

Sardella's Restaurant & Catering

Offers award winning cuisine, experienced staff and versatile event rooms.
A warm Tuscan atmosphere creates the perfect setting for groups of 20-200



SALUTE ROOM

The Salute room accommodates up to sixty (60) people in a warm and comfortable setting.

POMPEII ROOM

The Pompeii room welcomes up to (45) guests with a hand painted mural and sunroom atmosphere

TUSCAN ROOM

The Tuscan room accommodates up to sixty (60) people and offers an elegant, cozy setting complete with fireplace and outdoor porch

OAK ROOM

The Oak room accommodates up to twenty (20) people and features beautiful oak paneling and stained glass windows

COURTYARD

The Courtyard, an intimate garden setting that accommodates up to thirty six (36) people





COLD HORS D' OEUVRES

Peppercorn Crusted Tenderloin Served on Bruschetta with a Horseradish Cream Sauce 26.dozen

Smoked Salmon Canapés, on Toast Points with Chopped Onions, Egg, Capers and Dill Mayo 24.dozen

Chilled Shrimp Served on Sliced Cucumber with a Dill Mayo 28.dozen

Endive Leaves Filled with Lump Crab Mayo Salad 20.dozen

Marinated Fresh Mozzarella Wrapped with Prosciutto and Basil 12.dozen

Ripe Melon Wrapped with Prosciutto 15.dozen

Fresh Shrimp Served Chilled with a Spicy Vodka Cocktail Sauce 3.per piece

HOT HORS D' OEUVRES

Stuffed Mushroom filled with Ritz Cracker Roasted Red Pepper Stuffing 14.dozen

Mini Italian Meatballs Served with a Side of Marinara 12.dozen

Aegean Sea Rubbed Scallops Wrapped in Pancetta 24.dozen

Bruschetta Napolitano Grilled Artesian Bread Brushed with Olive Oil, Garlic, Tomatoes and Fresh Mozzarella 12.dozen

Marinated Chicken Saltimbocca Skewers ~Chicken, Sage and Prosciutto 18.dozen

Mini Crab Cakes Served with a Chilled Garlic Aioli 27.dozen

Tenderloin Wrapped in Pea Pods with a Teriyaki Dipping Sauce 24.dozen

Bite Size Gourmet Pizza, Topped with Portabella Mushrooms 12.dozen

Clams Casino Style Littlenecks with Oregano Pancetta Ritz Crumb Filling 24.dozen

Vegetarian Cornucopia, Cheddar, Monterey Jack, Cream, Onions, Scallions, Peppers and Spices Wrapped in a Flavorful Tortilla, Served with a Cucumber Yogurt Dipping Sauce 26.dozen

Wild Mushroom in Filo, Cooked in a Light Cream, Wine, Garlic and Seasonings Served with a Horseradish Cream Dip 28.dozen

Satchel of Chicken Mango Salsa, Sautéed Chicken with Salsa and Mangoes in a Filo Purse Served with a Kiwi Aioli 28.dozen

Ricotta Pesto Crescents, Cream Cheese Crescents Filled with a Wonderful Blend of Ricotta Cheese and Pesto 26.dozen

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



Station Display
(Minimum 20 persons)

Antipasto Misto

A Large Display of Marinated and Grilled Vegetables, Italian Cured Meats and Cheeses, Kalamata Olives, Marinated Mushrooms, Asparagus Vinaigrette. Accompanied by a Display of Freshly Baked Crusty Italian Breads 6.per person

French Country Table

A Beautiful Assortment of Imported Cheeses, Fresh Pate Accompanied by Cornichons, Caramelized Onion, Capers and Dijon Mustard, and an Assortment of Berries and Red and Green Grapes. Served with a Variety of Crisp Water Crackers, and Sliced French Baguettes 6.per person

