

TRATTORIA ROMANA SOUTH

The Flavor of Italy

71 SOUTH COUNTY COMMONS WAY
WAKEFIELD, RI 02879
401-792-4933 ~ FAX 401-792-4937

WEB SITE: www.trattoria-romana.com/south.html



Trattoria Romana Bar & Grill

*71 South County Commons Way
Wakefield, RI 02879
401-792-4933 ~ Fax 401-792-4937*

Web site: www.Trattoria-Romana.com

Thank you for considering Trattoria Romana in helping you to make that day a very special one. Trattoria Romana and staff bring a tradition of excellence in food, service, atmosphere and attention to detail.

We invite you to plan your upcoming social affair with us. Our restaurant is beautifully decorated and our professional staff is looking forward to serving you.

Trattoria Romana South is ideally located in the South County Commons in Wakefield, RI. Trattoria Romana South is easily accessible from Route 1.

From Providence, take 95 S Exit 9 (Route 4). Merge to US-1 (Tower Hill Rd) 6.3 mi. At the lights, take a right turn into South County Commons Plaza.

From Stedman Govt Ctr in Wakefield, follow US-1 N (Tower Hill Rd) 0.8 mi. Just before set of lights take a right in order to take a left into South County Commons Plaza.

Should we be honored with the opportunity to accommodate your party, we promise to carry out our tradition of excellence through every detail of this special occasion. Please feel free to call for an appointment to see our facility. We will be delighted to answer any questions that you may have.

Thank you,

Brian Leslie

Important Banquet Information

Deposit and Payment:

A non-refundable deposit of 10% of the food and beverage agreement (minimum of \$200) is required at the time of booking for private events only.

This deposit is deducted from your final bill. Full payment is due at the completion of your event.

We accept all major credit cards and corporate checks.

Guarantee Due Date:

A final guarantee count shall be furnished 7 days prior to the event and cannot be reduced after this time.

This count represents the minimum number of dinners for which you will be billed.

Banquet Space:

Trattoria Romana reserves the right to assign another room or space should your final attendance fall below the minimum number of guests required for the room booked. Rooms are rented with a 3-hour limit.

A maximum of one additional hour may be purchased for \$200 during off-season weekdays, and up to \$500 during peak-season weekdays or weekends. The additional hour must be booked ahead of time with the banquet manager.

Food & Beverage Minimum:

Trattoria Romana South requires a food and beverage minimum of \$3000.00 during non-business hours & \$6,000 during normal business hours for private dining only. This minimum is increased to \$10,000.00 at dinner time on both Friday and Saturday. Minimums may vary seasonally or based on peak-times & are subject to change at the banquet manager's discretion. The food and beverage minimum is to be met before tax and gratuity. If the minimum is not met, the remainder will be added to the bill as a room fee. See minimum guarantee form.

Menu Selection:

Menu selection shall be arranged with Trattoria Romana 7 days in advance of the function. If using one of our banquet menus, two entree selections may be offered. Vegetarian or special diet meals are always available. For parties over 30 people, pre-selection of meal choices may be required depending on menu.

Food and Beverage:

Due to insurance and health code regulations, all food and beverage must be provided by Trattoria Romana and is not allowed to be removed from the premises. Food left over on a buffet may not be wrapped. In accordance with Rhode Island State Law, alcoholic beverages may not be brought in or removed from the premises. Trattoria Romana reserves the right to refuse alcohol service to anyone at anytime. We also reserve the right to discontinue bar service at any event if minors are found with alcohol in their possession. Proper identification is required.

Entertainment:

Trattoria Romana must be notified of and approve any entertainment to perform in our banquet space prior to the date of the scheduled event.

Decorations:

You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws. Please do not affix decorations or signs to the walls, doors, fixtures or ceilings.

Table confetti is not allowed.

