

Sardella's Restaurant

Special Event Menu



"Voted Best Rehearsal Dinner Location & Best Italian Restaurant"



SARDELLA'S
ITALIAN
RESTAURANT



STATION DISPLAY (Minimum 20 persons)

Ⓞ Antipasto Station *a large display of marinated and grilled vegetables, Italian cured meats, artisan cheeses, kalamata olives, marinated mushrooms* **\$8.75 per person**

Ⓞ Fresh Fruit and Cheese Platter *seasonal fruits, berries, and grapes with an assortment of artisan cheeses and crackers* **\$8.75 per person**

Warm Baked Brie en Croute *imported Brie cheese in crisp puff pastry with almonds, apricot jam and fresh baked breads* **\$8.75 per person**

Ⓞ Classic Veggie Platter *traditional raw vegetable platter with homemade ranch & blue cheese* **\$8.75 per person**

Ⓞ Caprese Platter *layers of Roma tomatoes, basil & fresh mozzarella with white balsamic vinaigrette* **\$8.75 per person**

Ⓞ Classic Shrimp Cocktail Display *steamed jumbo shrimp served with cocktail sauce* **\$3.50 per shrimp**

AUDIO VISUAL RENTAL
Epson WXGA LCD Projector **\$50.00**
Portable Screen **\$50.00**



Ⓞ Gluten Free Items

**Make your event
special with a
Champagne Toast!**

\$8 per person

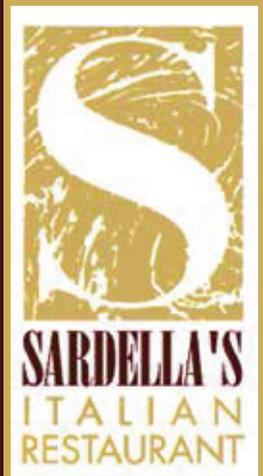


COLD HORS D' OEUVRES

Ⓞ GF Melon & Prosciutto <i>fresh melon wrapped in Prosciutto</i>	21. doz
Ⓞ GF Peppercorn Crusted Tenderloin <i>served on bruschetta with a chilled horseradish cream sauce</i>	30. doz
Ⓞ GF Chilled Shrimp <i>served on sliced cucumber with dill mayonnaise</i>	32. doz
Ⓞ GF Lump Crab Stuffed Endive <i>fresh endive leaves stuffed with lump crab salad</i>	30. doz
Ⓞ GF Marinated Fresh Mozzarella <i>wrapped with prosciutto and basil</i>	19. doz
Ⓞ GF Antipasto Mozzarella Kabob <i>fresh mozzarella, sundried tomato, artichoke and Kalamata olives</i>	19. doz

HOT HORS D' OEUVRES

Stuffed Mushroom <i>filled with ritz cracker roasted red pepper stuffing</i>	19. doz
Eggplant Fries <i>served in an individual cup with our own black ketchup dipping sauce</i>	19. doz
Mini Italian Meatballs <i>served with a side of marinara</i>	19. doz
Ⓞ GF Clams Oreganato <i>whole clams with seasoned panko bread crumbs, oregano with a garlic lemon oil</i>	32. doz
Ⓞ GF Aegean Sea Rubbed Scallops <i>wrapped in Pancetta</i>	33. doz
Bruschetta Napolitano <i>grilled artesian bread brushed with olive oil, garlic, fresh tomatoes and mozzarella</i>	19. doz
Ⓞ GF Marinated Chicken Saltimbocca Skewers <i>chicken, sage and Prosciutto</i>	23. doz
Mini Crab Cakes <i>served with a chilled garlic aioli</i>	32. doz
Ⓞ GF Beef Tenderloin <i>wrapped in pea pods with teriyaki sauce</i>	30. doz
Bite Size Gourmet Pizza <i>topped with portabella mushrooms</i>	19. doz
Clams Casino Style Littlenecks <i>with Pancetta ritz crumb filling</i>	34. doz



Suggestions...
6 pieces per guest prior to dinner
12 pieces per guest for cocktail party
(Minimum 3 dozen per selection)



Ⓞ GF Gluten Free Items

APPETIZER *Add an additional appetizer course to your event*

Chef's Suggestions:

