

DeLuca's

PARTY BOOKLET

2023-2024

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**CALL NOW TO BOOK
YOUR NEXT PARTY**

BEREAVEMENT/
WEEKDAY LUNCH MENU

MONDAY – FRIDAY (DAY TIME ONLY 12pm-3pm)
\$34.95pp (Plus NYS Sales Tax & Gratuity)

FIRST COURSE

(Host's Choice of One)

RIGATONI POMODORO

Fresh tomato sauce

PENNE VODKA

Tomato sauce, vodka, cream, & shallots

MIDDLE COURSE

DELUCA'S HOUSE SALAD

Mesclun, cherry tomatoes, shaved parmigiano Reggiano cheese, cucumber, balsamic dressing

MAIN COURSE

(Host's Choice of Three)

POLLO FRANCHESE

Floured & egg battered Chicken breast in a lemon & butter sauce

POLLO MARSALA

Chicken breast in Marsala wine sauce with mushrooms

SALMONE OREGANATA

Salmon in a white wine lemon sauce topped with breadcrumb

MELANZANE TIMBALLO

Breaded & Fried Eggplant, tomato sauce, fresh mozzarella

COSTATA DI MAIALE *(ex \$5pp)*

Pan-seared pork chop, Sweet & hot peppers, onions

BEVERAGES

Unlimited Soda, Coffee, & Tea

(Cappuccino & Espresso ex \$5pp)

DESSERT COURSE *(Ex \$5pp)*

ASSORTED HOMEMADE DESSERTS

ADD-ON FAMILY STYLE APPETIZERS

(Host's Choice of Three – ex \$18pp)

**FRIED CALAMARI, BAKED CLAMS, FRESH MOZZARELLA & TOMATO,
FAMOUS MAMMA'S MEATBALLS**

DIANA'S MENU

\$59.95pp (Plus NYS Sales Tax & Gratuity)

FIRST COURSE

(Host's choice of one served individually)

BURRATINA

Buttermilk mozzarella, Prosciutto, cherry tomatoes, balsamic glaze

CESARE INSALATA

Romaine lettuce, Caesar dressing, croutons, & parmigiano reggiano cheese

PASTA COURSE

(Host's Choice of Two, Guest's Choice of one served individually)

RIGATONI POMODORO

Fresh Tomato Sauce

PENNE VODKA

Tomato sauce, vodka, cream, & shallots

ORECCHIETTE BARESE

Ear - shaped pasta, broccoli rabe, crumbled sausage, garlic, e.v.o.o.

MAIN COURSE

(Host's Choice of Three, Guest's Choice of one served individually)

POLLO FRANCHESE

Floured & egg battered Chicken breast in a lemon & butter sauce

POLLO PROSECCO

Chicken breast, prosecco wine sauce, touch of cream, artichoke hearts, & sun-dried tomatoes

SALMONE OREGANATA

Salmon in a white wine lemon sauce topped with breadcrumb

MELANZANE TIMBALLO

Breaded & Fried Eggplant, tomato sauce, fresh mozzarella

COSTATA DI MAIALE

Pan-seared pork chop, sweet & hot peppers, onions

BEVERAGES

Unlimited Soda, Coffee, Tea, Cappuccino & Espresso

DESSERT COURSE *-(Ex \$5pp)*

ASSORTED HOMEMADE DESSERTS

KIMBERLY'S MENU

\$69.95pp (Plus NYS Sales Tax & Gratuity)

FAMILY STYLE APPETIZERS

(All served family style)

FIOR DI LATTE

Homemade fresh mozzarella, tomato, roasted peppers, balsamic glaze

VONGOLE OREGANATA

Littleneck clams served oreganata style

CALAMARI FRITTI

Fried squid served with marinara sauce

PASTA COURSE

(Host's Choice of Two, Guest's Choice of one served individually)

RIGATONI POMODORO

Fresh Tomato Sauce

PENNE VODKA

Tomato sauce, vodka, cream, & shallots

ORECCHIETTE BARESE

Ear - shaped pasta, broccoli rabe, crumbled sausage, garlic, e.v.o.o.

