



Banquet Terms and Conditions: Pistarro's Ristorante

1. A nonrefundable deposit of \$250 is required to confirm and save the date requested. This \$250 will go towards the event once it occurs. Any deposit not made in person with a credit card will have a 4% processing fee added to the deposit/payment.
2. Room fee charges: Amalfi Room and our Parkside Tented Patio
 - Friday and Saturday dinner service \$500
 - Friday and Saturday lunch service \$250
 - Sunday – Thursday lunch or dinner service \$200
 - All spaces are rented out for 3 hours. If you wish to increase the length of time for your event, additional time can be purchased for \$100 per half hour.
3. Once the room is reserved, a menu and itemized agreement will be drawn up and agreed upon by the event manager and the host.
4. Thirty days prior to your event, the menu must be finalized and 50% of the total estimated bill is due.
5. Food and Beverage Minimums:
 - Friday and Saturday dinner service \$3000
 - Friday and Saturday lunch service \$2000
 - Sunday – Thursday lunch or dinner service \$1600
6. Pistarro's requires 72 hours for cancellations of any event; Or: deposit and 50% of amount contracted will be forfeited.
7. All food and beverage will be provided **only** by Kios Restaurant Management Group. All non-consumed food remains the property of Pistarro's.
8. Pricing is subject to change but will be guaranteed 30 days prior to the event.
9. All charges are subject to 6% Maryland sales tax and/or 9% Alcohol Tax assessed at 20% service charge.
10. Pistarro's requires finalized menus and preliminary guest counts 30 days prior to the event date. Final guests count must be provided to the event manager 7 days prior to the event date.
11. For guarantees not confirmed, it is assumed the event count will be the last estimate recorded by the event manager. You will be responsible for paying that number or the number served, whichever is greater. Once the final guaranteed number is received, there will be no refunds for number of guests that do not show for the event.
12. Any guest attending the event that requests alcoholic beverages may be asked to provide proof of age. No alcoholic beverages will be sold or consumed by anyone under the age of 21. According to restaurant policy, side-profile picture ID's will **not** be accepted.
13. Final payment is due at the conclusion of the event and must be **not** made in the form of cash or by credit card.
14. No confetti, no glitter, no confetti/glitter balloons. All real candles must be approved by event manager.



By signing here, I accept and understand fully all the terms and conditions of this deposit.

I authorize Pistarro's to run my deposit for the below amount.

Customer signature:

Today's Date: _____

Event Date: _____

Start time of event: _____

Estimate number of guests: _____

Email address: _____

Phone # _____

Event coordinator signature:

Event space: _____

Please fill out if using a credit card for your deposit. The authorization is for the event manager.

If you are paying cash, check or money order, please write your payment method next to the deposit account.

Total deposit: _____

Name as it appears on the credit card: _____

Card type and credit card number: _____

Expiration date: _____

Security code: _____

Authorization: _____

Pistarro's Banquet Menus

Buffet menus

all buffet menus=minimum of 25 guests

Lunch Pizza Party!!!!!!!!!!

Available from 11:30-3:30 p.m.

Hor's

Bruschetta Station

Classic chopped Tomatoes with basil

Cannellini bean-calabrese dip

Freshly grated parmesan cheese

Garlic brushed crostini

Lunch

Casalinga salad

Mixed greens / tomato / red onion / cucumber / chianti dressing

Pasta salad

penne pasta / garden vegetables / mozzarella cheese / sun dried tomato /
basil pesto dressing

Assorted pizzas featuring:

Margherita pizza

tomato sauce / mozzarella / basil

Pepperoni pizza

tomato sauce / mozzarella / pepperoni

Bianca pizza

panna cream / caramelized onions / ricotta / mozzarella / parmesan

Veggie supreme pizza

tomato sauce / peppers / onions / mushrooms / spinach / mozzarella

Pistarro's Meatballs

Marinara sauce / parmesan cheese

Italian breaded chicken strips

Calabrese and pesto aioli

Chocolate Nutella brownies

\$45

Pistarros Buffet

minimum of 25 guests

Hor's

Pizza Station

Margherita pizza

tomato sauce / mozzarella / basil

Pepperoni pizza

tomato sauce / mozzarella / pepperoni

Bianca pizza

panna cream / caramelized onions / ricotta / mozzarella / parmesan

Dinner

Caesar Salad

romaine tossed with our Caesar dressing, parmesan cheese and garlic croutons

Caprese Salad

Sliced vine ripe tomatoes with fresh mozzarella, basil and balsamic syrup

Chicken Piccata

Lightly sautéed chicken breast with lemon butter sauce and capers

Penne Pasta Bolognese

Classic San Marzano tomato sauce with spiced beef, pork and pancetta

Cheese tortellini Alfredo

a creamy garlic-parmesan cream sauce with sun dried tomatoes and peas

Mixed garden vegetables

Garlic bread

Miniature cannoli's

\$55

Tuscan Buffet
minimum of 25 guests

Hor's

Antipasto station

Prosciutto / sopressata salami / mortadella
Gorgonzola / provolone cheese
giardiniera vegetables / fig jam
Garlic brushed crostini

Pizza margherita

Dinner

Rucola Salad

Baby arugula / red onion / mushrooms / limoncello vinaigrette / parmesan

Caprese Salad

Sliced vine ripe tomatoes with fresh mozzarella, basil and balsamic syrup

Chicken Marsala

Tender chicken breast cutlets in a marsala wine and cremini mushroom sauce

Jumbo Shrimp Scampi

Sautéed shrimp in a garlic, tomato, artichoke and fresh basil, white wine butter

Mixed Garden Vegetables

Penne Pasta Marinara San Marzano tomato sauce

Cheese tortellini Alfredo with sun dried tomatoes and peas

Pistarro's Meatballs

Parmesan cheese and crushed red pepper

Garlic bread

Miniature cannoli's

Chocolate Nutella brownies

\$65

Marylander Buffet

minimum of 25 guests

Hor's

Maryland crab dip

Warm jumbo lump crab blended with cheddar cheese, bell peppers and scallions

Crisp garden vegetable display

Garlic brushed Crostini

Cheese and pepperoni pizzas

Dinner

Garden salad

Mixed baby greens tossed with tomatoes, cucumber, red onion served with balsamic vinaigrette and ranch dressing

Pasta primavera salad

House made orecchiette pasta tossed with garden vegetables, parmesan cheese and our Italian vinaigrette

Roasted beet salad

Roasted beets topped with feta cheese and toasted walnuts

Chicken Chesapeake

grilled chicken breast topped with creamy crab imperial and old bay butter

Herb roasted beef tenderloin

Roasted and sliced beef tenderloin over a red wine sauce with forest mushrooms

Atlantic Salmon

Topped with tomato-cucumber salsa and lemon butter sauce

Herb roasted Potatoes

Mixed vegetables

n.y. cheesecake

apple tart

chocolate mousse cake

\$75

Bambino Birthday Party

Pizza flavored goldfish snacks

Cartoons on big screen

Menu

Served family style

Cheese pizza

Pepperoni or white pizza

**Penne pasta with butter
tomato sauce on the side
parmesan cheese on the side**

Breaded chicken tenders

With honey mustard

French fries

ketchup

Soft drinks

Birthday cake and ice cream

Use of the banquet room for 1 ½ hours

Saturday's and Sunday's and every day schools are out

Choice of 11:00-12:30 / 1:00-2:30

\$35

Adult supplement...

Casalinga salad

Mixed greens / tomato / red onion / cucumber / chianti dressing

Eggplant fries

tempura eggplant / marinara / calabrese and pesto aioli / parmesan

Margherita pizza

tomato sauce / mozzarella / basil

Pepperoni or bianca pizza

tomato sauce / mozzarella / pepperoni

\$35

Plated Dinner Choices

All plated dinner menus come with choice of: Garden salad or Caesar salad to start,
Freshly baked italian bread and olive oil with a **choice of two sides** served family style,
And choice of **one** dessert

