

On Premise Catering Guide

914-736-6767



The information below is subject to change at any time without notice

Thank you for your interest in Little Sorrento for your next event. We have the menu, the venue & the experience to make your event a success. Let this brochure be a guide for you as you look over the options we offer and know that we can tailor these options to your vision.

VENUES

The Double Space The combined rooms, Arthur & Mulberry, offer plenty of space for larger events, accommodating 65-90 guests. This space also has a private restroom for guests.

Arthur Avenue Featuring our custom wine-built ins and authentic pantry wall. This room can accommodate 40-50 guests.

Mulberry Street Adjacent to Arthur Ave and separated by sliding barn doors, this room can accommodate 30-35 guests.

The Sorrento Room Adjacent to the bar, this intimate space can accommodate 20-30 guests.

Room capacity is an estimate. Space required for buffets, gift tables, bar stations etc. may lower the actual room capacity.

FINAL GUEST COUNT

A final count is due two days prior to your event. You will be charged the final submitted guest count or the actual guest count, whichever is higher.

PRIVATE SPACE

To secure private space, clients will need to guarantee the minimum spend below based on package base price per person and number of guests. If your base price subtotal does not meet the amount, you will pay the balance as a room charge.

For example: \$45 base price per person x 35 guests = \$1575 (Room Charge is \$1800 - \$1575 = \$225)

Space Day Part	Saturday & Sunday start time: 12/12:30/1	Friday-Sunday Dinner	Monday – Thursday Dinner	Monday – Friday Lunch
Mulberry Street	\$1350++	N/A	\$1100++	\$900++
Arthur Ave	\$1800++	\$2200++	\$1500++	\$1000++
The Double Space	\$3000++	N/A	N/A	\$1550++
Sorrento Room	\$900++	\$1200++	\$800++	\$600++

EVENT PROPOSAL ONE

\$45

Choice

MENU

Warm house Italian bread and Signature Sorrento Bruschetta
add prosciutto \$3pp

SALAD

Served individually
Italian House Salad | side bowls gorgonzola or Caesar Salad

MAIN COURSE

Served Entrée

Choice of three

1 Chicken, 1 Fish, 1 Veal Cutlet or Sliced Beef Filet
All entrees served with 1 Starch & 1 Vegetable

(Vegetarian option always available upon request)

DESSERT

Homemade Zeppolies, powdered sugar with raspberry sauce

BEVERAGE

Unlimited Soft Drinks Included
Coffee & Tea Included
Cappuccino & Espresso by request \$6 ea.

PRICE

Base Price per Person: \$45 + tax + gratuity

DINNER PRICE

Base Price per Person:

Friday, Saturday or Sunday **\$55 + tax + gratuity**

Includes Fried Calamari & Mozzarella Sticks Appetizer Combo Platters

Credit/debit card payments subject to a 3.00% non-cash adjustment.

EVENT PROPOSAL TWO

\$45

Buffet

MENU

Warm house Italian bread and Signature Sorrento Bruschetta
add prosciutto \$3pp

SALAD

Served individually
Italian House Salad | side bowls gorgonzola or Caesar Salad

MAIN COURSE

1 Chicken, 1 Fish or Beef, 1 Vegetarian, 1 Starch, 1 Vegetable

DESSERT

Homemade Zeppolies, powdered sugar with raspberry sauce

BEVERAGE

Unlimited Soft Drinks
Coffee & Tea
Cappuccino & Espresso by request \$6 ea.

PRICE

Base Price per Person: \$45 + tax + gratuity

DINNER PRICE

Base Price per Person:

Friday, Saturday or Sunday **\$55 + tax + gratuity**

Includes Fried Calamari & Mozzarella Sticks Appetizer Combo Platters

Credit/debit card payments subject to a 3.00% non-cash adjustment.