Zuppa Di Vangole Littleneck Clams steamed with olive oil, clam broth, white wine, onions and garlic (add \$12 pp)

Calamari Fritto fried calamari tossed with cherry peppers, lemon and olive oil (add \$10 pp)

Crustini Fagioli grilled shrimp, tuscan white beans, garlic, plum tomatoes and herbs on grilled *Italian* bread (add \$12 pp)

Fried Double Tiered Mozzarella crisp, fresh fried mozzarella with sardella's marinara sauce (add \$10 pp)

SALAD

Sardella's Garden Salad romaine lettuce tossed with bermuda red onions and kalamata olives with light balsamic vinaigrette (included in package)

Caesar Salad romaine lettuce, romano cheese, croutons, tossed in a creamy classic caesar dressing (add \$5 pp)

Caprese Salad layers of roma tomatoes, basil and fresh mozzarella with white balsamic vinaigrette (add \$5 pp)

Amalfi Salad spinach, strawberries, goat cheese, red onion, toasted pinenuts, light strawberry balsamic dressing (add \$5 pp)

Insalata al Formaggio handmade parmigiana basket filled with arugula, cherry tomatoes, drizzled with 10 year old balsamic vinaigrette and crumbled gorgonzola cheese (add \$9 pp)

ENTRÉE

Choose Three – Served Tuscan Style (additional entrées \$10 pp)

Roasted Lemon Chicken fresh herb crusted chicken slowly roasted with lemon butter

Chicken Parmigiana breaded breast of chicken baked with mozzarella and tomato sauce

Chicken Marsala chicken breast sautéed with mushrooms, roasted garlic and marsala wine

Chicken Sorrento sautéed chicken breast with plum tomato, melted fresh mozzarella and basil

Ravioli Panna Prosciutto cheese ravioli with prosciutto and pecorino cheese cream sauce

Lasagna al Forno layered pasta, ground beef, pork, rocotta and tomatoes

Atlantic Cod baked with lemon, white wine and capers

Baked Stuffed Tilapia Filet shrimp and ritz cracker stuffing with lemon shallot butter

Ravioli Caprice lobster stuffed ravioli, plum tomato basil cream sauce

Grilled Swordfish Steak with a white wine, lemon and caper sauce

Sesame Crusted Salmon served with a soy ginger sauce

Classic Shrimp Scampi (3 shrimp per person) sautéed in white wine, lemon and garlic with a hint of sherry

Braised Short Ribs served with a sweet marsala wine sauce

Walnut Crusted Pork Tenderloin roasted with maple glaze and wild cherry sauce

Veal Parmigiana breaded veal cutlet baked with marinara and mozzarella cheese

Vegetarian Eggplant Parmigiana layered eggplant, mozzarella and tomato sauce

Vegetarian Vegetable Napoleon tall stack of grilled eggplant, zucchini and summer squash, goat cheese and fresh herbs, oven roasted with mozzarella cheese

Sardella's Private Event Package \$64.95

**Per Person
Plus Service and State Tax**

Event package includes Private Room, Sardella's garden salad, your three entrée choices served Tuscan style, pasta marinara, baked Italian bread. We also include 2 hrs. validated parking and no room fees.

**The private rooms require a minimum number of adult guests.*

VEGETABLE

\$3.50 per person

Grilled Asparagus
drizzled with lemon olive oil

Broccolini
sauteed with garlic olive oil

Classic Ratatouille

Broccoli Rabi
with roasted red peppers

Roasted Brussels Sprouts
with pignoli nuts



**SARDELLA'S
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 Substitute gluten free pasta \$5 per person. *Many of our entrées can be gluten free, please ask event manager for assistance.

DOLCI

(please pick 3 desserts for \$9 per person)

New York Cheese Cake *creamy and authentic vanilla cheesecake on a graham cracker crust served with whipped cream and chocolate*

GF Crème Brûlée *prepared in the traditional style of Fresh vanilla-flavored custard, served cold with a thin layer of caramelized sugar*

Tiramisu *Ladyfingers soaked in an espresso-coffee liquor mixture and smothered with rich, sweet mascarpone cheese*

Cannoli Siciliana *Cannoli and Biscotti plate*

Chocolate Decandence Cake

**Dessert package includes freshly brewed regular, decaffeinated coffee and tea*

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\$8 per person***



GF Gluten Free Items

Private Dining Rooms

A minimum number of adults may apply for all private rooms



Salute

Accommodates up to sixty (60) people in a warm, comfortable and private setting. Small outside porch accessible.