Entrees

Maximum of 3 choices, requires preordering

Chicken

- Chicken piccata** parmesan-egg batter, lemon-caper butter 52
- Chicken marsala** chicken scaloppini, marsala-mushroom sauce 54
- Chicken parmesan** breaded chicken, tomato sauce, fresh mozzarella 56

Beef and veal

- New York strip steak** 10 ounce sirloin, cabernet demi glace 65
- Filet mignon** 8 ounce beef tenderloin, cabernet wine demi glace 72
- Veal marsala** veal scaloppini, marsala-mushroom sauce 63
- Veal parmesan** breaded chicken, tomato sauce, house mozzarella 65

Fish and Seafood

- Grilled salmon** diced tomatoes, artichokes, fresh basil, balsamic syrup 63
- Flounder imperial** topped with crab stuffing, old bay butter 72
- Grilled mahi mahi** basil pesto cream sauce 63

Vegetarian

- eggplant lasagna** layered with ricotta, tomato sauce and house mozzarella 49
- penne pasta primavera** mixed fresh garden vegetables, sun dried tomato-pesto cream with parmesan cheese (**can be modified vegan**) 45
- spinach agnolotti alfredo** half-moon shaped ravioli, filled with spinach and ricotta cheese, served with tomato sauce 52
- grilled vegetable anti pasta platter** eggplant, zucchini, bell peppers, red onion, mushrooms, tomatoes, and fennel drizzled with olive oil, and balsamic syrup (**vegan**) 50

Family style sides

Parmesan mashed potatoes
Pasta with garlic and olive oil
Herb roasted potatoes

Mixed garden vegetables
Asparagus toasted hazelnut butter
Broccoli lemon zest and olive oil

Dessert

Tiramisu
Limoncello mousse cake

Chocolate fudge cake
New York cheesecake

Nonna's family style supper...

Minimum 25 guests

Appetizers

for the table

(choose 2)

Ayse brussels sprouts

Italian cheese display

Margherita pizza

Calamari fritti

Bianca pizza

Plated Salad

(choose 1)

Casalinga salad

Baby arugula salad

Caesar salad

Pasta

Served family style

Cheese tortellini alfredo

Penne pasta marinara

Pistarro's meatballs

Entrée

Served family style

Chicken piccata

Grilled salmon

Mixed seasonal vegetables

With roasted fingerling potatoes

Dessert

(choose 1)

Classic Tiramisu

Italian chocolate fudge cake

Limocello mousse cake

\$65

Pistarro's Catering to go menu

(Please call 72 hours in advance)

Family platters

Small will feed 10 to 12 people

Large will feed 20 to 25 people

Italian Sliced Meat Platter

Prosciutto / sopressata salami / mortadella served with garlic crostini and house made giardiniera vegetables

sm. \$140 / lg. \$280

Italian Cheese platter

Fresh mozzarella / gorgonzola / smoked provolone served with garlic crostini and fig jam

sm. \$110 / lg. \$220

Caprese Platter

Sliced vine ripened tomatoes / fresh basil / mozzarella cheese / extra virgin olive oil / balsamic glaze

sm. \$90 / \$180 lg.

Grilled Vegetable Antipasto Platter

Zucchini / eggplant / bell peppers / artichokes / tomatoes / served with pesto aioli

sm. \$75 / lg. \$150

Snacks

Pistarros Meatball Platter

San Marzano tomato sauce / parmesan cheese

\$48 per dozen

Jumbo Gulf Shrimp Platter

Cocktail sauce / lemons

\$54 per dozen

Crispy Roman Style Artichoke Halves

Served over baby arugula with extra virgin olive oil / lemon wedges

\$45 per dozen

Hand carved meat Platters

Herb Roasted Beef Tenderloin

Horseradish cream / dijonaise / mini brioche buns

\$275 (12-15 people)

Roasted Turkey Breast

Sundried cranberry aioli / dijonaise / mini brioche buns

\$175 (20-25 people)

Leidy's Spiral Ham

Rum raisin glaze / dijonaise / mini brioche buns

\$190 (20-25 people)

Family Style Bowls

Casalinga Salad

House mixed greens / tomato / red onion / cucumber / chianti dressing

sm. \$60 / lg. \$120

Rucola

Baby arugula / red onion / cremini mushroom / limoncello vinaigrette / parmesan

sm. \$75 / lg. \$150.

