

# Spaghettini

## SEATED LUNCHEON PACKAGE #1

### ENTREES

*(please preselect three)*

#### ROASTED TURKEY SANDWICH

*caramelized onions, avocado, pesto aioli, baby arugula, provolone cheese, sea salted potato chips*

#### BLT & AVOCADO SANDWICH

*applewood smoked bacon, calabrian pepper aioli, bibb lettuce, heirloom tomatoes, sea salted potato chips*

#### SPAGHETTI & MEATBALLS

*six-hour berkshire pork meatballs, san marzano marinara, basil*

#### GRILLED CHICKEN CAESAR SALAD

*crisp romaine, crostini croutons, parmigiano-reggiano cheese*

#### PASTA PRIMAVERA (VEGAN)

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

### DESSERT

*(please preselect 1)*

*freshly baked cookies  
mini chocolate pot de crème  
mini crème brûlée*

### PLUS 5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY

*Coffee, iced tea, lemonade or soft drink included*

*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.*

*These packages are solely available for events held Monday - Friday*

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

# Spaghetini

## SEATED LUNCHEON PACKAGE #2

### ENTREES

*(please preselect three)*

#### GRILLED CHICKEN CAESAR SALAD

*crisp romaine, crostini croutons, parmigiano-reggiano cheese*

#### CHICKEN MARSALA

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

#### SLOW-BRAISED SHORT RIBS

*yellow corn risotto, baby heirloom carrots, fresh horseradish, veal jus*

#### SEVEN LAYER LASAGNA

*spinach pasta, Bolognese, béchamel sauce, ricotta, marinara, parmigiano-reggiano*

#### PASTA PRIMAVERA (VEGAN)

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

### DESSERT

*(please preselect 1)*

*freshly baked cookies  
mini chocolate pot de crème  
mini crème brûlée*

### PLUS 5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY

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# Spaghettini

## SEATED LUNCHEON PACKAGE #3

### ENTREES

*(please preselect three)*

#### CHOPPED CHICKEN SALAD

*heirloom apples, applewood smoked bacon, candied walnuts, blue cheese dressing*

#### MANGO SEAFOOD SALAD

*lobster, blackened shrimp, jumbo lump crab, baby spinach, mango dressing*

#### SALMON CAESAR SALAD

*parmigiano-reggiano, crostini*

#### WILD MUSHROOM PENNE PASTA

*oven dried tomatoes, pulled chicken, roasted garlic sauce*

#### CENTER CUT SIRLOIN STEAK

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

#### SLOW-BRAISED SHORT RIBS

*yellow corn risotto, baby heirloom carrots, fresh horseradish, veal jus*

#### PASTA PRIMAVERA (VEGAN)

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

### DESSERT

*(please preselect 1)*

*freshly baked cookies  
mini chocolate pot de crème  
mini crème brûlée*

#### PLUS 5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY

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# Spaghetini

## SEATED THREE COURSE LUNCHEON PACKAGE #4

### FIRST COURSE

#### SPAGHETTINI HOUSE SALAD

*with creamy parmesan dressing*

### ENTREES

*(please preselect three)*

#### SEAFOOD CONCHIGLE

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

#### BOW TIE CHICKEN PASTA

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

#### SEVEN LAYER LASAGNA

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

#### CENTER CUT SIRLOIN STEAK

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

#### PASTA PRIMAVERA (VEGAN)

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

### DESSERT

*(please preselect 1)*

*freshly baked cookies  
mini chocolate pot de crème  
mini crème brûlée*

### PLUS 5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY

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*Vegetarian and/or gluten free selections available upon request*

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# Spaghettini

## SEATED THREE COURSE LUNCHEON PACKAGE #5

### FIRST COURSE

#### SPAGHETTINI HOUSE SALAD

*with creamy parmesan dressing*

### ENTREES

*(please preselect three)*

#### FILET MIGNON

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

#### PARMESAN CRUSTED CHILEAN SEABASS

*yukon potato puree, seasonal vegetables, citrus butter*

#### CARAMELIZED SALMON

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

#### HORSERADISH CRUSTED ALASKAN HALIBUT

*sweet potato, haricots verts, fresh horseradish, citrus butter*

#### BREADED MARY'S CHICKEN BREAST

*yukon potato puree, seasonal market vegetables, citrus butter*

#### BOW TIE CHICKEN PASTA

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

#### PASTA PRIMAVERA (VEGAN)

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

### DESSERT

*(please preselect 1)*

*freshly baked cookies  
mini chocolate pot de crème  
mini tiramisu  
mini crème brûlée*

### PLUS 5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY

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

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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

### **PLUS 5% SERVICE CHARGE, CURRENT SALES TAX, & CLIENT STIPULATED GRATUITY**

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