MAIN COURSE

(Host's Choice of Three, Guest's Choice of one served individually)

POLLO FRANCHESE

Floured & egg battered Chicken breast in a lemon & butter sauce

POLLO PROSECCO

Chicken breast, prosecco wine sauce, touch of cream, artichoke hearts, & sun-dried tomatoes

SALMONE OREGANATA

Salmon in a white wine lemon sauce topped with breadcrumb

SCALOPPINE MARSALA

Veal Scaloppine in a marsala wine sauce with mushrooms

COSTATA DI MAIALE

Pan-seared pork chop, Sweet & hot peppers, onions

BEVERAGES

Unlimited Soda, Coffee, Tea, Cappuccino & Espresso

DESSERT COURSE *-(Ex \$5pp)*

ASSORTED HOMEMADE DESSERTS

GINA MARIE'S MENU

\$84.95pp (Plus NYS Sales Tax & Gratuity)

FAMILY STYLE APPETIZERS

(All served family style)

FIOR DI LATTE

Homemade fresh mozzarella, tomato, roasted peppers, balsamic glaze

FAMOUS MAMMA'S MEATBALLS

Pan-fried meatballs, tomato sauce, ricotta cheese

VONGOLE OREGANATA

Littleneck clams served oreganata style

CALAMARI FRITTI

Fried squid served with marinara sauce

PASTA COURSE

(Host's Choice of Two, Guest's Choice of one served individually)

RIGATONI POMODORO

Fresh Tomato Sauce

PENNE VODKA

Tomato sauce, vodka, cream, & shallots

ORECCHIETTE BARESE

Ear-shaped pasta, broccoli rabe, crumbled sausage, garlic, e.v.o.o

SALAD COURSE

(Host's Choice served individually)

CESARE INSALATA

Romaine lettuce, Caesar dressing, croutons, & parmigiano reggiano cheese

PEAR & ARUGULA INSALATA

White wine poached pear, arugula, shaved grana padano cheese, walnuts, & white wine reduction vinaigrette

MAIN COURSE

(Host's Choice of Three, Guest's Choice of one served individually)

POLLO PROSECCO

Chicken breast, prosecco wine sauce, touch of cream, artichoke hearts, & sun-dried tomatoes

BRANZINO

Mediterranean seabass in a white wine sauce with lemon & capers

SOGLIOLA OREGANATA

Filet of sole in white wine lemon sauce topped with breadcrumb

SCALOPPINE MARSALA

Veal Scaloppine in a marsala wine sauce with mushrooms

BISTECCA DI MANZO

Ny Strip Steak served with Au poivre Sauce

BEVERAGES

Unlimited Soda, Coffee, Tea, Cappuccino & Espresso

DESSERT COURSE *-(Ex \$5pp)*

ASSORTED HOMEMADE DESSERTS

ROBERT'S MENU

\$114.95pp (Plus NYS Sales Tax & Gratuity)

FAMILY STYLE APPETIZERS

(All served family style)

COLD ANTIPASTO

Executive Chef's Selection Assorted Meats & Cheeses – Preset on Table

FIOR DI LATTE

Homemade fresh mozzarella, tomato, roasted peppers, balsamic glaze

FAMOUS MAMMA'S MEATBALLS

Pan-fried meatballs, tomato sauce, ricotta cheese

VONGOLE OREGANATA

Littleneck clams served oreganata style

CALAMARI FRITTI

Fried squid served with marinara sauce

PASTA COURSE

(Host's Choice of Two, Guest's Choice of one served individually)

FIORETTI BOSCAIOLA

Beggars purse pasta stuffed with pear & ricotta cheese in a mushroom & prosciutto cream sauce

TRUFFLE RIGATONI

Rigatoni in a truffle sauce with crumbled sausage & mixed mushrooms

ORECCHIETTE BARESE

Ear-shaped pasta, broccoli rabe, crumbled sausage, garlic, e.v.o.o

SALAD COURSE

(Host's Choice served individually)

CESARE INSALATA

Romaine lettuce, Caesar dressing, croutons, & parmigiano reggiano cheese

PEAR & ARUGULA INSALATA

White wine poached pear, arugula, shaved grana padano cheese, walnuts, & white wine reduction vinaigrette

MAIN COURSE

(Host's Choice of Three, Guest's Choice of one served individually)

POLLO PROSECCO

Chicken breast, prosecco wine sauce, touch of cream, artichoke hearts, & sun-dried tomatoes

BRANZINO

Mediterranean seabass in a white wine sauce with lemon & capers

SPIGOLA CILENA

Chilean seabass lemon garlic sauce topped with breadcrumb

COSTOLETTE DI AGNELLO

Grilled Lambs chops in a Barolo wine sauce

FILETTO DI MANZO

Filet Mignon served with Au poivre Sauce

BEVERAGES

Unlimited Soda, Coffee, Tea, Cappuccino & Espresso

DESSERT COURSE

ASSORTED HOMEMADE DESSERTS

ADD-ONS MENU

DRINK PACKAGE #1 - \$15 pp

ON FRIDAY NIGHT & SATURDAY NIGHT DRINK PACKAGE #1 IS \$30PP

UNLIMITED WINE, SANGRIA, BEER, BELLINI, & MIMOSA

WINE: HOUSE CABERNET SAUVIGNON & PINOT GRIGIO (DOESN'T INCLUDE PREMIUM VARIETALS)

