

DESSERT

\$6 PER PERSON
PLEASE SELECT TWO

- BREAD PUDDING
- LAVA CAKE
- SORBETTO OR GELATO
- DRUNKEN CHERRY PARFAIT
- CRÈME BRULEE
- TIRAMISU +2
- NUTELLA MOUSSE PIE +2
- PISTACHIO CREAM PIE +3
- PREFER TO BRING YOUR OWN DESSERT +2PP

TERMS

CT Sales Tax & 20% Gratuity NOT included

We require a \$100 deposit to secure your date & time. This will be applied to your final invoice at the event's conclusion. Headcount and menu shall be submitted three days prior to the event.

Kids menu available upon request

BEVERAGES

- UNLIMITED SODA +2PP
- CHAMPAGNE TOAST +4PP
- 1 LITER CARAFES \$28 EACH
HOUSE RED OR WHITE WINES
CABERNET | MONTEPULCIANO | MERLOT
CHARDONNAY | PINOT GRIGIO
WHITE ZINFANDEL
- UNLIMITED SODA, BOTTLED BEER
CARAFES OF HOUSE RED OR WHITE WINE
+18PP

*Signature or seasonal cocktail
features upon request.*

We do recommend providing beverages to your guests.

*You are welcome to run a tab, a cash bar or
budget bar options are available*



Events

**CELEBRATE
YOUR NEXT EVENT
WITH US**

**BABY-BRIDAL SHOWERS | REHEARSAL DINNERS
BUSINESS EVENTS | FUNDRAISERS
BIRTHDAYS | GRADUATIONS
CELEBRATIONS OF LIFE**

97 South Main Street • Newtown, CT
salepeperestaurant.com
203.426.0805

APPETIZERS

\$6 PER PERSON

ADDITIONAL SELECTIONS +2 EACH

(SERVED FAMILY STYLE)

PLEASE SELECT TWO

- GARLIC BREAD
- FIG PIZZETTA
- FRIED CALAMARI
- MEATBALLS
- ANGUS BEEF BITES
- BRUSCHETTA
- CHEESE PIZZETTA
- BALSAMIC CALAMARI
- STUFFED MUSHROOMS
- ARANCINI (Risotto Balls)

BUFFET

\$29 PER PERSON

Served with Artisan Bread

and a choice of:

Haricot Verts OR Broccoli with Garlic & EVOO

PLEASE SELECT ONE

- MIXED GREEN
- PEAR SALAD +2
- CAESAR SALAD
- ARUGULA SALAD +2

PLEASE SELECT ONE

- CHICKEN FRANCESE
- CHICKEN PICCATA
- CHICKEN PARMIGIANA
- CHICKEN MARSALA

PLEASE SELECT ONE

- PENNE MARINARA
- PENNE ALFREDO
- PENNE CARBONARA
- PENNE BOLOGNESE
- PENNE VODKA
- PENNE PESTO CREAM

ADDITIONAL OFFERINGS

- MASHED POTATOES +2
- MASHED SWEET POTATOES +2
- EGGPLANT PARMIGIANA +4
- PISTACHIO SALMON +5
- FLAT IRON STEAK +MP
- ROASTED POTATOES +2
- RISOTTO +3
- BEEF STROGONOFF +4
- SOLE FRANCESE +4
- FILET MIGNON +MP

SILVER

\$35 PER PERSON

Served with Artisan Bread, Garlic & Oil dip, Mista Salad
Mashed Potatoes & Seasonal Vegetable where appropriate

SALAD SUBSTITUTIONS

- CAESAR SALAD +2
- PEAR SALAD +2
- ARUGULA SALAD +2

ENTRÉES

PLEASE SELECT THREE

- CHEESE RAVIOLI
- SHORT RIB RAVIOLI
- LASAGNA BOLOGNESE
- CHICKEN MARSALA
- CHICKEN FRANCESE
- EGGPLANT PARMIGIANA
- PARMESAN CRUSTED TILAPIA
- BAKED RIGATONI
- BONE-IN PORK CHOP
- FLAT IRON STEAK
- MEAT RAVIOLI
- SEAFOOD RAVIOLI
- CAVATELLI BOLOGNESE
- CHICKEN PICCATA
- CHICKEN PARMIGIANA
- sweet sausage & vodka sauce
- balsamic glaze, hot & sweet peppers
- port wine demi-glaze

ADDITIONAL OFFERINGS AVAILABLE +4

- VEAL MARSALA
- VEAL FRANCESE
- PISTACHIO SALMON
- VEAL PICCATA
- VEAL PARMIGIANA
- FILET MIGNON
- balsamic glaze
- port wine demi-glaze

GOLD

\$39 PER PERSON

Served with Artisan Bread, Garlic & Oil dip, Mista Salad
Mashed Potatoes & Seasonal Vegetable where appropriate

SALAD SUBSTITUTIONS

- CAESAR SALAD +2
- PEAR SALAD +2
- ARUGULA SALAD +2

ENTRÉES

PLEASE SELECT THREE

- CHICKEN MARSALA
- CHICKEN FRANCESE
- VEAL MARSALA
- VEAL FRANCESE
- SHORT RIB RAVIOLI
- SHRIMP & SCALLOP RISOTTO
- BEEF STROGONOFF
- CAVATELLI SAL e PEPE
- LINGUINI PESCATORE
- CAPPELINI WITH SHRIMP
- PISTACHIO SALMON
- FLAT IRON STEAK
- FILET MIGNON
- CHICKEN PICCATA
- CHICKEN PARMIGIANA
- VEAL PICCATA
- VEAL PARMIGIANA
- SEAFOOD RAVIOLI
- homemade pappardelle
- pesto white wine sauce, chicken asparagus, sundried tomatoes
- shrimp, scallops, clams, calamari, spicy plum tomato sauce
- lemon champagne cream sauce
- balsamic glaze
- port wine demi-glaze
- port wine demi-glaze