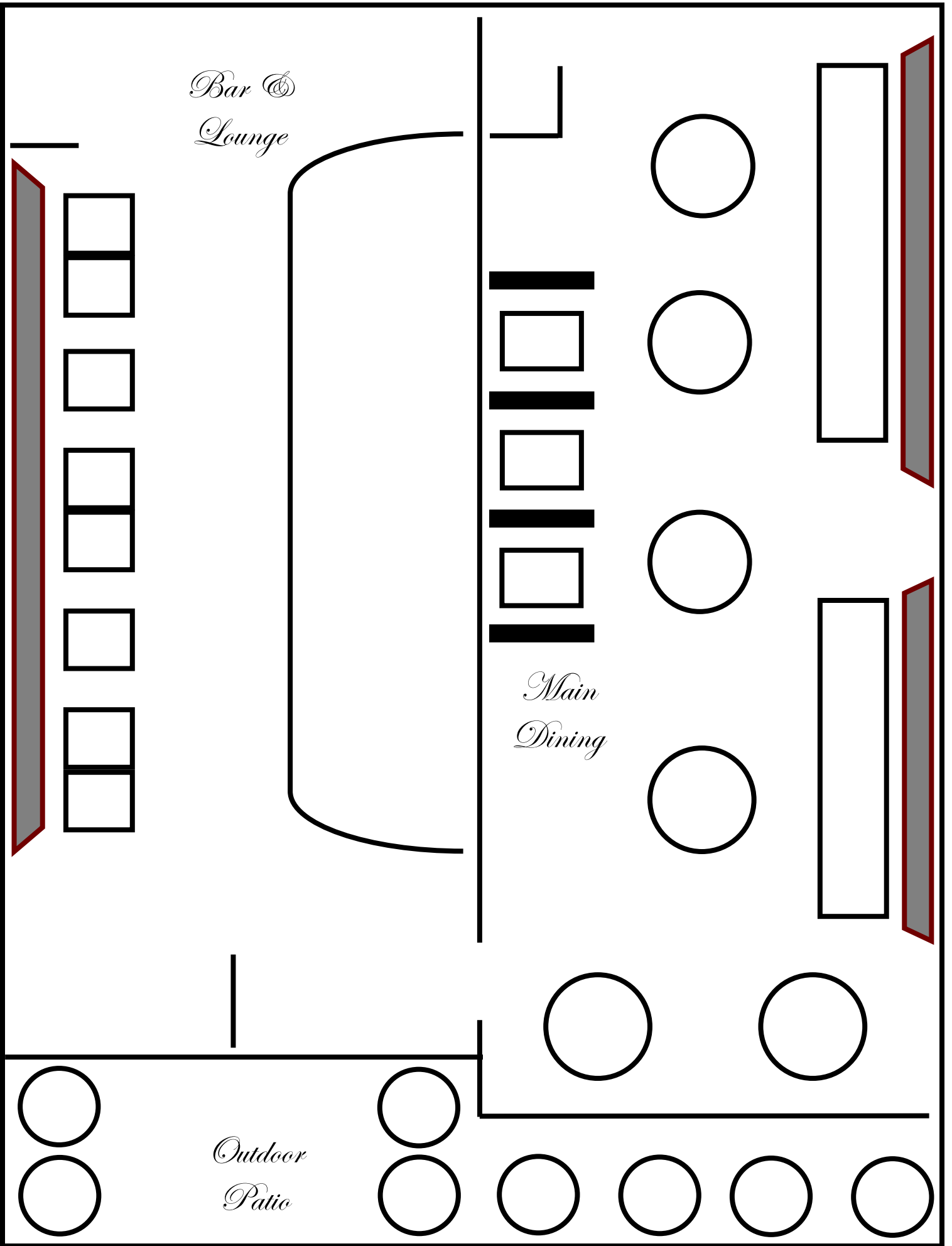
Gratuity and Tax:

Please add 18% gratuity and 2% taxable administrative fee as well as 8% Rhode Island meal tax.

*Bar &
Lounge*

*Main
Dining*

*Outdoor
Patio*



Trattoria Romana's Premium Package Menu

Appetizer Course:

Jumbo Shrimp Cocktail or Baked Stuffed Mushrooms

Salad Course:

Mountain Green Salad or Caesar Salad

Entrees:

Sirloin Alla Romana

14 oz. sirloin steak topped with wild mushrooms sautéed with extra virgin olive oil, fresh lemon juice, garlic, and oregano. Served with mashed potatoes.