EVENT PROPOSAL THREE

\$50

Family Style

MENU

Warm house Italian bread and Signature Sorrento Bruschetta
add prosciutto \$3pp

SALAD

Served individually
Italian House Salad | side bowls gorgonzola or Caesar Salad

MAIN COURSE

1 Chicken, 1 Fish or Beef, 1 Vegetarian, 1 Starch, 1 Vegetable

DESSERT

Homemade Zeppolies, powdered sugar with raspberry sauce

BEVERAGE

Unlimited Soft Drinks
Coffee & Tea
Cappuccino & Espresso by request \$6 ea.

PRICE

Base Price per Person: \$50 + tax + gratuity

DINNER PRICE

Base Price per Person:

Friday, Saturday or Sunday **\$60 + tax + gratuity**

Includes Fried Calamari & Mozzarella Sticks Appetizer Combo Platters

Credit/debit card payments subject to a 3.00% non-cash adjustment.

ENHANCEMENTS

APPETIZERS

Priced per platter, served family style on each guest table

Family platters serve 6-8 guests

Antipasto Roma	\$32
Arancini (Rice Balls)	\$26
Clams & Mussels	\$27
Mozzarella Stick/Calamari Combo	\$30
Eggplant Rollatini	\$22
Margherita Pizza	\$14

ANTIPASTO TRIO	\$35
Includes the following	
Crab Stuffed Mushrooms	\$20
Mozzarella Sticks	\$22
Fried Calamari	\$25

Signature Sorrento Bruschetta \$15

House made tomato bruschetta topping, fresh mozzarella, roasted red peppers, crostini & drizzle of olive oil

PASTA COURSE

Add a course of one of the following pasta dishes to be served individually to your guests or family style on guest tables

Add \$4pp

PENNE ALLA VODKA
CHEESE RAVIOLI
FETTUCCHINI MEAT SAUCE
RIGATONI POMODORO
LINGUINI WHITE CLAM SAUCE

Add \$5pp

CAVATELLI & BROCCOLI RABE W/SAUSAGE
PENNE GORGONZOLA
TORTELLINI, PROSCIUTTO & PEAS

Enhance your beef option

NY Strip steak as a choice item +\$10.00 per steak ordered (available for choice packages only)

DESSERT

Nutella Pizza \$25 each | Mini Cannoli \$2 per person

OCCASION CAKES

We do not provide cakes; customers may bring in their own. Cakes must be purchased from a licensed bakery.

LINEN

Linen napkins are included in your event package | choice of color

White linen tablecloths are included for Event Proposal one, two & three (Private space only)

WEEKDAY PACKAGES

Available Monday-Friday Lunch | Monday-Thursday Dinner

Retirement Parties, School & Corporate Functions, Bereavement (excludes holidays)

CHOICE

To Begin: Warm house Italian Bread and Tomato Bruschetta

Salad: Garden salad tossed with house Italian dressing

Entrée: Choice of 3

- 1) Chicken
- 2) Filet of Sole
- 3) Eggplant

Above served with roasted potato or pasta & broccoli or green beans

DESSERT

Zeppolies, raspberry sauce

BEVERAGE

Coffee & Tea, Soft Drinks, Iced Tea

PRICE

Price per Person:	Choice (min. 15 adults)
Monday – Friday Lunch	\$45 includes tax & gratuity
Monday – Thursday Dinner	\$55 includes tax & gratuity

TRADITIONAL BUFFET | FAMILY STYLE

To Begin: Warm house Italian Bread and Tomato Bruschetta

Salad: Garden salad tossed with house Italian dressing

BUFFET – choose one from each line (four items total)

Chicken

Sausage & Peppers, Tiny Meatballs, Roast Pork Loin, Fish (filet of sole)

Pasta, Potato, or Rice

Eggplant, Broccoli, Green Beans, Italian Medley

DESSERT

Zeppolies, raspberry sauce

BEVERAGE

Coffee & Tea, Soft Drinks, Iced Tea

PRICE

Price per Person:	Buffet (min. 35 adults)
Monday – Friday Lunch	\$40 includes tax & gratuity
Monday – Thursday Dinner	\$50 includes tax & gratuity

Price per Person:	Family Style (min. 20 adults)
Monday – Friday Lunch	\$45 includes tax & gratuity
Monday – Thursday Dinner	\$55 includes tax & gratuity

Credit card payments add 3.00% non-cash adjustment.

BAR OPTIONS

A LA CART ADD TO HOST BILL

All beer, wine & spirits will be charged at the menu price per drink served. The tab will be applied to the final event bill. (no open bar packages available)

CASH BAR

Guest will be charged individually for all alcoholic beverages ordered at the menu price per drink served.

BEER & WINE STATION

ON CONSUMPTION: Select Beer & Wine at a self-serve station. \$49 per 1.5L wine and select \$7 per bottled beer consumed.

WINE ON TABLE

Select 1.5L bottles of wine placed on the guest tables. Charged on consumption \$49/bottle. Or 750ml bottles selected off our wine list, priced per menu. Tab will be applied to final event bill.

SANGRIA/SIGNATURE DRINK BOWL

Always a great addition to any event! Price TBD

CHAMPAGNE TOAST

+\$2.00 per person service fee plus 750ml champagne (\$32/bottle) (minimum 20 guests)

Prices exclude tax and gratuity.

ALCOHOL RESPONSIBILITY

We encourage all our guests to drink responsibly. Guests that are visibly intoxicated will not be served alcohol and may be asked to leave, or not permitted to enter the event.

MENU OPTIONS

MAINS

CHICKEN/VEAL* OPTIONS

Chicken Parmigiana or Veal Parmigiana

Chicken or Veal Limone Breaded cutlet sautéed with lemon, white wine, garlic, butter & mushroom

Chicken or Veal Scampi Breaded cutlet sautéed with hot peppers, garlic, butter, white wine & mushrooms

Chicken or Veal Madeira tomatoes, onions, prosciutto, wine & mozzarella

Chicken Marsala Chicken breast dipped in flour sautéed with Marsala wine, butter & mushrooms

Chicken Carciofo Chicken breast dipped in flour sautéed with artichoke hearts, peppers, butter & wine

Chicken Francese Chicken breast dipped in flour & egg sautéed with lemon, wine & butter

Brandy Chicken Breast dipped in flour pan sautéed in a brandy tomato cream sauce topped with asparagus and mozzarella cheese

Chicken Burrata (available for choice package only)

Chicken breast dipped in flour pan sautéed in a lite cream sauce with diced tomatoes and fresh spinach topped with creamy burrata cheese

(Enhanced chicken option: chicken Burrata+\$3.00 per order)

BEEF & PORK OPTIONS

Pork** Roasted Pork Loin

Apple Chutney apples, butter, wine

Portabella balsamic vinegar pepper sauce with cabernet wine

Pizzaiola marinara sauce & portabella garlic & basil

Steak

Sorrento Marinated tender sliced beef with mushrooms, onions, butter garlic & white wine

Portabella Marinated tender beef sliced with portabella mushrooms with balsamic vinegar pepper sauce & cabernet wine

Pizzaiola Marinated tender sliced beef with marinara sauce & portabella mushrooms, basil, garlic & wine

Brandy Peppercorn Marinated tender sliced beef with brandy cream sauce with cracked peppercorn

Sausage & Peppers Sweet Sausage sautéed with peppers & onions

Meatballs Tiny meatballs in tomato sauce

***veal not available on buffet/family style packages**

****Pork loin only available on buffet/family packages**

FISH OPTIONS **Filet of Sole, Salmon, ***Shrimp**

Stuffed: breadcrumbs snow crabmeat & Italian seasonings topped with butter, garlic, lemon & wine

Organata: breadcrumbs, butter, garlic, lemon, wine & diced tomatoes

Putanesca: plum tomatoes, capers, olives, garlic, basil, hint of anchovy

Piccata: Lemons, capers, roasted peppers, butter, wine

Francese: dipped in flour & egg sautéed with lemon, wine & butter

Mango Salsa: diced fresh mango, sweet red peppers, onion, lemon, lime juice & a splash of wine

Honey Balsamic Glaze: Butter, garlic, honey balsamic reduction

*****shrimp not available on buffet/family style packages**

VEGETARIAN

Eggplant Rollatine (stuffed with ricotta), Parmigiana or Sorrento (with peppers & onions) Baked in Marinara sauce & mozzarella cheese

PASTA

Penne Ala Vodka Prosciutto, onions, vodka, tomato sauce, cream

Cheese Filled Ravioli Tomato Sauce or Meat Sauce

Tortellini with Prosciutto & Peas Cheese filled tortellini tossed with prosciutto, peas, onions, and cream

Rigatoni Pomodoro Roma tomatoes, fresh garlic & basil

Penne Gorgonzola Diced tomatoes, garlic, gorgonzola cheese & cream

Linguini Clam Sauce Plumb tomato sauce or lemon, butter, white wine

Cavatelli & Broccoli Rabe Tossed with garlic & oil, Bell peppers, & crumbled Sausage

VEGETABLES

Sautéed Green Beans

Sautéed Broccoli

Italian Vegetable Medley *roasted zucchini, yellow squash, & carrots*

STARCH

Roasted Potatoes

Potato Croquette

Pasta

Rice Pilaf

KIDS MENU

Children (3-11 years) \$17++

Chicken Cutlet, Fries & a slice of pizza

Children (1-2 years) \$10++

Pasta & Butter or Tomato Sauce

kid's meals are served by request

If you have food allergy please ask to speak to owner, manager, chef, or your server

GENERAL INFORMATION

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DEPOSIT | PAYMENT

All events require a \$500.00 deposit to secure the space for your event. Deposits will be refunded up to 90 days before the event. Final payment is due at the conclusion of your event in the form of cash or credit. Gift cards cannot be used for payment. Clients can pay by check; however, checks must be received two weeks prior to event date for amount of the min. guaranteed spend. Payment by credit card is subject to a 3.00% non-cash adjustment. All gratuities must be made in cash only.

Event Proposal Pricing: base price + tax + 20% server gratuity + 3% Admin. Gratuity/ Matre'd Service

3% Administration Gratuity Service includes:

Preliminary steps leading to the booking of your event including, onsite tours, answering questions as clearly as possible, and general correspondence. Menu planning, ordering, creating table diagrams, and typing guest menus and/or seating chart. And lastly, ensuring the overall set up and execution of the event in your vision.

CANCELATION / RESCHEDULING

You may cancel your event up to 90 days prior to the event date to receive a full refund of the deposit amount. No refund will be given within 90 days of the event date.

In the event of inclement weather, illness or emergency, you may reschedule the event for within 90 days of the original event date, no deposits will be refunded.

In the event of inclement weather, natural disaster or other event resulting in the cancelation of the event, Little Sorrento Inc. is not responsible for expenses associated with rescheduling the event.

EVENT TIME

All events are based on 3 hours, except for "showers" which are allotted four hours. Additional time will be charged \$100 per hour. Events that begin after 1:30pm will be charged at the night price. "Day" Events end by 4:30.

VENDORS

If an outside vendor is to be approved, a minimum two weeks' notice is required, as well as proof of vendor's liability insurance.

SPECIALTY CAKES

We will gladly serve cakes brought in by client from a licensed bakery.

DECORATIONS

Management reserves the right to not allow any decoration that they deem inappropriate, unsafe or interferes with the operation of the restaurant. Decorations cannot disable or interfere with the operation of the fire alarms or fire exits. It is the responsibility of the client to put up and take down all decorations.

Confetti is not permitted.

DAMAGE LIABILITY

As the host of the event, you agree to assume liability for damage done by yourself or your guests. Damage to walls caused by decorations is subject to a \$100 charge per incident.