Caesar salad

Romaine / garlic croutons / parmesan cheese / Caesar dressing

sm. \$75 / lg. \$150

Gorgonzola

Spinach leaves / blue cheese / dried figs / toasted pine nuts / balsamic dressing

sm. \$80 / lg. \$160

Family Style Entrees

½ tray will feed 10-12 people
Full tray will feed 20-25 people

Penne marinara

Penne pasta / san Marzano tomato sauce / fresh basil / parmesan cheese
½ **\$100 / full \$200**

Garganelli alla Bolognese

Garganelli pasta / spiced ground beef and pork tomato sauce / parmesan cheese
½ **\$140 / full \$280**

Eggplant parmesan

Layered breaded eggplant / marinara sauce / fresh mozzarella / parmesan
½ **\$140 / full \$280**

Trofi Pesto

Trofi pasta / basil pesto / sun dried tomatoes / pine nuts / parmesan cheese
½ **\$120 / full \$240**

40 layer Lasagna

Egg pasta sheets / Bolognese sauce / Italian cream sauce / parmesan
½ **\$180 / full \$360**

Orecchiette

Orecchiette pasta / Italian sausage / peppers and onions / marinara sauce / pecorino cheese
½ **\$140 / full \$280**

Penne alla vodka

Penne pasta / vodka tomato-cream sauce / fresh basil / parmesan cheese
½ **\$120 / full \$240**

Chicken picatta

Sautéed chicken breast / lemon / white wine-caper sauce **sm. \$150 / lg. \$300**

Chicken Parmesan

Herb breaded chicken breast / marinara sauce / mozzarella and parmesan cheeses
sm. \$180 / lg. \$360

Family style desserts

Tiramisu ½ tray *15 dessert sized pieces or up to 60 small pieces*
\$120

Chocolate Nutella brownies
\$36 per dozen

Cannoli's
\$48 per dozen

Jumbo Chocolate chip cookies
\$36 per dozen

Orange biscotti
\$30 per dozen

Mixed Italian cookie platter
\$90 *30 cookies*

Plated Dinner Choices

All plated dinner menus come with choice of garden salad or Caesar salad to start, Freshly baked bread and butter, **choice of two sides**, served family style and choice of one dessert

Entrees

Maximum of 3 choices, requires pre ordering.

Chicken

Chicken piccata parmesan-egg batter, lemon-caper butter 42

Chicken marsala chicken scaloppini, marsala-mushroom sauce 44

Chicken parmesan breaded chicken, tomato sauce, house mozzarella 45

Beef and veal

New York strip steak 10 ounce sirloin, cabernet demi glace 51

Filet mignon 8 ounce beef tenderloin, cabernet wine demi glace 56

Veal marsala veal scaloppini, marsala-mushroom sauce 49

Veal parmesan breaded chicken, tomato sauce, house mozzarella 50

Fish and Seafood

Grilled salmon diced tomatoes, artichokes, fresh basil, balsamic syrup 46

Flounder imperial topped with crab stuffing, old bay butter 50

Grilled mahi mahi basil pesto cream sauce 45

Vegetarian

eggplant lasagna layered with ricotta, tomato sauce and house mozzarella 42

pasta primavera mixed fresh garden vegetables, sun dried tomato-pesto cream with parmesan cheese (*can be modified vegan*) 41

spinach agnolotti alfredo half moon shaped ravioli, filled with spinach and ricotta cheese, served with tomato sauce 44

grilled vegetable anti pasta platter eggplant, zucchini, bell peppers, red onion, mushrooms, tomatoes and fennel drizzled with olive oil, and balsamic syrup (*vegan*) 41

Family style sides

Yukon gold garlic mashed potatoes

Pasta marinara

Pasta with garlic and olive oil

Herb roasted potatoes

Mixed garden vegetables

asparagus toasted almond butter

Broccolini lemon zest and olive oil

Dessert

Tiramisu

Cannoli

Chocolate nutella mousse cake

Apple crostada

New York cheesecake