Salmon Oscar

Fresh grilled Atlantic salmon topped with Maine lobster meat & asparagus spears sautéed in white wine and lemon. Finished with a dollop of béarnaise. Served with mashed potatoes.

Shrimp Scampi

Jumbo shrimp sautéed with fresh garlic in extra virgin olive oil, finished with a dash of white wine, lemon juice & Italian herbs. Served over capellini pasta.

Chicken Rossini

Breasts of chicken layered with imported ham, fresh basil, garlic, Italian herbs, fresh mozzarella cheese and beefsteak tomato. Served over capellini pasta tossed in a garlic & marinara sauce & drizzled with extra virgin olive oil & parmigiano-reggiano cheese.

Veal Parmigiana

Pan-fried breaded veal cutlet topped with fresh mozzarella & baked with San Marzano tomato sauce, finished with parmigiano-reggiano cheese. Served with capellini pasta.

Rigatoni Zingara

Homemade tube-like pasta sautéed with sweet Italian sausage, fresh domestic mushrooms, & black olives in a San Marzano tomato sauce with a dash of cream & finished with pecorino Romano cheese.

Dessert:

Strawberry Cheesecake or Tiramisu
Served with Coffee or Tea

\$44.95 per person

*Prices do not include 18% Gratuity, 2% Taxable Administrative Fee and 8% Rhode Island meal tax.
Prices subject to change without notice.*

Banquet Menu

The following meals are available anytime and do not require a pre-selection for parties less than 35 people. Final count for each Meal Selection is required 7 days before the event.

All Entrees Are Served With Italian Bread, and seasonal vegetable of the day.

1st Course (Must be the same for everyone): Fruit Cup or Pasta Fagioli Soup.

2nd Course: Garden Salad with our House Italian Dressing.

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| Cannelloni Bolognese | \$26.95 |
| <i>Sheets of pasta stuffed with ground veal, beef, and Italian sausage, parmigiana cheese, fresh Italian parsley, and topped with a Bolognese and béchamel cheese sauce.</i> | |
| Chicken Francese | \$26.95 |
| <i>Boneless chicken breast sautéed with lemon, butter & capers.</i> | |
| Chicken Florentine | \$26.95 |
| <i>Topped with Prosciutto & mozzarella, served on a bed of spinach, lightly sautéed with a Marsala wine demi-glaze</i> | |
| Chicken Marsala | \$26.95 |
| <i>Sautéed with fresh mushrooms and Marsala wine</i> | |
| Sirloin alla Romana | \$39.95 |
| <i>Served with wild mushrooms sautéed in fresh lemon, garlic, oregano, and extra virgin olive oil</i> | |
| Filet Mignon | \$39.95 |
| <i>Served with béarnaise sauce</i> | |
| Filet Maxwell | \$44.95 |
| <i>8 oz filet mignon topped with asparagus and fresh Maine lobster meat. Finished with borderlaise sauce and a dash of béarnaise sauce.</i> | |
| Salmon Florentine | \$29.95 |
| <i>North Atlantic salmon served over sautéed spinach with a white wine sauce.</i> | |
| Veal Parmigiana | \$28.95 |
| <i>Veal cutlet baked with fresh mozzarella and San Marzano marinara sauce.</i> | |

The following meals are available anytime, yet require a pre-selection for all parties, regardless of size

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| Roast Prime Rib of Beef | \$39.95 |
| <i>16 oz prime rib roasted over a mirepoix, served au jus</i> | |
| Surf and Turf | \$44.95 |
| <i>Two baked stuffed jumbo shrimp and a petite filet mignon</i> | |
| Swordfish Florentine | \$38.95 |
| <i>14 oz. centercut swordfish steak grilled & served with roasted artichokes and baby spinach</i> | |
| Broiled Boston Scrod | \$31.95 |
| <i>Fresh scrod served in lemon butter and breadcrumbs.</i> | |

Dessert (Must be the same for everyone):

Chocolate Mousse Parfait, Strawberry Cheesecake or Tiramisu.

Coffee & Tea is included and served with dessert.

Prices do not include 18% Gratuity, 2% Taxable Administrative Fee and 8% Rhode Island meal tax.

