

## NINA'S FESTA ROOM GUIDELINES AND PLANNING INFORMATION

1. CONTRACT and SERVING POLICY INFORMATION
2. LIGHTER FARE DINNER ENTREES  
\*NOT AVAILABLE SATURDAYS OR FRIDAYS FOR PARTIES  
BEGINNING AFTER 1PM
3. FESTA FAVORITES DINNER ENTREES
4. SOUP, SALAD, PASTA/VEGETABLE SELECTIONS
5. FESTA APPETIZERS / COCKTAIL PARTIES
6. FESTA SWEETS AND COFFEES
7. ALCOHOL
8. SAUCE DESCRIPTIONS  
\* DESCRIPTIVE LISTING OF ENTRÉE SAUCES
9. FESTA FRILLS



Italian Restaurant  
7649 Broadview Rd. Seven Hills, OH 44131  
Telephone: 216-328-1740 Fax: 216-328-0168

**NINA'S FESTA ROOM at D'AGNESE'S ITALIAN RESTAURANT  
CONTRACT AND SERVING POLICY INFORMATION**

Function Date: Day\_\_\_\_\_ Date\_\_\_\_\_ Arrival Time: \_\_\_\_\_

Estimated # Guests: \_\_\_\_\_ Occasion: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_

**DEPOSITS:** A \$250 deposit is required to secure a specific date. A minimum \$550 food order is required or a function charge and/or minimum serving fee will be assessed.

**CANCELLATIONS:** Cancellations constitute forfeiture of entire deposit unless the cancellation is personally made with your party planner or the restaurant owner at least six weeks in advance.

**GUARANTEES:** A guaranteed guest count is required 72 hours before the event. No allowance will be made in the number of guests guaranteed. Should the actual attendance be less than 80% of your confirmed guest count, there will be an additional function fee and/or minimum serving fee added to your final bill.

\* We reserve the right to move any party to our main dining room.

**MENUS:** Menus should be finalized and submitted no later than three weeks prior to the function. Minimum orders apply to prime rib, roast sirloin and many seafood items. Your party planner will confirm those items with fluctuating market pricing when completing menu selections with you. Your party planner will advise you of entrée choices for children under 8 years who may dine for \$8.

ALL PRICES SUBJECT TO CHANGE AND MAY BE GUARANTEED NO MORE THAN 30 DAYS IN ADVANCE.

**FOOD AND BEVERAGE POLICY:** With the exception of specialty cakes and pastries, we do not allow any outside food or beverage to be brought into the restaurant/party room.

**TIMING AND ROOM FEES:** Unless there are special arrangements, access to party room will be permitted no earlier than thirty minutes before agreed upon start time. There is a four-hour maximum for events after which an hourly fee of \$100 will apply.

**SERVICE CHARGE and TAX:** A customary 20% service charge and 7.75% sales tax will be automatically added to the final bill.

Tax exemption will be granted with the appropriate documentation.

**FINAL PAYMENT: Final payment is due at the conclusion  
of your function in the form of cash or credit card.**

**DAMAGES:** The host is responsible for property damages that may occur during the event.

\*Children must supervised at all times.

Please ask your servers for any changes you may want made to the blinds.  
Decorations may not be adhered to the walls or bar.

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_

D'AGNESE'S Representative: \_\_\_\_\_

## 2. LIGHTER FARE ENTREES

- \*LIGHTER FARE PORTIONS ARE ABOUT 60% OF DINNER ENTREES
- \*MINIMUM \$550 FOOD ORDER OR FUNCTION CHARGE WILL APPLY
- \*NOT AVAILABLE SATURDAYS OR FRIDAYS FOR PARTIES BEGINNING AFTER 1PM
- \*GRATUITY IS ADDED AT 20%
- \*SALES TAX AT 7.5%

### \* \$19.75 PER PERSON/\$8 CHILDREN 8 YEARS & UNDER

ALL ENTREES INCLUDE: NON-ALCOHOLIC WELCOMING PUNCH  
CROSTINI AND ITALIAN RELISH COLD APPETIZER PLATTER  
YOUR CHOICE OF A OF SOUP (4 OZ BOWL)  
TOSSED SALAD WITH TWO DRESSINGS  
FETTUCCINI OR LINGUINI MARINARA  
\*W/NON-PASTA ENTREES  
COFFEE, TEA OR SOFT DRINK OF CHOICE  
HOMEMADE BREAD, GARLIC BUTTER & DIPPING OIL

