



## Private Dining Packet

*“Prima ceniamo, poi tutto il resto.”*

*First we dine, then everything else.*

The latest restaurant from the team who brought you Cork and Bull Chophouse, Vintage Tavern, River Stone Chophouse, and Decoys Seafood.

The brand new Amedeo's Ristorante will offer an experience of Oderzo, Italy, home of Amedeo Obici — the founder of Planters Peanut, the creator of Mr. Peanut, and the historic, economic and healthcare legend in our City.

Private Dining Coordinator

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Bridgeport North Suffolk

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# Amedeo's

## RISTORANTE

### Private Dining Rooms

Dining is Available for lunch and dinner.

Private Lunch Daily 11:00 am–4:00 pm

Dinner Mon–Thu, Sun 5:00 pm–9:30 pm

Fri, Sat 5:00 pm–10:00 pm

Two Private Rooms for Your Next Event:

#### Obici Room

A large style dining table, perfect for family & friend gatherings as well as business events with presentations. 55 inch TV.

The capacity of 28 guests.

Food and Beverage Minimums

Weekly -Lunch 1000 / Dinner 500-1000

Lunch/ Dinner 100 room charge

#### Oderzo Room

A large round dining style, perfect for intimate gathers and small business round table discussions.

Capacity of 8 guests.

Food and Beverage Minimums Apply

Weekly - Dinner 300

Dinner 50 room charge

Food and Beverage Minimums may change based on dates.

Groups under 15 guests may order directly from the regular dinner menu.



## Appetizers

Antipasti Board 9 per person

Assorted Fruit Platter 6 per person

Melon Wrapped Prosciutto 30 doz.

Cherry Tomatoes, Basil, and Caputo Brothers  
Mozzarella Skewers 26 doz.

Signature Meatballs 28 doz.

Tomato Relish on Toasted Bread 26 doz.

Prosciutto di Parma - Arugula, Truffle Oil,  
Mozzarella on Toasted Bread 28 doz.

House Made Garlic Knots 24 doz.

Lemon Sage Shrimp Crudo 36 doz.

Cucumber Crostini's - Garlic Aioli, and  
Fresh Herbs 24 doz.

Olive Tapenade, Caputo Brothers Whipped  
Ricotta, Parsley, Lemon, on Toasted Bread 26 doz



# Amedeo's

## RISTORANTE

### Menu

\$35.00 per person

#### 1st Course –

##### Caesar Salad

romaine, caesar dressing, croutons, and  
grated parmesan

#### 2nd Course – Choice of:

##### Spaghetti Bolognese

spaghetti, house ragu sauce, ricotta,  
parmesan, and basil

##### Chicken Parmigiano

parmesan fried chicken cutlets, parmigiano, pomodoro  
sauce, and fresh mozzarella

##### Shrimp Mediterranean with Pasta

broiled jumbo shrimp, white wine,  
roasted tomatoes, capers, basil, lemon butter, and  
parmesan cheese

#### 3rd Course - Choice of:

##### Obici's Tiramisu

light mascarpone cream, espresso-  
soaked sponge cake, and feuilletine crunch

##### Crème Brulee

Chef's Seasonal Flavor

Prices exclude, beverage, tax and service charge.



## Menu

\$55.00 per person

### 1st Course – Choice of:

#### Caesar Salad

romaine, caesar dressing, croutons, and  
grated parmesan

#### Della Casa

mixed greens, cherry tomatoes, cucumbers, carrot,  
w/choice of blood orange vinaigrette, italian, caesar or  
oil & vinegar

### 2nd Course – Choice of:

#### Market Fresh Fish

pan seared seasonal fish with chef's accompaniments

#### Veal Parmesan

parmesan fried veal, layered with fresh mozzarella, and  
pomodoro

#### Chicken Marsala

sauteed chicken scallopini topped w/wild mushrooms, garlic,  
shallot, and marsala wine sauce

### 3rd Course - Choice of:

#### Obici's Tiramisu

light mascarpone cream, espresso- soaked sponge cake,  
feuilletine crunch

#### Crème Brulee

chef's seasonal flavor

Prices exclude, beverage, tax and service charge.



# Amedeo's

## RISTORANTE

### Menu

\$78.00 per person

#### 1st Course – Choice of:

##### Bruschetta

marinated baby tomato, crispy rustic bread, extra virgin olive oil, and fresh basil

##### Amedeo's Snack Plate

assorted meats, cheeses, breads, and spreads

##### Calamari

fried calamari, peppadew peppers, arugula, and pomodoro

#### 2nd Course – Choice of:

##### Caesar Salad

romaine, caesar dressing, croutons, and grated parmesan

##### Greek Salad

romaine, kalamata olives, and pepperoncini tossed in blood orange vinaigrette

#### 3rd Course - Choice of:

##### Whole Bronzino

pan seared Bronzino, with sun dried tomatoes, lemon, and caper cream

##### Tortellini Amedeos

sauteed shallots, mushrooms, spinach, crispy bacon, sauteed chicken and parmesan alfredo sauce, and tossed w/cheese tortellini

##### Beef Tenderloin 7 oz.

topped with gorgonzola crust and finished with a black garlic demi-glace w/crust, and cherry tomato

#### Fourth Course - Choice of:

##### Obici Tiramisu

light mascarpone cream, espresso- sponge cake, feuilletine crunch

##### Chocolate Raspberry Cake

chilled Raspberry Mousse layered with Chocolate cake topped with Warm Chocolate Ganache

Prices exclude, beverage, tax and service charge.



## Family Style Menu

Serves 6 Guests

### Appetizers

Bruschetta 35

Calamari 40

Meatballs 40

Caprese 35

### Salads

Caesar Salad 28

Della Casa 28

### Pastas

Spaghetti Bolognese 55

House Ravioli 65

Penne Amedeo 55

Sausage & Peppers 60

### Entrees

Chicken Parmesan or Franchese 75

Market Fish Lemon Peanut Pesto, Raisins &  
Apples 85

### Sides

Roasted Veg 25

Mushrooms 25

Spinach & Radicchio with Parm 25

Linguni Aglio E Olio 25

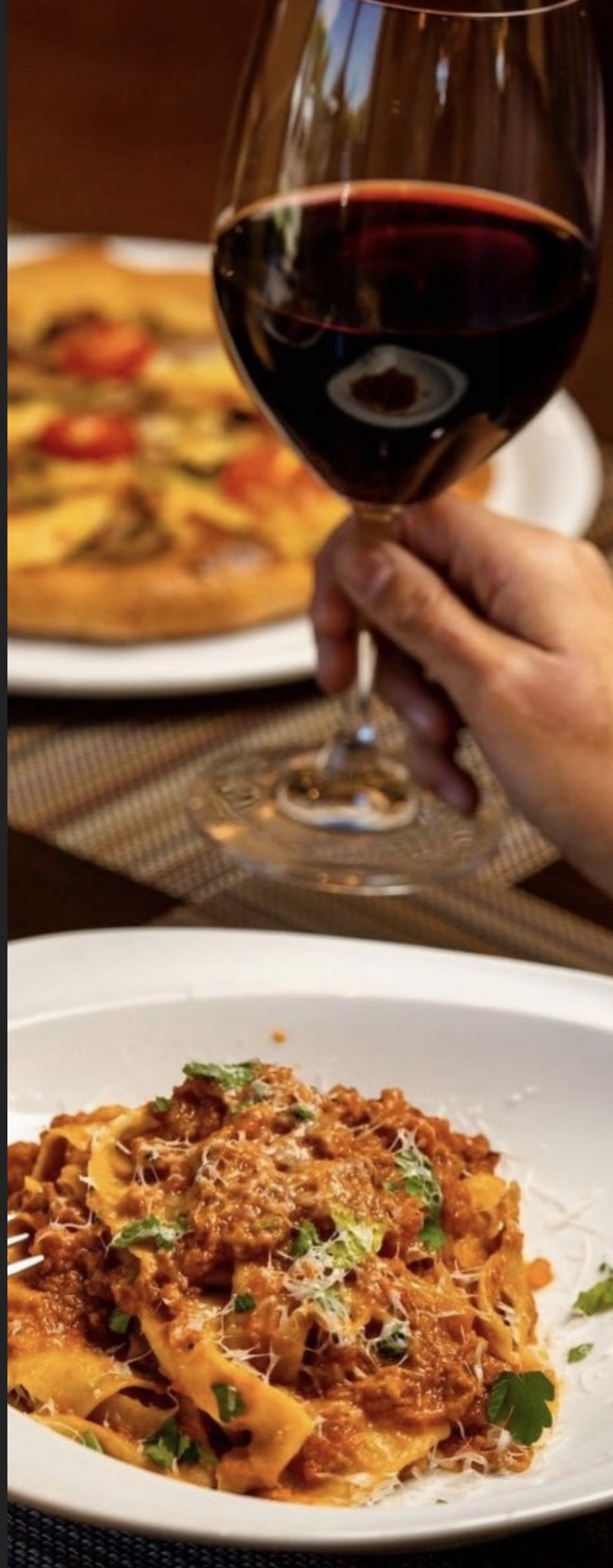
### Entrees

Chocolate Torte Wedges 2pp 18

Cheesecake Wedges 2pp 18

Assorted Cookies 2 pp 15

Prices exclude, beverage, tax and service charge.



## Policies and Procedures

**Securing a Date:** A credit card is required to secure a date for an event. A deposit in the amount of \$250.00 to \$500.00 is due 7 days after booking the desired date in order to secure the reservation, based on the requirements of the Events Coordinator.

**Deposit Policy:** If an event must be cancelled, the deposit will be refunded in full if cancelled outside of 30 days, or if the reserved space is re-booked for the original contracted date. If an event is cancelled 15 – 30 days before an event, 50% of the deposit will be re-funded. No refund will be made if an event is cancelled inside of 15 days prior to the original contracted date. Deposits taken for the month of December is the only exception to this policy. All deposits taken for an event scheduled for the month of December or for securing the entire upstairs will be refunded in full if cancelled outside of 120 days, and by 50% if cancelled 60 – 120 days before the event. No refund will be made if cancelled within 60 days or less before the original contracted date.

## Guest Count Policy:

1. A preliminary guest count is requested at the time of booking all private dining spaces.
2. A final guaranteed number of guests must be received three days (72 hours) prior to the event to the Event Coordinator with a confirmation response. If the Event is scheduled for a Wednesday, the final guest count is to be provided the Friday before the Event. If a final guest count is not received, then the original reservation number on the event sheet becomes the guaranteed guest count.
3. Final billing will reflect the final guaranteed number. No additional food will be provided for any in-creased guest count on the day of event. Amedeo's has the right to refuse service, if the guest count exceeds the final head count that was provided by the Client three days prior, and the host will have to address the additional guests.
4. A \$250 surcharge will be added to an event, if the number of guests in attendance exceeds the final guarantee by more than 3 guests.

## Menu:

1. Menu selections must be finalized with the Event Coordinator no later than two weeks prior to the event to ensure the availability of the desired selections. If menu selections are not finalized two weeks prior, the event is cancelled with the cancellation policy applying.
2. Should the Event be cancelled inside of 72 hours; the Client is subject to a per person charge based the original guest count or the \$500 cancellation charge (whichever is greater)
3. Amedeo's periodically reviews menu prices. All prices are guaranteed for 90 days. Items may change based on availability and distribution.
4. Food and beverage service must be contracted through Amedeos. No outside contracted food or beverage will be permitted, unless approved by the Event Coordinator. Wedding and specialty cakes are the only exception to this policy.

Amedeo's is determined to provide an outstanding dining experience for each and every one of our guests. Menu guidelines are established to enable us to ensure the highest quality of service and excellent food presentation.

## Bar Beverages:

1. Alcohol is charged on a usage basis only. Amedeo's will not quote a per person prices for beer, liquor or wine. Estimates can be quoted but subject to change based on consumption.
2. Wine Service for all events is by the bottle. The term House Wine refers to wine priced at or under \$40 a bottle. The term Select Wine indicates that the Client has specific wine requests for his/ her event.



## Policies and Procedures

### Tax and Gratuity:

1. Appropriate Virginia State (6%) and City (6.5%) Taxes and 20% Service Charge will be added to each event check. This includes cash bar checks. Due to the rising costs of products, wage increases and vendor costs, we have begun implementing a fee for all non-cash/electronic transactions in the amount of 3.5%. This fee will appear on your receipt as a “noncash adjustment” for all non-cash payments.
2. Additional gratuities will be at the Clients’ discretion.

Attendant Charges: In the case of some private events, additional attendants may be needed. If required, the Events Coordinator will advise the Client accordingly. For example, an extra bartender.

Security/Liability: Amedeo's shall not assume responsibility for the damage or loss of any merchandise or articles brought into the restaurant or for any items left unattended.

### Outside Vendors:

1. Amedeo's has a preferred florist available to all clients. (One of a Kind Floral Designs—Johnny DeGroff 757.287.4430) The host is welcome to use another florist of their choice, with a pre-arranged delivery time with the Event Coordinator.
2. Amedeo's can arrange audio visual requirements at an additional charge. All equipment not arranged by Amedeo's must be removed at the end of the event. Nothing may be stored overnight.
3. The Management Team of Amedeo's reserves the right to refuse any subcontractor admittance to the restaurant.
4. The Management Team of Amedeo's reserves the right to designate the volume level of any entertainment (including Speakers, etc.). All entertainment must be pre-arranged with the Special Events Coordinator.

Parking: There is ample parking for most groups in the restaurant’s parking lot.

Smoking Policy: Amedeos is a non-smoking facility. Smoking is permitted only outside of the restaurant.

### Payment:

1. The form of payment is to be identified prior to the event. Separate Checks for is prohibited for food. If payment changes to separate checks for food the day/night of event, there is a \$250.00 separate check charge. The separate checks can take up to 30 minutes to execute and will be explained to the attendees for the time that it takes, due to the policy not honored.
2. Amedeo's accepts Cash, Business Checks, American Express, Discover, Master Card, and Visa.
3. The balance of all charges accrued during the Event MUST be settled at the function’s end.