Prices subject to change without notice.

Buffet Menu

(Minimum 30 people)

Select Four

Chicken

Francese- Lemon, butter & capers.

Marsala- Wine sauce with fresh mushrooms.

Florentine- Topped with Prosciutto & mozzarella served over spinach.

Parmigiana- Lightly breaded baked in marinara sauce topped with mozzarella.

Beef

Sliced Prime Rib- With mushroom gravy.

Beef Tips- In Marsala wine sauce with fresh mushrooms.

Seafood

Seafood Casserole- Shrimp, scallops & crab meat served in Newburg sauce.

Baked Stuffed Sole- Stuffed with seafood stuffing served in Newburg sauce.

Pasta

Rigatoni Zingara- Homemade pasta with Italian sausage, mushrooms & black olives in a creamy marinara sauce.

Gnocchi Bolognese- Potato pasta in Luciano's homemade meat sauce.

Tortellini Alfredo- Meat filled pasta in creamy cheese sauce.

Also, Select one from each of the following:

Starch

Oven Roasted, Garlic Mashed, or Rice Pilaf

Vegetable

Green Beans Almandine, Honey Glazed Carrots, Or Seasonal Medley

All entrees are served with:

Italian Bread, Individual Garden Salads, Coffee & Tea.

Dessert choice:

Choice of one (must be the same for everyone):

Chocolate Mousse Parfait, Strawberry Cheesecake or Tiramisu.

\$29.95 per person

Prices do not include 18% Gratuity, 2% Taxable Administrative Fee and 8% Rhode Island meal tax.

Prices subject to change without notice.

Brunch Buffet

*A Perfect Menu for Showers and Luncheons
(30 person minimum)*

Individual Garden Salad

Homemade Cinnamon Rolls

Fresh Seasonal Fruit Platter

Scrambled Eggs

Sausage

Home Fries

Baked Virginia Ham with Pineapple Sauce

Chicken Francese

Seafood Casserole

Penne Marinara

Chocolate Mousse Parfait

Coffee & Tea

\$24.95 per person

Additions:

Champagne Punch

\$95.00

Non-Alcoholic Fruit Punch

\$75.00

Champagne Toast

\$3.75 per person

*Prices do not include 18% Gratuity, 2% Taxable Administrative Fee and 8% Rhode Island meal tax.
Prices subject to change without notice.*

Accompaniments

If using the weekend & evening or the weekday banquet menu please choose your starch & vegetable to accompany your entrée selection from the following: Starch and vegetable will be the same for all meals.

Starch Selection:

Oven Roasted Potato, Garlic Mashed Potato, Capellini or Penne alla Marinara

Vegetable Selection:

Green Beans Almandine, Honey Glazed Carrots or Sautéed mixed Vegetables.

Extras:

Pasta Course Served Family Style \$5.00pp

Choice of: Penne, Fettuccini or Gnocchi.

In choice of: Marinara sauce, Garlic & Oil, Bolognese Sauce or Alfredo sauce.

Champagne:

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|--------------------------|----------------------------|-------------------------------|
| Champagne Toast | House Champagne \$3.75pp | Asti Spumante \$4.75pp |
| Champagne Punch Bowl | sm (20-30 Servings). \$95 | lg (40-50 Servings). 145.00 |
| Mimosa Bowl | sm (20-30 Servings). \$95 | lg (40-50 Servings). \$145.00 |
| Non-Alcoholic Punch Bowl | sm (20-30 Servings). \$65 | lg (40-50 Servings). \$100.00 |
| Sangria Party Bowl | sm (20-30 Servings). \$135 | lg (40-50 Servings). \$195.00 |

For The Kids:

(Under 12 years old)

Chicken fingers & French Fries or Spaghetti & meatballs. \$12.95

Served with salad & dessert

Other Additions:

Private Bar: \$75.00

Professional Menu Design: \$30.00

Black & White menus printed on ivory cardstock are complimentary.

Professional, in-color menus can be customized to your event.