### YOUR CHOICE OF FOUR ENTREES:

CHEESE MANICOTTI  
LASAGNA BAKED CHEESE RAVIOLI BAKED VEAL CANNELLONI  
FETTUCCINI, CHICKEN & BROCCOLI ALFREDO

CHICKEN OR VEAL MARSALA  
VEAL SORRENTINO VEAL NEOPOLITAN  
ORANGE ROUGHY D'AGNESE'S  
EGGPLANT ROLLATINI

- \*\* CHICKEN OR VEAL PIZZAIOLA
- \*\* CHICKEN OR VEAL OR SHRIMP D'AGNESE
- \*\* CHICKEN OR VEAL CACCIATORE
- \*\* CHICKEN OR VEAL OR SHRIMP OR EGGPLANT PARMIGIANA
- \*\* VEAL OR CHICKEN SICILIAN

**\*\* AVAILABLE AS COMBINATION ENTREES FOR \$23.00**

CHILDREN MAY ORDER CHICKEN FINGERS, A SINGLE CHICKEN BREAST, VEAL MEDALLION,  
MEATBALL OR SAUSAGE SERVED PLAIN OR WITH MARINARA

**SOUP CHOICES:** WEDDING, STRACCIATELLA, TOMATO BASIL, MINESTRONE  
**SALAD DRESSINGS:** CREAMY ITALIAN AND BALSAMIC VINAIGRETTE

### 3. FESTA FAVORITES DINNERS

\*MINIMUM OF \$550 FOOD ORDER OR FUNCTION CHARGE WILL APPLY

\*GRATUITY IS ADDED AT 20%

\*OHIO STATE TAX IS ADDED AT 7.5%

**\*PER PERSON: \$22 - \$36**

**Four Entrée selections as follows from categories A-B-C**

- \$22 - all selections from A**
- \$25 - three selections from A and one from B**
- \$28 - two selections from A and two from B**
- \$29 - one selection from A and three from B**
- \$30 - all selections from B**
- \$31 - one selection from C and three from A &/or B**
- \$32 - two selections from C and two from A &/or B**
- \$34 - three selections from C and one from A or B**
- \$36 - all selections from C**

FIFTH ENTRÉE CHOICE +\$3; SIXTH +\$5 & ADDITIONAL SAUCES +\$2

**ALL ENTREES INCLUDE:** (SEE SECTION 4 FOR ITEMS WITH CHOICES)

NON-ALCOHOLIC WELCOMING PUNCH  
CROSTINI AND ITALIAN RELISH COLD APPETIZER PLATTER  
YOUR CHOICE OF SOUP(4 oz BOWL)  
YOUR CHOICE OF SALAD AND TWO DRESSINGS  
YOUR CHOICE OF TWO SIDE DISHES  
FROM THE PASTA/VEGETABLE LIST  
COFFEE, TEA OR SOFT DRINK OF CHOICE  
HOMEMADE BREAD, GARLIC BUTTER, HERBED DIPPING OIL

REFER TO SECTION 5 FOR A LIST OF APPETIZERS

**PLEASE ASK YOUR PLANNER IF YOU HAVE SPECIAL ORDER REQUESTS**

## FESTA FAVORITES DINNERS....CONTINUED

### CATEGORY **A**

PASTA CHEESE LASAGNA - SAUSAGE MEAT SAUCE OR PRIMAVERA  
POTATO GNOCCHI MARINARA CAVATELLI PRIMAVERA  
FETTUCCHINI ARRABIATA  
CAVATELLI OR FETTUCCHINI W/CHICKEN & BROCCOLI ALFREDO

PORK PORK TENDERLOIN MARSALA OR MADEIRA W/APPLES

POULTRY CHICKEN MARSALA CHICKEN D'AGNESE  
CHICKEN CACCIATORE CHICKEN PARMIGIANA  
CHICKEN ROLLATINI CHICKEN LIVORNESE  
HERB CRUSTED CHICKEN

### CATEGORY **B**

VEAL VEAL MARSALA VEAL D'AGNESE  
VEAL CACCIATORE VEAL PARMIGIANA  
VEAL SORRENTINO VEAL ROLLATINI  
VEAL SALTIMBOCCA

RED MEAT PETITE FILET MIGNON(6oz) WITH CRAB STUFFED MUSHROOM  
(ADD SHRIMP D'AGNESE -\$2EA piece)

SEAFOOD SHRIMP D'AGNESE CRAB STUFFED SHRIMP PECORINO  
SALMON PICCATA CRAB STUFFED SALMON D'AGNESE  
ORANGE ROUGHY D'AGNESE  
SHRIMP ALFREDO or FRA DIAVOLO OVER FETTUCCHINI

### CATEGORY **C**

COMBO VEAL, CHICKEN AND SHRIMP D'AGNESE

RED MEAT RACK OF LAMB WITH RASPBERRY PORT WINE SAUCE (6-BONE)  
SLOW ROASTED PRIME RIB OF BEEF (10oz) W/SOUR CREAM  
HORERADISH SAUCE & NATURAL JUS (12oz +\$3) - (14 MINIMUM)  
GORGONZOLA CRUSTED FILET MIGNON(8 oz)(10oz +\$2)  
FILET MIGNON (8oz) D'AGNESE OR PORTABELLA  
NEW YORK STRIP STEAK(12oz)-PAN SEARED WITH GARLIC BUTTER

