

Spaghettini

SEATED DINNER PACKAGE #1

FIRST COURSE

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

SECOND COURSE

WILD MUSHROOM PENNE PASTA

oven dried tomatoes, pulled chicken, roasted garlic cream sauce

BOW TIE CHICKEN PASTA

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

SPAGHETTI & MEATBALLS

six hour berkshire pork meatballs, san marzano marinara, basil

THIRD COURSE

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI CRÈME BRÛLÉE

MINI CHOCOLATE POT DE CREME

5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY TO APPLY

Coffee, iced tea, lemonade or soft drink included

Hot tea service is NOT included; however, it is available upon request for an additional charge

Vegetarian and/or gluten free selections available upon request

Cake cutting fee of \$2.00 per person is waived if served in lieu of dessert

Entrée and dessert counts must be provided no later than five (5) business days prior to your event for groups of 40 or more.

Spaghetini

SEATED DINNER PACKAGE #2

FIRST COURSE

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

SECOND COURSE

SEVEN LAYER LASAGNA

spinach pasta, bolognese, béchamel sauce, ricotta, marinara, parmigiano-reggiano

CHICKEN MARSALA

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

SEAFOOD CONCHIGLIE PASTA

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

THIRD COURSE

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI CRÈME BRÛLÉE

MINI CHOCOLATE POT DE CREME

5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY TO APPLY

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3005 Old Ranch Parkway, Seal Beach, CA 90740 562-206-7401
banquets@spaghetini.com

Spaghettini

SEATED DINNER PACKAGE #3

FIRST COURSE

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

SECOND COURSE

CENTER CUT SIRLOIN STEAK

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

CARAMELIZED WILD SCOTTISH SALMON

jasmine rice, bok choy, lemongrass butter, grand marnier sauce

CHICKEN MARSALA

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

THIRD COURSE

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI CRÈME BRÛLÉE

MINI CHOCOLATE POT DE CREME

5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY TO APPLY

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SEATED DINNER PACKAGE #4

FIRST COURSE

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

SECOND COURSE

HORSERADISH CRUSTED ALASKAN HALIBUT

sweet potato, haricots verts, fresh horseradish, citrus butter

CENTER CUT SIRLOIN STEAK

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

TOMATO VODKA CREAM PENNE PASTA

pulled roasted chicken, sautéed tomatoes

THIRD COURSE

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI CRÈME BRÛLÉE

MINI TIRAMISU

MINI CHOCOLATE POT DE CRÈME

5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY TO APPLY

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SEATED DINNER PACKAGE #5

FIRST COURSE

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

SECOND COURSE

PARMESAN CRUSTED CHILEAN SEA BASS

yukon potato puree, seasonal vegetables, citrus butter

FILET MIGNON

sweet butter, sea salt, scalloped potatoes, seasonal market vegetables

NEW ZEALAND LAMB RACK

scalloped potatoes, spinach, cipolini onions, port wine reduction

THIRD COURSE

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI CRÈME BRÛLÉE

MINI TIRAMISU

MINI CHOCOLATE POT DE CRÈME

5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY TO APPLY

Coffee, iced tea, lemonade or soft drink included

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Vegetarian and/or gluten free selections available upon request

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SEATED DINNER PACKAGE #6 DUO ENTRÉE PLATE

FIRST COURSE

SPAGHETTINI HOUSE SALAD *with creamy parmesan dressing*

SECOND COURSE

PETIT FILET MIGNON & CHILEAN SEABASS

*sweet butter & sea salt filet mignon,
parmesan crust, citrus butter seabass,
yukon potato puree, seasonal market vegetables*

THIRD COURSE

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI CRÈME BRÛLÉE MINI TIRAMISU MINI CHOCOLATE POT DE CRÈME

5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY TO APPLY

Coffee, iced tea, lemonade or soft drink included

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Vegetarian and/or gluten free selections available upon request

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SEATED DINNER PACKAGE #7

SALAD

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

ENTREE

(1 SELECTION PER GUEST)

PARMESAN CRUSTED CHILEAN SEA BASS

yukon potato puree, citrus butter, seasonal market vegetables

FILET MIGNON

sweet butter, sea salt, scalloped potatoes, seasonal market vegetables

CHICKEN MARSALA

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

Vegetarian and gluten free selections available upon request

DESSERT

(preselect 1 to be served to all guests; please add \$5 per person for 2 selections)

MINI VANILLA BEAN CRÈME BRÛLÉE

MINI TIRAMISU

BEVERAGES

2 GLASSES OF BEER OR HOUSE WINE PER PERSON

UNLIMITED COFFEE, ICED TEA AND SOFT DRINKS

5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY TO APPLY

Coffee, iced tea, lemonade or soft drink included

Hot tea service is NOT included; however, it is available upon request for an additional charge

Vegetarian and/or gluten free selections available upon request

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SEATED DINNER PACKAGE #8

APPETIZERS

POMMERY SHRIMP

*sauteed with garlic butter & white wine, pommery mustard sauce
&*

HEIRLOOM TOMATO BRUSCHETTA

toasted baguettes

SALAD

SPAGHETTINI HOUSE SALAD

with creamy parmesan dressing

ENTREE

(1 SELECTION PER GUEST)

PARMESAN CRUSTED CHILEAN SEA BASS

yukon potato puree, citrus butter, seasonal market vegetables

FILET MIGNON

sweet butter, sea salt, scalloped potatoes, seasonal market vegetables

CHICKEN MARSALA

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

Vegetarian selections available upon request

DESSERT

MINI VANILLA BEAN CRÈME BRÛLÉE

BEVERAGES

**2 GLASSES OF BEER OR HOUSE WINE PER PERSON
UNLIMITED COFFEE, ICED TEA AND SOFT DRINKS**

**5% SERVICE CHARGE, CURRENT SALES TAX,
& CLIENT STIPULATED GRATUITY TO APPLY**

Coffee, iced tea, lemonade or soft drink included

Hot tea service is NOT included; however, it is available upon request for an additional charge

Vegetarian and/or gluten free selections available upon request

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SEATED DINNER PACKAGE #9

APPETIZERS

CALAMARI

san marzano marinara

TUNA TARTARE WITH TOASTED BAGUETTES

basil, chives, cucumber, mustard aioli,

SALAD

HEIRLOOM APPLE & ORGANIC BIBB

point Reyes blue cheese, dried cranberries, candied walnuts

ENTRÉE

(1 SELECTION PER GUEST)

FILET MIGNON

sweet butter, sea salt, scalloped potatoes, seasonal market vegetables

HORSERADISH CRUSTED ALASKAN HALIBUT

sweet potato, haricots verts, fresh horseradish, citrus butter

SLOW-BRAISED SHORT RIBS

yellow corn risotto, baby heirloom carrots, veal jus

PASTA PRIMAVERA (VEGAN)

spaghetti, roasted seasonal vegetables, chili flakes, extra virgin olive oil

DESSERT (choice of)

MINI VANILLA BEAN CRÈME BRÛLÉE

MINI TIRAMISU

BEVERAGES

2 GLASSES OF BEER OR HOUSE WINE PER PERSON UNLIMITED COFFEE, ICED TEA AND SOFT DRINKS

5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY TO APPLY

Coffee, iced tea, lemonade or soft drink included

Hot tea service is NOT included; however, it is available upon request for an additional charge

Vegetarian and/or gluten free selections available upon request

Cake cutting fee of \$2.00 per person is waived if served in lieu of dessert

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Spaghettini

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.
- 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 WITH THE EXCEPTION OF CASH & CARRY COCKTAILS.
- 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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