Cakes:

All of our package menus include a dessert choice. You may substitute a specialty cake for your dessert which will be customized to your event. You may upgrade your dessert selection to a double layer cake with one filling, and butter cream frosting decorated with either balloons, roses, or religious cross at no additional charge. Some restrictions apply depending on size of cake, decorations and baker's discretion. As always, you may customize your specialty cake for an additional cost. You may also bring in your own cake from outside the restaurant; however a \$2.00 per person fee will be added to the bill. We will present, cut, and plate the cake for you. if you choose to bring in your own cake or dessert and forgo that which is included, the cake-cutting fee will be waived.

Audio-Visual Equipment:

All Audio-Visual Equipment is rented from a local distributor and may require 48 hours notice. Items may be limited, and cannot always be guaranteed available at time of request. Price includes delivery, pick-up and rental of equipment.

LCD Projector (computer-ready): \$240.00

Podium w/ speakers and microphone: \$190.00

Projection Screen (52"): \$30.00

Hot Hors D'oeuvres

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| <i>Beef Wellington</i> | <i>Half (25 Pieces) \$60.00</i> | <i>Full (50 Pieces) \$110.00</i> |
| <i>Baked Stuffed Mushroom Caps</i> | <i>Half (25 Pieces) \$55.00</i> | <i>Full (50 Pieces) \$100.00</i> |
| <i>Broiled Scallops Wrapped in Bacon</i> | <i>Half (25 Pieces) \$55.00</i> | <i>Full (50 Pieces) \$100.00</i> |
| <i>Mini Crab Cakes</i> | <i>Half (25 Pieces) \$55.00</i> | <i>Full (50 Pieces) \$100.00</i> |
| <i>Italian Meatballs</i> | <i>Half (25 Pieces) \$50.00</i> | <i>Full (50 Pieces) \$95.00</i> |
| <i>Clams Casino</i> | <i>Half (25 Pieces) \$55.00</i> | <i>Full (50 Pieces) \$100.00</i> |
| <i>Spanakopita:</i> | | |
| <i>(Spinach & feta in phyllo pastry)</i> | <i>Half (25 Pieces) \$45.00</i> | <i>Full (50 Pieces) \$85.00</i> |
| <i>Chicken Teriyaki Skewers</i> | <i>Half (25 Pieces) \$50.00</i> | <i>Full (50 Pieces) \$95.00</i> |
| <i>Assorted Quiche</i> | <i>Half (25 Pieces) \$45.00</i> | <i>Full (50 Pieces) \$85.00</i> |
| <i>Cashew Chicken Spring Rolls</i> | <i>Half (25 Pieces) \$50.00</i> | <i>Full (50 Pieces) \$95.00</i> |
| <i>Calamari</i> | <i>Half \$50.00</i> | <i>Full \$95.00</i> |

Cold Hors D'oeuvres

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|-----------------------------------|---------------------------------|----------------------------------|
| <i>Proscuitto & Melon</i> | <i>Half (25 Pieces) \$55.00</i> | <i>Full (50 Pieces) \$100.00</i> |
| <i>Chilled Jumbo Shrimp Bowl</i> | <i>Half (25 Pieces) \$75.00</i> | <i>Full (50 Pieces) \$150.00</i> |
| <i>Assorted Cheese Tray</i> | <i>Half \$55.00</i> | <i>Full \$100.00</i> |
| <i>with Crackers & Grapes</i> | | |
| <i>Assorted Vegetable Tray</i> | <i>Half \$45.00</i> | <i>Full \$85.00</i> |
| <i>with Homemade Dip</i> | | |
| <i>Italian Antipasto</i> | <i>Half \$55.00</i> | <i>Full \$100.00</i> |
| <i>Fresh Fruit Platter</i> | <i>Half \$50.00</i> | <i>Full \$95.00</i> |

Hors D'oeuvres Platters

Hot Antipasto

\$12.95pp

*Calamari, Shrimp Scampi, Stuffed Mushrooms, Scallops
Wrapped with Bacon, Eggplant Rollatini, Clams Casino*

Cold Antipasto

\$9.95pp

Assorted Italian Meats & Cheeses served with fresh vegetables over a bed of lettuce

Seafood Antipasto

\$19.95pp

Jumbo shrimp cocktail, Clams on the half shell, fresh lobster cocktail

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Notes: