

FAQS

Private Dining Room

Food & Beverage Minimums:

Any Lunch from 11am - 3pm = \$250

Sunday & Monday evening = \$250

Tuesday & Wednesday evening = \$450

Thursday evening = \$650

Friday & Saturday evening = \$850

Additional Charges:

We require 20% gratuity for the servers

There will be a 5% event fee added to your final bill.

This is in place of a room rental fee.

We do require a deposit:

Spasso requires a \$250 deposit. This can be made by a credit card number or a check. We do NOT charge the credit card or cash the check unless there is a cancellation within 72 hours of your event.

Spasso will provide at no additional charge to you:

Candles

Flower arrangements for the tables

Linens (We have an array of colors to choose from)

Spasso sells all wines on our wine list at retail price.

Because of our amazing wine prices, we do not allow wines from the wine shop in the private dining room. In the event that you are looking for something specific, we do special orders upon request and subject to availability. We will charge \$15 corking fee for any bottles brought in.

We also do not allow any other liquor or libations to be brought in.

We do require head counts.

For all events, Spasso will require a headcount. This headcount must be given a week in advance. If your headcount changes after the week in advance, please let us know. We will charge you for your final headcount, regardless of the number in attendance.

We take great pride in providing an excellent place for parties and events for any occasion. Whether it is a formal dining experience or a happy hour with colleagues, we look forward to planning your event.

Specialty Appetizers

Priced per dozen. Minimum of 2 dozen per selection.

Sesame Chicken Satays

Marinated and Grilled with Sesame Sauce 18.00

Parmesan Prosciutto Twists

Prosciutto, Parmesan & Marscapone
rolled in puff pastry 18.00

Meatballs

Served with marinara and parmesan cheese 18.00

Caprese Skewers

Basil, mozzarella, grape tomatoes
& balsamic glaze 18.00

Wild Mushroom Risotto Fritters

Served with gorgonzola cream sauce 20.00

Sausage & Shrimp Stuffed Mushrooms

Topped with Parmesan 20.00

Crab Cakes

Served with Arugala & Lemon Aioli 36.00

Beef Tenderloin Bites

Served on House-Made potato chip
with horseradish aioli 28.00

Thai Glazed Shrimp

Served with Sweet Chili Thai Sauce 24.00

Shrimp Cocktail

Served with House-Made Cocktail Sauce 24.00

Wings

Green Chili, Parmesan, BBQ or Buffalo
Served with Ranch or Bleu Cheese 18.00

Assorted Petit Sandwiches

Turkey, Ham or Prime Rib 24.00

Bacon Wrapped Scallops

With Caramelized Pineapple Sauce 36.00

Sliders

Topped with gorgonzola & caramelized onions 36.00

Assorted Crostinis

Olive Tapenade 18.00

Bruschetta 22.00

Salmon 32.00

Platters

Priced Per Person - Minimum 16 people

Steak Fondue

Gorgonzola cheese sauce, tenderloin bites, grapes,
apples, tomatoes & ciabatta 6.00

Smoked Salmon

Diced red onion, capers & hard-boiled egg 4.50

Antipasto Tray

Cured meats, artisan cheese & olives 4.50

Fresh Vegetable Crudite

Served with Ranch or Bleu Cheese 2.50

Brie Plate

Crusted Brie Wheel & assorted fruit 4.50

Spinach & Artichoke Dip

Served with flatbread. 4.00

Lunch Menu

\$18 per person

Entrée

Choose 4 selections for your guests

Roast Turkey Club

Turkey, applewood smoked bacon, avocado, lettuce, onion & tomato on multi-grain bread
Served with French Fries

Bacon & White Cheddar Burger

Lettuce, onion & tomato
Cooked to order & served with French Fries

Chicken Caesar

Chicken, romaine, parmesan, homemade croutons & house-made Caesar Dressing

Black & Bleu Wedge*

New York Strip, Iceberg lettuce, bacon, tomatoes, onion, bleu cheese crumbles
& creamy gorgonzola dressing

Chop Chop*

Romaine, field greens, grape tomatoes, grilled chicken, cured meats, assorted cheeses,
olives, pine nuts & citrus herb dressing

Penne Bolognese

Rustic meat sauce with a touch of cream & parmesan

Grilled Chicken Alfredo

Grilled chicken breast, broccoli & fettuccini tossed with our house-made Alfredo sauce

