

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

add goat cheese to be served on the side \$15

WARM ARTICHOKE SPREAD WITH TOASTED FOCACCIA

ITALIAN COCKTAIL MEATBALLS

CALAMARI WITH MARINARA

DELUXE CHEESE DISPLAY

domestic and imported cheeses, dried fruit, and roasted nuts

SPAGHETTINI TUSCAN ANTIPASTI

parmigiano-reggiano cheese, mozzarella, cured olives, italian salami, prosciutto, & roasted vegetables

VEGETABLE CRUDITÉ

with creamy parmesan dip

FRESH FRUIT DISPLAY

EGGPLANT PARMESAN

house made marinara, burrata

SKEWERED CAPRESE SALAD

heirloom tomatoes, mozzarella, fresh basil, balsamic

CRAB CAKES

POMMEREY SHRIMP

HALIBUT CEVICHE WITH HOUSE MADE TORTILLA CHIPS

tomatoes, cilantro, onion, lime vinaigrette

CHIPS & GUACAMOLE

pomegranate seeds, queso fresco

PRICES LISTED ABOVE ARE SUBJECT TO
CURRENT SALES TAX, 6% SERVICE CHARGE,
AND CLIENT STIPULATED GRATUITY

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

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HALIBUT TACOS

cabbage, pico de gallo, chipotle aioli

HORSERADISH CRUSTED SHRIMP

COCONUT CHICKEN WITH DIPPING SAUCE

CRAB STUFFED MUSHROOM CAPS

SAUSAGE STUFFED MUSHROOM CAPS

COCONUT FRIED SHRIMP WITH SWEET MANGO SAUCE

AHI WITH TOASTED BAGUETTES

LAMB CHOP LOLLIPOPS

DESSERTS

ASSORTED FRESHLY BAKED COOKIES & DESSERT BARS

MINI DESSERTS

-vanilla bean crème brûlée

-chocolate pot de crème

SEASONAL CHOCOLATE DIPPED STRAWBERRIES: (2 doz min)

BABY BUNDTTS BY BUNDTTS ON MELROSE

--- \$20 for each additional dozen

~EVENT FAVORS AVAILABLE: *individually boxed bundts (2 doz min)*

--- \$36 for each additional dozen

- 2 dozen minimum, please provide 48-hour notice to ensure delivery

- Flavors: red velvet, german chocolate, zesty lemon, pineapple, strawberry lemonade, devil's food chocolate, classic vanilla, cookies & cream

CAKE CUTTING AND OUTSIDE DESSERT SERVICE

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BEVERAGES

COFFEE & BEVERAGE SERVICE

(includes: coffee, iced tea, soft drinks, and lemonade)

BEER *(average price)*

HAND CRAFTED SIGNATURE COCKTAILS

HOUSE WINE

SAUVIGNON BLANC

PINOT NOIR

CHARDONNAY

CABERNET SAUVIGNON

CHATEAU SAINT MICHELLE

SPARKLING WINE

MIMOSA BAR: *(15 guest minimum)*

freshly cut fruit and assorted juices

BLOODY MARY BAR: *(15 guest minimum)*

*bloody mary mix, hot sauce, lemons/limes, celery, olives,
salt*

CORKAGE - 2 BOTTLE MAXIMUM LIMIT

(750ML BOTTLE)

BAR OPTIONS

HOST ON CONSUMPTION

CASH BAR/CASH AND CARRY

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BUFFET SERVINGS

EACH TRAY SERVES APPROXIMATELY 15 GUESTS

*GLUTEN FREE VERSION AVAILABLE

SALADS

SPAGHETTINI HOUSE SALAD

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

SPAGHETTINI CLASSIC CAESAR SALAD

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

CHOPPED CHICKEN SALAD

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

CLASSIC COBB SALAD

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

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PASTAS

GLUTEN FREE PASTA AVAILABLE

WILD MUSHROOM PENNE PASTA

pulled roasted chicken, oven roasted tomatoes, garlic cream

SEAFOOD PASTA

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

BOW TIE CHICKEN PASTA

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

TOMATO VODKA CREAM PENNE PASTA

pulled roasted chicken breast, sautéed tomatoes

PENNE PASTA WITH BOLOGNESE

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

PENNE PASTA AL FRESCA

penne pasta tossed with roma tomatoes, fresh basil and garlic

ENTREES

CHICKEN PARMESAN

house marinara, penne pasta, parmigiano-reggiano, mozzarella

ALASKAN HALIBUT

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

BRAISED SHORT RIBS

mashed potatoes, seasonal market vegetables, veal jus

AGED FILET MIGNON

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

CARAMELIZED SALMON

jasmine rice, seasonal market vegetables, lemongrass beurre blanc

MARINATED SLICED SIRLOIN STEAK

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

CHICKEN MARSALA

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

PARMESAN CRUSTED CHILEAN SEA BASS

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EVENT SPACES

WHILE SPAGHETTINI DOES NOT HAVE ROOM FEES,
EACH ROOM HAS A *FOOD AND BEVERAGE MINIMUM* DEPENDENT
ON THE DAY AND TIME OF YOUR EVENT.
PLEASE CONTACT THE PRIVATE DINING OFFICE FOR MORE INFORMATION REGARDING
YOUR PREFERRED DATE AND ROOM.

BOARDROOM

15 GUEST MAXIMUM CAPACITY
PATIO ACCESS INCLUDED
BUILT IN SCREEN
FLAT SCREEN TELEVISION

WINE CELLAR

32 GUEST MAXIMUM CAPACITY SEATED
40 GUEST MAX CAPACITY RECEPTION
PATIO ACCESS INCLUDED

BISTRO

50 GUEST MAXIMUM CAPACITY GUEST MAXIMUM CAPACITY
65 COCKTAIL RECEPTION

VERANDA

(ADJACENT TO THE PERFORMANCE LOUNGE)
80 GUEST MAXIMUM CAPACITY
(or 40 guest max capacity when booked in semi-private half sections: Back Veranda or Front Veranda)
INDOORS WITH HEATING AND AIR CONDITIONING
FIREPLACE
SHARED PATIO ACCESS

TERRACE PATIO

60 GUEST MAXIMUM CAPACITY
FIRE PIT
HEATERS

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TERMS, FEES AND CONDITIONS

1. **To secure a date, time, and space for your event, a minimum deposit of \$500.00 is required along with a signed confirmation letter. All deposits are non-refundable and non-transferable as they are used to secure a specific date, time, and space solely for your event. All deposits will be credited towards the balance of the event.**
2. If the function is cancelled less than 7 days prior to the event the total will be charged in full. 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 confirmation letter and deposit by the requested due date. If a signed confirmation letter and deposit are not received by the requested date, the tentative hold on the room may be released without notification.
4. Current sales tax and a 6% 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 6% service charge is not a tip or gratuity.
5. If extensive set-up is required additional charges may be applied. Room set up must be confirmed 48 hours in advance. Changes requested less than 48 hours in advance will incur a \$100 labor fee for re-setting the room.
6. Menu selection and bar arrangements are due three weeks prior to event. Specific wine selections submitted after the due date may not be available for your function. Wine vintages subject to change without notice.
7. Guaranteed headcount must be confirmed by contract, no later than 5 days prior to event date. You will be charged for this guaranteed number or the actual number of guests in attendance, whichever is greater. The count is not subject to a reduction. As a courtesy, the restaurant will be prepared for 10% above your guaranteed headcount.
8. **For seated meals of 40 or more guests, please be prepared to provide a breakdown of each guest's individual entree selection no later than five (5) business days prior to your event. (Example: 10 chicken, 20 steak, 10 salmon).**
9. **One check will be presented will be presented at the conclusion of your event for all charges from your event. No more than 2 credit cards per event. Any remaining balances are to be paid at the close of the function.**
10. Any unmet food and beverage minimums will be charged as "unmet minimum." Service charge, gratuity, and tax to apply to all unmet minimums.
11. If your party is more than 30 minutes late from your contracted start time a \$50 service fee will be added to your bill.
12. Events lasting longer than the contracted time are subject to an overtime room fee rate of \$50 per hour.
13. All beverages must be provided by Spaghettini and will be added to the bill presented at the conclusion of the event. Corkage for wine & champagne is permitted at a 2-bottle maximum limit at a charge of \$30 per 750 ml bottle.
14. Checks will not be accepted less than 30 days prior to event date or as a manner of final payment. A credit card is required to be kept on file for incidentals.
15. Nothing may be affixed in any way to any part of the restaurant, including but not limited to the walls, windows, light fixtures, ceilings, floors, drapes, furniture, grounds or landscaping. No Confetti or glitter. Only free-standing equipment and/ or table decorations may be used. Any nails, push pins, tape, staples, or hooks will result in a damage fee of no less than \$200.00. Any decorations or items brought into the restaurant must be removed from the property at the end of the event. Spaghettini is not responsible for items left behind.

ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE

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