Warm Baked Brie en Croute

Imported Brie Cheese in Puff Pastry Baked to Golden Brown and Filled with Unlimited Choices of Sweet or Savory Fillings. A Few of our Favorites Include: Mixture of Wild Berries, Brown Sugar and Toasted Almonds, and Tropical Fruit with Mango, Apricots and Toasted Macadamia Nuts 6.per person

Chilled Seafood Display

An Abundance of Chilled Seafood, Including Lemon Pesto Shrimp, Chilled Crab, Decorated Whole Poached Salmon, and Oysters on the Half Shell. Accompanied by a Zesty Cocktail Sauce and fresh Lemon Wedges.14. per person

Smoked Seafood Station

Using the Freshest Catch of the Season Including Salmon, Blue Fish, Trout. Accompanied by Smoked Shellfish to include Scallops and Mussels. Served with Herbed Cheese Spread, Creamy Horseradish, Capers and Onions and Garlic Rubbed Toast Points 10.per person

Fresh Sushi and Sashimi Station

Display of fresh Magurao (Tuna), Hamachi (Yellowtail), Sake (Salmon), and Rolls to Include California, Spicy Tuna and Some Additional Creative Combinations. Accompanied by Wasabi, Soy Sauce, Fresh Ginger 13.per person



Sardella's Private Event Package \$39.95

Dinner Packages include ~ white linen covered tables, medley of rolls and butter, garden salad, choice of three entrées (served Tuscan Family Style) with sides of pasta and seasonal vegetables, freshly brewed regular and decaffeinated coffee

Salad

Romaine Lettuce Tossed with Bermuda Onions and Kalamata Olives Served with a Light Balsamic Vinaigrette

Entrée

Choose Three – served Tuscan style

Chicken Parmigiana, Breaded Breast of Chicken Baked with Mozzarella and Tomato Sauce

Chicken Marsala, Chicken Breast Sautéed with Butter, Mushrooms, Marsala Wine, Roasted Garlic Cloves

Chicken Sorrento, Sautéed Chicken Breast Topped with Whole Peeled Tomato, Basil and Fresh Mozzarella

Ravioli Panna Prosciutto, Cheese Ravioli served in a Sauce of Prosciutto, Butter, Cream, Fresh Basil and Pecorino Cheese

Lasagna al Forno, Layered Pasta, Ground Beef, Pork, Ricotta and Tomatoes

Atlantic Cod Baked in a Lemon, White Wine, Caper Sauce

Risotto Positano Pan Fried Breast of Chicken, Shrimp (3 shrimp per person), Broccoli Fresh Tomato and Herbs in a Creamy Risotto

Ravioli Caprice Lobster Stuffed Ravioli, Plum Tomato Basil Cream Sauce

Grilled Swordfish Steak Covered in a Lemon, Caper White Wine 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

Grilled NY Sirloin Topped with a Roasted Garlic Butter Sauce

Walnut Crusted Pork Tenderloin Maple Glazed then Roasted, Sliced and Served with a Wild Cherry Sauce

Veal Parmigiana Breaded Veal Cutlet Baked with Marinara and Mozzarella Cheese

Vegetarian Eggplant Parmigiana Layered Eggplant, Mozzarella, Tomato Sauce

Vegetarian Vegetable Napoleon Stacked Grilled Vegetables with Eggplant, Zucchini and Yellow Squash Layered with a Goat Cheese Mixture, Herbs and then Topped with Cheese

Vegetarian Vegetable Lasagna with Seasonal Vegetables Layered with Mozzarella Cheese and Ricotta and Tomato Sauce

Coffee Service

Freshly Brewed Regular and Decaffeinated



Appetizers

Additional \$5 per person, per item

Caesar Salad Romaine Lettuce, Romano Cheese, Croutons, in a Creamy Classic Caesar Dressing

Pomodoro Salad Layered Tomato and Fresh Mozzarella Over a Bed of Mixed Greens

Zuppa di Vongole Littleneck Clams Steamed with Olive Oil, Clam Broth, White Wine Onions and Garlic

