

# 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**

*goat cheese to be served on the side*

### **WARM ARTICHOKE SPREAD WITH TOASTED FOCACCIA**

### **FRESH FRUIT DISPLAY**

### **COCONUT CHICKEN WITH DIPPING SAUCE**

### **ITALIAN COCKTAIL MEATBALLS**

### **EGGPLANT PARMESAN**

*house made marinara, burrata*

### **CALAMARI WITH MARINARA**

### **DELUXE CHEESE DISPLAY**

*domestic and imported cheeses, dried fruit, and roasted nuts*

### **AHI WITH TOASTED BAGUETTES**

### **CRAB CAKES**

### **POMMEREY SHRIMP**

### **LAMB CHOP LOLLIPOPS**

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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## **BUFFET SERVINGS**

EACH TRAY SERVES APPROXIMATELY 15 GUESTS

\*GLUTEN FREE VERSION AVAILABLE

## **SALADS**

### **SPAGHETTINI HOUSE SALAD**

*leggiano, cabernet tomatoes, creamy parmesan dressing*

### **SPAGHETTINI CLASSIC CAESAR SALAD**

*romaine hearts, parmigiano – reggiano, crostino*

## **BUFFET SERVINGS**

EACH TRAY SERVES APPROXIMATELY 15 GUESTS

## **PASTAS**

GLUTEN FREE PASTA AVAILABLE

### **WILD MUSHROOM CHICKEN & ROASTED GARLIC PENNE**

*roasted garlic sauce, oven dried tomatoes*

### **SEAFOOD PASTA**

*shell pasta, lobster, shrimp, jumbo lump crab, parmesan cream, rustic breadcrumbs*

### **BOW TIE CHICKEN PASTA**

*grilled chicken, artichoke hearts, tomatoes, capers, broccoli, garlic butter sauce*

### **TOMATO VODKA CREAM PENNE PASTA**

*roasted chicken, sautéed tomatoes*

### **PENNE PASTA WITH BOLOGNESE**

*pork, beef, veal, parmesan*

### **PENNE PASTA AL FRESCA**

*penne pasta tossed with roma tomatoes, fresh basil and garlic*

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## **ENTREES**

### **CHICKEN PARMESAN**

*lightly breaded, spaghetti marinara, parmesan cheese, mozzarella cheese*

### **HORSERADISH CRUSTED WILD HALIBUT**

*potato puree, seasonal vegetables, citrus butter*

### **SHORT RIBS**

*potato puree, seasonal vegetables, red wine jus*

### **FILET MIGNON**

*potato puree, seasonal vegetables, wild mushroom & veal demi - glace*

### **CARAMELIZED SALMON**

*jasmine rice, seasonal vegetables, lemongrass butter, soy grand marnier sauce*

### **SLICED SIRLOIN STEAK**

*potato puree, seasonal vegetables, wild mushroom & veal demi-glace*

### **CHICKEN MARSALA**

*potato puree, seasonal vegetables, wild mushroom marsala sauce*

### **CHILEAN SEA BASS**

*parmesan crust, potato puree, seasonal vegetables, citrus butter*

## **DESSERTS**

### **ASSORTED FRESHLY BAKED COOKIES & DESSERT BARS**

**90**

### **MINI DESSERTS**

*-vanilla bean crème brulee  
-chocolate pot de crème*

**7 EACH**

### **BABY BUNDTTS BY BUNDTTS ON MELROSE**

*delivery)*

*--- \$20 for each additional dozen*

**65, 2 DOZ (incl**

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

**82, 2 DOZ (incl delivery)**

*--- \$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**

**3 PER PERSON**

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## **BEVERAGES**

### **COFFEE & BEVERAGE SERVICE**

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

**4.75 PER PERSON UNLIMITED**

### **SERVICE**

**5 – 6 PER DRINK ON CONSUMPTION**

**BEER** *(average price)*

**8 – 14**

### **HAND CRAFTED SIGNATURE COCKTAILS**

**17–19 EACH**

### **HOUSE WINE**

SAUVIGNON BLANC

PINOT NOIR

CHARDONNAY

CABERNET SAUVIGNON

**16 A GLASS/45 PER BOTTLE**

### DOMAINE STE. MICHELLE

SPARKLING WINE

**MIMOSA BAR:** *(15 guest minimum)*

*freshly cut fruit and assorted juices*

**8 PER PERSON**

*with purchase of champagne*

**CORKAGE – 2 BOTTLE MAXIMUM LIMIT**

*(750ML BOTTLE)*

**30 PER BOTTLE**

### **BAR OPTIONS**

HOST ON CONSUMPTION

CASH BAR/CASH AND CARRY

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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 – 40 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 – 100 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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