Pompeii

Welcomes up to forty-five (45) guests with a hand painted mural and sunroom atmosphere.



Amalfi Room (Courtyard)

An intimate, private garden setting with a stone wall and archway that accommodates up to forty (40) guests.



Tuscan

Accommodates up to sixty (60) people and offers an elegant, cozy setting complete with fireplace and outdoor porch. Also includes private bar and bathroom.

Sardella's Can Also Offer You



Oak Room *semi-private*

This semi private room can hold up to twenty (20) guests and features beautiful oak paneling and stained glass windows.

The Newport Cottage (28 Memorial Boulevard West, Newport R) is located in the heart of the Historic Hill District that features a Newport style of elegance that is just walking Distance to our famed Beaches, Harbors and Mansions. It is never too early to start booking rooms. The Newport Cottage can sleep a total of 8 guests. With an Open Floor Plan that Features 3 Bedrooms / 2 Bathrooms / 2 Living Rooms (one with a sofa bed) / Kitchen and Dining Room, The Newport Cottage is sure to be a perfect VENUE for any occasion. Accommodations range from in-house Washer / Dryer, Fireplace, Flat Screen TV's and Wi-Fi. To an Outdoor Grill and on Property Parking.

Call or email Cassandra for all reservations –
401.662.2753, cassnewport@yahoo.com
www.thenewportcottage.com



Sardella's Private Dining Rooms

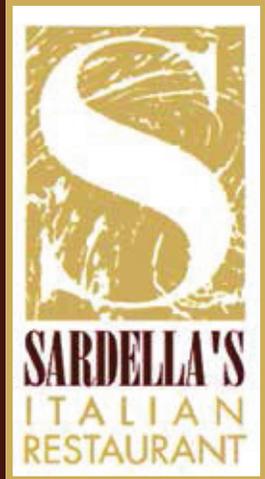
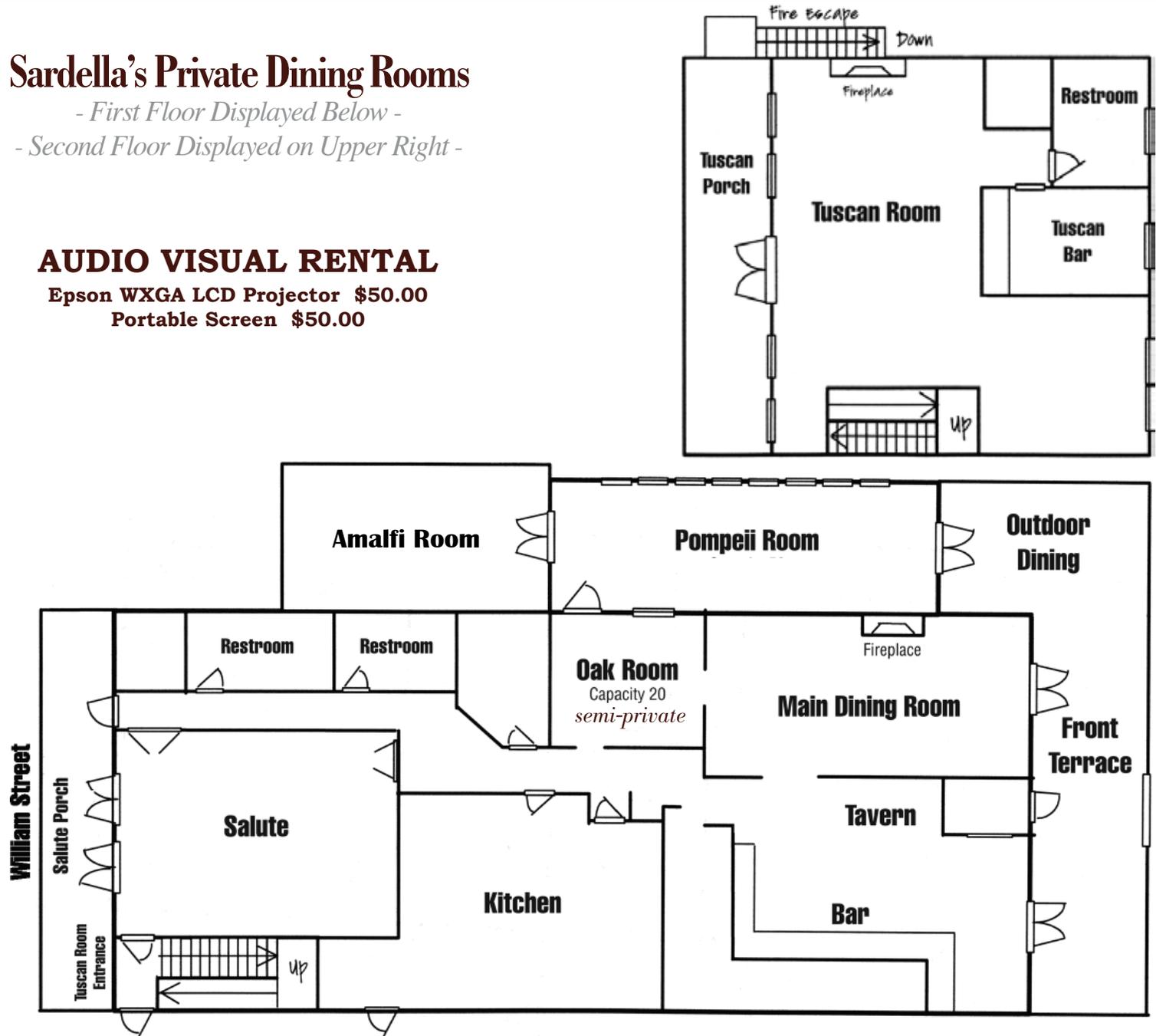
- First Floor Displayed Below -