Calamari Fritto Fried Calamari Tossed with Cherry Peppers, Lemon Olive Oil

Individual **Antipasto Plate** an Assortment of Imported Italian Meats, Cheeses and Marinated Vegetables

Caprino Salad Warm Goat Cheese, Mixed Greens, Sun Dried Tomato, Tossed with Balsamic Vinaigrette

Crustini Fagioli Grilled Italian Bread, Shrimp (two shrimp per person), Tuscan White Beans, Garlic, Plum Tomatoes, Fresh Herbs

Fried Double Tiered Mozzarella Served with Sardella's Tomato Sauce

Desserts

Additional \$5 per person, per item

\$2.50 per person plate charge for events choosing to supply their own cake / desserts

New York **Cheese Cake** ~ Creamy and Authentic Vanilla Cheesecake on a Graham Cracker Crust,
Served with Whipped Cream and Chocolate

Sicilian Cassata (Spumoni) Cherry, Chocolate and Pistachio Ice Cream, Garnished with Cassis

Tiramisu Ladyfingers Soaked in an Espresso-Coffee Liquor Mixture and Smothered with Rich,
Sweet Mascarpone Cheese

Chocolate Soufflé A Flourless Chocolate Cake with a Molten Chocolate center and
Served with a Vanilla Ice Cream

Crème Brulée Prepared in the Traditional Style of Fresh Vanilla-Flavored Custard Served Cold with a
Thin Layer of Caramelized Sugar

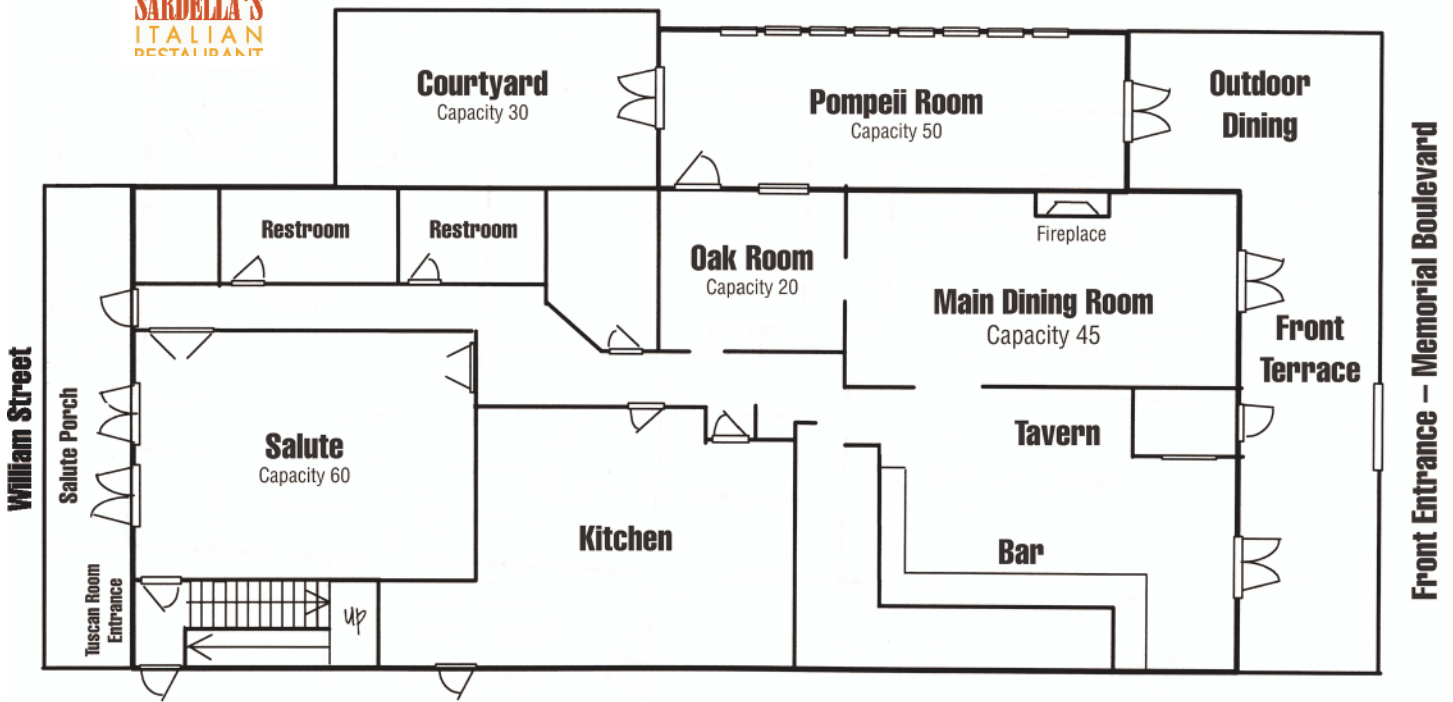
Cheese Cake Xangos, NY Style Cheese Cake Rolled in a Flaky Pastry Tortilla

