLE

WILD MUSHROOM PENNE PASTA 240

pulled roasted chicken, oven roasted tomatoes, garlic cream

SEAFOOD PASTA 350

lobster, shrimp, jumbo lump crab, parmesan cream, rustic breadcrumbs

BOW TIE CHICKEN PASTA 240

sautéed chicken, artichoke hearts, tomatoes, capers, broccoli, garlic butter sauce

TOMATO VODKA CREAM PENNE PASTA 240

pulled roasted chicken breast, sautéed tomatoes

PENNE PASTA WITH BOLOGNESE 240

our meat sauce is a six-hour berkshire pork in a marinara

PENNE PASTA AL FRESCA 200

penne pasta tossed with roma tomatoes, fresh basil and garlic

ENTRÉES

CHICKEN PARMESAN 270

house marinara, penne pasta, parmigiano- reggiano, mozzarella

ALASKAN HALIBUT 430

horsedradish crust, mashed potatoes, seasonal market vegetables, citrus butter

BRAISED SHORT RIBS 325

mashed potatoes, seasonal market vegetables, veal jus

AGED FILET MIGNON 440

sweet butter, sea salt, mashed potatoes, seasonal market vegetables

CARAMELIZED SALMON 375

jasmine rice, seasonal market vegetables, lemongrass beurre blanc

MARINATED SLICED SIRLOIN STEAK 300

with soy & ginger marinade, mashed potatoes, seasonal market vegetables

CHICKEN MARSALA 270

jidori chicken, wild mushrooms, marsala a jus, mashed potatoes, and seasonal market vegetables

PARMESAN CRUSTED CHILEAN SEA BASS 430

mashed potatoes, seasonal market vegetables, citrus butter

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TERMS, FEES AND CONDITIONS

1. **To confirm a date, pick up time, for a catering order, a minimum deposit of \$500.00 is required along with a signed contract. All deposits are non-refundable and non-transferable as they are used to secure a specific date, pick up time for your catering order. All deposits will be credited towards the balance of your order.**
2. If the catering order is cancelled 7 days or less prior to the pick up date, the total will be charged in full. This includes tax and 5% banquet fee This charge shall be paid as liquidated damages and not as a penalty. Cancellations must be made in writing via email, fax, or mail.
3. Please submit signed contract and deposit by the requested due date. If a signed contract and deposit are not received by the requested date, the tentative order may be released without notification.
4. Current sales tax and a 5% service charge will be applied to your final bill. Gratuity will not be automatically applied but for your convenience, a tip guide will be provided on your final bill. The suggested gratuity for the level of service Spaghettini provides is 20%. The 5% service charge is not a tip or gratuity.
5. If extensive set-up is required additional charges may be applied. Delivery must be confirmed 48 hours in advance. Restrictions, distance and fees applied.
6. Checks will not be accepted less than 30 days prior to the catering order or as a manner of final payment. A credit card is required to be kept on file for incidentals.

ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE

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