

Spaghettini

HORS D OEUVRES RECEPTION

EACH TRAY HAS 40 PIECES AND IS INTENDED
TO BE DISPLAYED AND SERVE APPROXIMATELY 20 GUESTS.
SELECT ITEMS OFFERED TRAY PASSED FOR 50 GUESTS OR MORE.

TOMATO BRUSCHETTA WITH GRILLED CIABATTA BREAD

add goat cheese to be served on the side

WARM ARTICHOKE SPREAD WITH TOASTED FOCACCIA

DELUXE CHEESE DISPLAY

domestic and imported cheeses, dried fruit and roasted nuts

SPAGHETTINI TUSCAN ANTIPASTI

*parmigiano-reggiano cheese, mozzarella, cured olives, italian salami and prosciutto,
roasted vegetables*

EGGPLANT PARMESAN

house made marinara, burrata

SKEWERED CAPRESE SALAD

heirloom tomatoes, mozzarella, fresh basil, balsamic

HALIBUT CEVICHE WITH HOUSE MADE TORTILLA CHIPS

tomatoes, cilantro, onion, lime vinaigrette

CHIPS & GUACAMOLE

pomegranate seeds, queso fresco

HALIBUT TACOS

cabbage, pico de gallo, chipotle aioli

VEGETABLE CRUDITÉ

with creamy parmesan dip

FRESH FRUIT DISPLAY

CRAB CAKES

POMMEREY SHRIMP

CALAMARI WITH MARINARA

PRICES LISTED ABOVE ARE SUBJECT TO
CURRENT SALES TAX, 5% SERVICE CHARGE,
AND CLIENT STIPULATED GRATUITY

3005 Old Ranch Parkway, Seal Beach, CA 90740 562-206-7401
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HORSERADISH CRUSTED SHRIMP

ITALIAN COCKTAIL MEATBALLS

COCONUT CHICKEN WITH DIPPING SAUCE

CRAB STUFFED MUSHROOM CAPS

SAUSAGE STUFFED MUSHROOM CAPS

BEEF SKEWERS WITH TERIYAKI GLAZE

COCONUT FRIED SHRIMP WITH SWEET MANGO SAUCE

AHI WITH TOASTED BAGUETTES

RUM BBQ SHRIMP SKEWERS

LAMB CHOP LOLLIPOPS

DESSERTS

ASSORTED FRESHLY BAKED COOKIES & DESSERT BARS

MINI DESSERTS

-vanilla bean crème brûlée

-tiramisu

-chocolate pot de crème

SEASONAL CHOCOLATE DIPPED FRUIT: (2 doz min)

BABY BUNDTTS BY BUNDTTS ON MELROSE

--- \$20 for each additional dozen

~EVENT FAVORS AVAILABLE: *individually boxed bundts (2 doz min)*

--- \$36 for each additional dozen

- 2 dozen minimum, please provide 48 hour notice to ensure delivery

- Flavors: red velvet, german chocolate, zesty lemon, pineapple, strawberry lemonade, devil's food chocolate, classic vanilla, cookies & cream

CAKE CUTTING SERVICE

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BUFFET SERVINGS

EACH TRAY SERVES APPROXIMATELY 15 GUESTS

*GLUTEN FREE VERSION AVAILABLE

SALADS

SPAGHETTINI HOUSE SALAD

red oak & romaine creamy parmesan, topped with shaved parmesan, cherry tomatoes, and croutons

SPAGHETTINI CLASSIC CAESAR SALAD

crisp romaine tossed in our signature dressing with croutons and topped with shaved parmesan cheese

HEIRLOOM APPLE & ORGANIC BIBB SALAD

reyes blue cheese, dried cranberries, candied walnuts

CHOPPED CHICKEN SALAD

grilled herb chicken, iceberg lettuce, bacon, dried cranberries, apples, maytag bleu cheese and crushed pecans tossed with blue cheese dressing

CLASSIC COBB SALAD

grilled chicken, smoked bacon, avocado, mushrooms, tomato, egg and blue cheese

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ENTRÉES AND PASTA

GLUTEN FREE PASTA AVAILABLE

WILD MUSHROOM PENNE PASTA

pulled roasted chicken, oven roasted tomatoes, garlic cream

SEAFOOD CONCHIGLIE

lobster, shrimp, jumbo lump crab, parmesan cream, rustic bread crumbs

BOW TIE CHICKEN PASTA

sautéed chicken, artichoke hearts, tomatoes, capers, broccoli, garlic butter sauce

TOMATO VODKA CREAM PENNE PASTA

pulled roasted chicken breast, sautéed tomatoes

PENNE PASTA WITH BOLOGNESE

our meat sauce is a six hour berkshire pork in a marinara sauce

PENNE PASTA AL FRESCA

penne pasta tossed with roma tomatoes, basil and garlic

CHICKEN PARMESAN

house marinara, penne pasta, parmigiano-reggiano, mozzarella

KOBE BEEF MEATLOAF

yukon potato puree and market vegetables

ALASKAN HALIBUT

horsedradish crust, yukon potato puree, seasonal vegetables, citrus butter

BRAISED SHORT RIBS

yukon potato puree, seasonal vegetables, veal jus

AGED FILET MIGNON

sweet butter, sea salt, yukon potato puree, seasonal market vegetables

CARAMELIZED SALMON

jasmine rice, seasonal vegetables, lemongrass beurre blanc

MARINATED SLICED SIRLOIN STEAK

with soy & ginger marinade, yukon potato puree, seasonal market vegetables

CHICKEN MARSALA

jidori chicken, wild mushrooms, marsala a jus, yukon potato puree and market vegetables