- Second Floor Displayed on Upper Right -

AUDIO VISUAL RENTAL

Epson WXGA LCD Projector \$50.00

Portable Screen \$50.00



General Information & Service Agreement

Dining rooms may be reserved for special events for groups of 20-200.

- A \$1000.00 non-refundable deposit payable by money order or personal check is required to reserve date and private event room. This deposit will be deducted from the total charge of the event. The balance of all charges is due at the conclusion of the event. Visa, Master Card, American Express, Discover, Cash.
- Menu selection and event details must be submitted at least fourteen (14) days prior to the event. A Banquet Event Order (BEO) outlining these details and requiring a confirmation signature will be generated.
- A pre-selected menu is required for groups of twenty or more. Our signature style is Tuscan Tasting, a three tiered entrée presentation. Should individual service be desired, an exact count for each entrée selection will be required at least ten (10) days prior to the event.
- A guaranteed guest count is required at least (5) five business days prior to the event. If a guaranteed guest count is not given, the estimated guest count noted originally will become the guaranteed guest count. The Chef will be prepared to serve an additional 10% over the guaranteed guest count in the event that the actual number of guests exceeds the guaranteed guest count. The final charge will be for the guaranteed guest count or the actual guest count, whichever is greater. A minimum number of adults may apply for all private rooms.
- Sardella's Restaurant reserves the right to revise the room assignment and menu selection should the guaranteed guest count differ from the estimated guest count by more than 10%.
- A service charge of 22% will be added to all food and beverage items. Rhode Island sales tax of 8% is applicable to all food, beverage and any miscellaneous charges.
- All prices quoted are subject to change. Prices may be confirmed 30 days prior to the scheduled event. Minimum expenditures for food and beverage as well as room rental charges may apply.
- Rhode Island liquor laws do not permit the service of beverage after 12:30am. Sardella's Restaurant reserves the right to limit and control the amount of alcoholic beverages consumed by guest.

• I have read and agree to the terms listed above

Signature: _____

Date: _____

Deposit \$ _____

Date of the Event: _____

Number of People: _____

Private Room: _____

*Sardella's Restaurant | 30 Memorial Blvd West | Newport, RI
02840 Tel: 401-849-6312 | Fax: 401- 848-0190 | www.sardellas.com*

