

Table Set Up and Room Décor

The table set up will be dependent upon the final count of your party and up to the discretion of the restaurant. Only table decorations will be allowed. No decorations may be hung on wall. Please note that it may not be possible to come in early to decorate depending upon the time of your party. Cake and gift table can be provided. Screen and sign in table can be provided.

Guest Count and Finalizing Event and Payment

The Thursday of the week prior to your event you will receive a phone call confirming the details of your event. You must provide a finalized head count. This will be the minimum amount you will be charged for. If your head count is less than 30, excluding children, you will be billed for the minimum amount of 30 at \$18L/\$20D for any unattended guest. (Food may be packed to go or value can be put on to gift card.) Your menu package choice must be provided also.

Menu Packages

Appetizers

Stuffed zucchini, fresh mozzarella risotto cakes, Margherita flatbread, meatballs marsala and choice of one platter - fruit and cheese, fresh vegetable or antipasta. \$18/person

Limited Menu

Host will select a soup or salad and 4 entrées. Menus will be printed and set on tables. Price includes selection of soup/salad, entrée, soda, coffee, or tea and bread service.

Buffet

Price includes herb breaded chicken, meatballs, mixed green salad, pasta with selection of sauces on the side, vegetable medley, rolls and soda, coffee or tea. \$19/person

Outside Food and Special Diet

A \$20 fee will apply for outside desserts.

Please inform us if any of your guests have any dietary needs. Many Gluten Free options Available.

Bar Service

Cash Bar

Guest will pay for their own drinks.

Host Bar

Host will pay for all and any guest drinks.

Select Bar

Host will pay for only a selection of drinks.

A \$10 corkage fee will apply for any wines brought in by guest

Appetizer Selections

Mini Crab Cakes

Jumbo lump crab cakes lightly fried golden brown and served with Dijon cream sauce.
\$40 dozen

Stuffed Zucchini

Strips of zucchini stuffed with provolone cheese and prosciutto, fried golden brown.
Served with spicy marinara.
\$26 dozen

Fresh Mozzarella Risotto Cakes

Served with a side of tomato basil sauce.
\$26 dozen

Banana Peppers

Sausage and cheese filled peppers served with marinara sauce.
\$50 two dozen

Meatballs

Served in marinara or mushroom marsala sauce
\$24 dozen

Anti Pasta Platter

A variety of meats, cheeses, olives and marinated vegetables.
\$40 small - \$70 large

Fresh Vegetable Platter

An assortment of in season vegetables.
Served with parmesan ranch dressing.
\$32 small—\$55 large

Fruit and Cheese Platter

An assortment of in season fruits.
Served with a variety of cheeses.
\$40 small—\$70 large

Margarita Flatbread

Herb butter, fire roasted tomatoes and mozzarella cheese. Topped with field greens tossed in balsamic vinaigrette.
\$10 each—serves 4

House Made Potato Chips

Fried crisp and tossed with Italian seasonings.
Served with parmesan ranch dressing.
\$4 basket—serves 4



Event Planner

For parties of 30 or more

Contact

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Deposits, Fees, Taxes and Gratuity

- \$200 deposit is needed to secure the date for parties over 30, which will be refunded on your final bill.
- There are no room fees.
- Pricing does not include tax or gratuity.
- A 20% gratuity charge will be added to your bill.
- We accept all major credit cards. Checks must be approved prior to event.
- Separate checks are available for any size party.

Cancellations

Your \$200 deposit can be refunded if you cancel 2 weeks prior to your event. For cancellations made within 2 weeks of your event, we will have the \$200 deposit placed on a gift card that can be picked up or mailed to you.

Limited Menu Selections

Soup or Salad Choice

Mixed Green Salad or Wedding Soup

Entrée Choices

Chicken Salad Sandwich

\$13 pp lunch only

Grilled Chicken Sandwich

\$13 pp lunch only

Grilled Chicken Salad (GF)

\$16 pp lunch—\$18 pp dinner

Harvest Chicken Salad (GF)

\$18 pp lunch—\$20 pp dinner

Apple Ravioli (v)

\$18 pp lunch—\$20 pp dinner

Mediterranean Pasta (GF)

\$18 pp lunch—\$20 pp dinner

Gluten Free Butternut Ravioli (v)

\$19 pp lunch—\$21 pp dinner

Lobster Ravioli

\$22 pp lunch—\$24 pp dinner

Seafood Bake (GF)

\$24 pp lunch—\$27 pp dinner

Penne, chicken and tomato cream (GF)

\$18 pp lunch—\$20 pp dinner

Chicken Parmesan with Penne (GF)

\$19 pp lunch—\$21 pp dinner

Lasagna

\$18 pp lunch—\$21 pp dinner

Grilled Salmon Entree* (GF)

\$20 pp lunch—\$24 pp dinner

Balsamic Chicken Entree* (GF)

\$18 pp lunch—\$20 pp dinner

Crab Cake Entree*

\$24 pp lunch—\$27 pp dinner

Filet Mignon*

\$30 pp dinner only

*Served with mashed potatoes and vegetable medley.

Dessert Selection

Tiramisu

\$3 per person

Mini Chocolate Bombe

\$2 per person

Mini Cannoli

\$2 per person

Vanilla Bean Ice Cream or Spumoni

\$3 per person

Notes

* Menu items and prices are subject to change.