Pepperoni Pizza

Pepperoni, fresh mozzarella & San Marzano tomato sauce

*Additional \$2 for Gluten Free Crust

Margherita Pizza

Grape tomatoes, fresh mozzarella & basil

*Additional \$2 for Gluten Free Crust

**Includes fresh bread & butter*

**To add a dessert option, see the pastry menu*

Lunch Buffet Menu

\$18 per person

Your choice of one of our homemade soups:

Tomato Saffron Bisque

Sausage & Bean Stew

Choice of salad:

Field Greens - Apples, gorgonzola & balsamic vinaigrette

Caesar - Romaine, homemade croutons, parmesan cheese & creamy Caesar dressing

Spasso House - Romaine, field greens, kalamata olives, cucumber, pepperoncini, red onion, grape tomatoes, feta & Mediterranean vinaigrette

Choice of two pizzas:

Pepperoni

Sausage

Margherita

Tuscan Pollo - Grilled chicken, spinach & fontina cheese

Bella - Pesto cream, roasted red pepper, tomato, asparagus, fontina cheese & baby arugula

Meatza - Pepperoni, Italian sausage, Genoa salami & mozzarella

Muffeletta - Genoa salami, Italian Sausage, marinated olive blend & mozzarella

**Includes fresh bread & butter*

**To add a dessert option, see the pastry menu*

Lunch Buffet Menu

\$22 per person

Choice of Salad:

Field Greens – Apples, gorgonzola & balsamic vinaigrette

Caesar – Romaine, homemade croutons, parmesan & creamy Caesar dressing

Spasso House – Romaine, field greens, kalamata olives, cucumber, pepperoncini, red onion, grape tomatoes, feta & Mediterranean vinaigrette

Choice of two pizzas:

Pepperoni

Sausage

Margherita

Tuscan Pollo - Grilled chicken, spinach & fontina cheese

Bella – Pesto cream, roasted red pepper, tomato, asparagus, fontina cheese & baby arugula

Meatza – Pepperoni, Italian sausage, Genoa salami & mozzarella

Muffuletta - Genoa salami, Italian Sausage, marinated olive blend & mozzarella

Choice of Pasta:

Penne Bolognese - Rustic Meat Sauce with a touch of cream & parmesan

Chicken Alfredo – Grilled Chicken, spinach & fettucini tossed in house-made alfredo sauce

Spaghetti & Meatballs – House-made meatballs with marinara & parmesan

**Includes fresh bread & butter*

**To add a dessert option, see the pastry menu*

Private Dining Menu

Continental

Fresh fruit, assorted pastries, muffins, yogurt & granola
Served with coffee and juice

\$12 per person

Hot Breakfast

White cheddar scrambled eggs, cheesy hashbrowns, bacon, sausage, toast & pastries
Served with coffee and juice

\$17 per person

Accompaniments

Belgian Waffle & French Toast Bar

Fresh whipped cream, soft whipped butter, glazed strawberries, berry compote & warm syrup
\$7 per person

Smoked Salmon Platter

Smoked salmon, red onions, capers, hard-boiled egg, tomato & cream cheese
\$6 per person

Assorted Fresh Fruit **\$3 per person**

Eggs Benedict **\$3 per piece**

Mimosa Bar **\$8 per person**

Bloody Mary Bar **\$10 per person**

Pastry Menu

Additional Private Dining Dessert Options

\$3 per person

Tiramisu, Key Lime Pie, Flourless Chocolate Cake & Crème Brulee

Cakes

Vanilla, Chocolate or Marble

Vanilla or Chocolate Frosting

Quarter Sheet (Serves 18-22 people) \$28

Half Sheet (Serves 34-44 people) \$38

Strawberry Shortcake, Tiramisu, Lemon Chiffon,

Red Velvet, Carrot & S'more

Quarter Sheet (Serves 18-22 people) \$36

Half Sheet (Serves 34-44 people) \$46

Cupcakes

Vanilla, Chocolate or Marble

Chocolate, Vanilla Buttercream or Cream Cheese Frosting

\$1.50 per cupcake

Double Chocolate, Lemon Meringue,

Strawberry Shortcake, Red Velvet & S'more

\$2 per cupcake

Key Lime Pie (8-10 slices) \$36

Cheesecakes (12 slices) \$46

Vanilla Bean, Turtle, Chocolate, Wild Berry & Lemon Curd