SANGRIA: RED, WHITE, & PEACH – BEER: ALL AVAILABLE BOTTLES

DRINK PACKAGE #2 -\$30 pp

ON FRIDAY NIGHT & SATURDAY NIGHT DRINK PACKAGE #2 IS \$50PP

INCLUDES TOP SHELF OPEN BAR

INCLUDES ALL OF DRINK PACKAGE #1

VODKA- TITO'S, GREY GOOSE, BELVEDERE, KETEL ONE

GIN- BOMBAY SHAPPIRE, TANQUERAY, HENDRICKS

TEQUILA- PATRON SILVER, CASAMIGOS BLANCO, DON JULIO BLANCO

RUM- BACARDI, CAPTAIN MORGAN SPICED RUM, MALIBU COCONUT RUM

SCOTCH- JOHNNIE WALKER BLACK, DEWARS WHITE LABEL

BOURBON- BULLIET, MAKERS MARK

WHISKEY- JACK DANIELS, JACK HONEY, JAMESON, SEAGRAM 7

CORDIALS- APEROL, CAMPARI, AMARETTO DI SARONNO

NO SINGLE-MALTS, COGNACS, OTHER CORDIALS, PREMIUM SCOTCHS,

ALLOCATED BOURBONS, PREMIUM TEQUILAS, &

OTHER PREMIUM LIQUORS NOT MENTIONED. NO SHOTS.

DESSERT COURSE -\$5 pp

ASSORTED HOMEMADE DESSERTS

GELATO STATION -\$500

PERFECT ENDING TO ANY PARTY- FOUR DIFFERENT FLAVOR GELATOS

ESPRESSO MARTINI BAR -\$400

ANOTHER PERFECT ENDING- LAST HOUR OF THE PARTY SET UP-

SEE ROB FOR DETAILS

FRUIT PLATTERS- \$45 per platter

SEASONAL FRUITS -HAND SELECTED BY EXECUTIVE CHEF

COLD ANTIPASTO PLATTERS- \$60 per platter

EXECUTIVE CHEF'S ASSORTED MEATS & CHEESES

CHAMPAGNE TOAST- \$5 pp

EVERY PARTY IS A CELEBRATION, START YOURS WITH A CELEBRATORY TOAST

BUBBLY BAR CHAMPAGNE CART -\$500

UNLIMITED CHAMPAGNE & ROSE

THIS STATION IS THE PERFECT ADD ON FOR ANY PARTY

CUSTOM MENU CARDS -\$3pp

THE PERFECT ACCESSORY TO YOUR TABLE SETTING

BARTENDER- \$150

BARTENDER REQUIRED FOR RUN TAB & DRINK PACKAGE #2 PARTIES

VALET- \$125 PER ATTENDANT

VALET IS REQUIRED FOR ALL PARTIES

2 VALET ATTENDANTS REQUIRED FOR PARTIES OF 65 PEOPLE OR MORE

LINEN

PARTIES INCLUDE STANDARD LINEN: WHITE TABLECLOTH- BLACK NAPKIN
CUSTOM NAPKIN COLOR- \$100 ex

KIDS- \$35

KIDS UNDER THE AGE OF 12- PASTA COURSE & CHICKEN FINGERS W.FRIES

GENERAL INFO

WEEKEND EVENING PARTIES

WEEKEND EVENING PARTIES – 3pm OR LATER

MUST CHOOSE FROM KIMBERLY'S, GINA MARIE'S, OR ROBERT'S MENU

PARTY MINIMUM

MINIMUM FOR LEOPARD ROOM IS 35 ADULTS

MINIMUM FOR CHAMPAGNE ROOM IS 50 ADULTS

(SATURDAY NIGHT 50 ADULTS- (MUST BE GINA MARIE'S OR ROBERT'S MENU)

MINIMUM FOR BOTH LEOPARD & CHAMPAGNE ROOM IS 100 ADULTS

(SATURDAY NIGHT 120 ADULTS- (MUST BE GINA MARIE'S OR ROBERT'S MENU)

MAIN DINING ROOM MINIMUM CAN BE DISCUSSED WITH OWNER ONLY,
DAYS, TIMES, AND SEASONS ARE ALL DIFFERENT

PREFIX MINIMUM

TO USE A PREFIX MENU, YOU MUST BE A GROUP OF 25 ADULTS OR MORE

ENTERTAINMENT

ENTERTAINMENT IS PERMITTED SUCH AS DJ, MAGICIAN, ETC.

BUT MUST BE PERMITTED AND DISCUSSED WITH OWNER PRIOR TO BOOKING.

DJ NOT PERMITTED IN LEOPARD/ CHAMPAGNE ROOM UNTIL FURTHER NOTICE

FOLLOWING YEAR PARTIES

ALL FOLLOWING YEAR PARTIES ARE SUBJECT TO MENU UPDATES &
INDUSTRY STANDARD 10% INCREASE -2025