Platter of Italian Cannoli Pastry ~ A Chocolate Coated Pastry Shell Filled with a Mix of Ricotta,
Candied Fruit and Chocolate

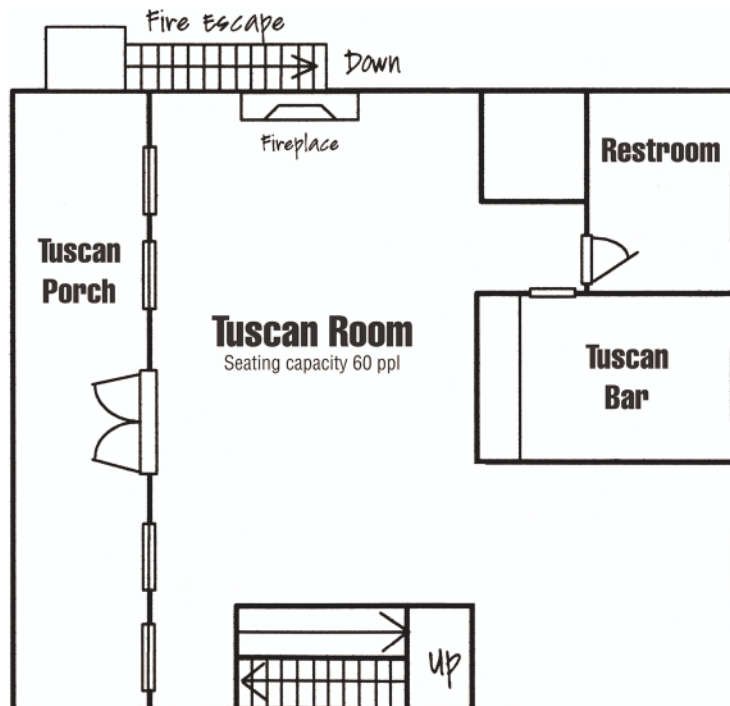
Mini Gourmet Platters of an Assortment of Pastries, Chocolate and Coffee Mousse Cake ~
Apple Tartan, Crème Brulée Tartlets ~ Grand Marnier Éclair



Sardella's Private Dining Rooms



Sardella's Private Dining Room 2nd floor





GENERAL INFORMATION & SERVICE AGREEMENT

Dining rooms may be reserved for special events of 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 plate service be desired, an exact count for each entrée selection will be required at least five (5) 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.
- 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 20% 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 including the service charge.
- 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 1:00am. Sardella's Restaurant reserves the right to limit and control the amount of alcoholic beverages consumed by guest consumed by guests.
- I have read and agree to the terms listed above

Signature: _____

Date: _____

Deposit \$. _____

Sardella's Representative: _____

Sardella's Restaurant 30 Memorial Blvd West, Newport, RI 02840

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