PARMESAN CRUSTED CHILEAN SEA BASS

yukon potato puree, market vegetables, citrus butter

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EVENT SPACES

WHILE SPAGHETTINI DOES NOT HAVE ROOM FEES,
EACH ROOM HAS A FOOD AND BEVERAGE MINIMUM DEPENDENT
ON THE DAY AND TIME OF YOUR EVENT.
PLEASE CONTACT THE PRIVATE DINING OFFICE FOR MORE INFORMATION REGARDING
YOUR PREFERRED DATE AND ROOM.

BOARDROOM

18 GUEST MAXIMUM CAPACITY
PRIVATE PATIO ACCESS INCLUDED
BUILT IN SCREEN
FLAT SCREEN TELEVISION

WINE CELLAR

40 GUEST MAXIMUM CAPACITY
PATIO ACCESS INCLUDED
BUILT IN SCREEN

BISTRO

75 GUEST MAXIMUM CAPACITY
MIXTURE OF BOOTHS AND TABLES

VERANDA

(ADJACENT TO THE PERFORMANCE LOUNGE)
100 GUEST MAXIMUM CAPACITY
(or 40 guest max capacity when booked in semi-private half sections: Back Veranda or Front Veranda)
INDOORS WITH HEATING AND AIR CONDITIONING
FIRE PLACE
SHARED PATIO ACCESS

THE OUTSIDE TERRACE

50 GUEST MAXIMUM CAPACITY
FIRE PIT
HEATERS
PATIO LOUNGE FURNITURE

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TERMS, FEES AND CONDITIONS

- TO SECURE A DATE, TIME, AND SPACE FOR YOUR EVENT, A MINIMUM DEPOSIT OF \$500.00 IS REQUIRED ALONG WITH A SIGNED CONFIRMATION LETTER. PRIVATE BOOKINGS MADE FOR THE VERANDA REQUIRE A DEPOSIT OF \$1,000.
- ALL DEPOSITS ARE NON-REFUNDABLE AS THEY ARE USED TO SECURE A DATE, TIME, AND SPACE SOLELY FOR YOUR EVENT. ALL DEPOSITS WILL BE CREDITED TOWARDS THE BALANCE DUE AT THE CONCLUSION OF YOUR EVENT.
- WHILE SPAGHETTINI DOES NOT HAVE ROOM FEES, EACH ROOM HAS A FOOD AND BEVERAGE MINIMUM DEPENDENT ON THE DAY AND TIME OF YOUR EVENT. IF YOU DO NOT MEET YOUR F&B MINIMUM AND/OR GUEST GUARANTEE, THE UNMET F&B MINIMUM/GUARANTEE WILL BE CHARGED AS A "ROOM FEE" OR "UNMET MINIMUM/GUARANTEE CHARGE".
- PERSONAL CHECKS WILL NOT BE ACCEPTED LESS THAN 30 DAYS PRIOR TO EVENT DATE OR AS A MANNER OF FINAL PAYMENT.
- ONE CHECK WILL BE PRESENTED AT THE CONCLUSION OF YOUR EVENT FOR ALL CHARGES.
- CURRENT SALES TAX AND A 5% SERVICE CHARGE WILL BE APPLIED TO YOUR FINAL BILL. GRATUITY IS AT YOUR/THE CLIENT'S DISCRETION BUT FOR YOUR CONVENIENCE, A TIP GUIDE WILL BE PROVIDED ON YOUR FINAL BILL.
- MENU SELECTION AND BAR ARRANGEMENTS ARE DUE THREE WEEKS PRIOR TO EVENT. GUARANTEED HEADCOUNT MUST BE CONFIRMED BY CONTRACT, NO LATER THAN 5 DAYS PRIOR TO EVENT DATE UNLESS OTHERWISE ARRANGED WITH A CATERING MANAGER. SEATED DINNERS: FOR PARTIES OF 40 OR MORE, PRE-COUNTS ON ENTRÉE CHOICES ARE REQUIRED 5 DAYS IN ADVANCE.
- ANY REMAINING BALANCES ARE TO BE PAID AT THE CONCLUSION OF THE FUNCTION.
- ALL NON-ALCOHOLIC BEVERAGES (COFFEE, TEA, & SOFT DRINKS) MUST BE PROVIDED BY SPAGHETTINI AND WILL BE ADDED TO THE BILL PRESENTED AT THE CONCLUSION OF THE EVENT.
- ALL RESERVED TABLES, ROOMS AND/OR SPACE WILL BE AVAILABLE AT THE DESIGNATED START TIME, UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE.

ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE

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