SEAFOOD POTATO CRUSTED GROUPER

#### 4. SOUP, SALAD, PASTA/VEGETABLE SELECTIONS

**\*SOUPS:** ITALIAN WEDDING  
TOMATO BASIL  
STRACCIATELLA (italian egg drop soup)  
WILD MUSHROOM  
NEW ENGLAND CLAM CHOWDER (+\$1)  
LOBSTER BISQUE (+\$2)  
SHRIMP BISQUE (+\$2)  
PASTA FAGIOLI (+\$1)

**\*SALADS:** TOSSED SALAD WITH PASTA & TOMATO  
FIELD GREENS WITH GOAT CHEESE (+\$2)  
CAESAR WITH CROUTONS (+\$1)  
ANTIPASTA SALAD (+2.5)

**\*DRESSINGS:** CREAMY ITALIAN  
BALSAMIC VINAIGRETTE  
CAESAR  
RANCH  
  
ADD GORGONZOLA CHEESE (+\$1)

**\*PASTA/VEGETABLES:**

BAKED CHEESE MANICOTTI  
  
FETTUCCINI W/MARINARA  
OR GARLIC & OIL OR SAUSAGE MEATSAUCE  
  
ROASTED REDS SKIN POTATOES  
  
SAUSAGE & PEPPERS      STEAMED BROCCOLI  
  
GARLIC MASHED POTATOES  
  
SAUTEED GARLIC GREEN BEANS  
  
SAFFRON RISOTTO

## 5. FESTA APPETIZERS

### **D'AGNESE'S RECEPTION / COCKTAIL PARTY**

\*MINIMUM OF \$550 FOOD ORDER OR FUNCTION CHARGE WILL APPLY

\*\$250 DEPOSIT REQUIRED AT TIME OF BOOKING

\*GRATUITY WILL BE ADDED AT 20%

SALES TAX AT 7.5%

\*THERE IS A FOUR HOUR MAXIMUM FOR FUNCTIONS AFTER WHICH AN HOURLY FEE OF \$100 WILL APPLY

### **APPETIZER PRICING...PER PIECE UNLESS OTHERWISE NOTED**

#### **COLD**

CROSTINI AND ITALIAN RELISH	1.25 (PER PERSON)
ANTIPASTA SALAD	2.50 (PER PERSON)
TORTELLINI AND CRAB SALAD	2.25 (PER PERSON)
SHRIMP COCKTAIL	2.00

#### **HOT**

FRIED CALAMARI	10.00 (SERVES 3/4)
MUSSELS FRA DIAVLO	8.00 (1 and 1/2 dozen)
SHRIMP D'ANESE'S	2.00
CRAB STUFFED SHRIMP	2.75
CRAB STUFFED MUSHROOMS	2.00
CLAMS CASINO	2.00

OREGANATO STUFFED MUSHROOMS	1.50
EGGPLANT ROLLATINI	2.50
CHEESE BREAD WITH MARINARA	1.25 (PER PERSON)
FRIED MOZZARELLA	2.75
ARTICHOKE HEART D'AGNESE'S	1.00
CRISPY RAVIOLI MARINARA	1.00
RACK OF LAMB BITE	4.00
SAUSAGE AND PEPPERS	1.50 (per person)

## 6. FESTA SWEETS AND COFFEE

WE WILL MAKE ARRANGEMENTS FOR ANY DESSERT, PASTRY OR FLAVORED COFFEE YOU MAY WANT TO HAVE FOR YOUR EVENT. PLEASE ASK YOUR PLANNER FOR THE CURRENT DESSERT OFFERINGS AS WELL AS ANY SPECIAL ORDER REQUEST.

## 7. ALCOHOL

DRINKS ARE PRICED BY THE DRINK AS FOLLOWS FOR OPEN BAR PARTIES;  
*DRINKS AT CASH BAR PARTIES WILL HAVE 20% GRATUITY ADDED.*

WELL: (\$4.5-\$5.00)	VODKA	SKYY	GIN	TANQUERAY
	SCOTCH	DEWARS	TEQUILA	JOSE CUERVO
	RUM	BACARDI	WH/BOUR	JACK DANIELS
CALL: (\$5.5-\$6.00)	VODKA	ABSOLUT - STOLI - KETEL 1 - FINLANDIA		
	GIN	BOMBAY - BEEFEATER		
	RUM	BACARDI - MALIBU - MYERS - CAPT. MORGAN		
SCOTCH/BOURBON/WHISKEY		JW RED & BLACK - J&B - CUTTY SARK		
		SEAGRAMS - CROWN ROYAL - MAKER'S MARK		
		GLENLIVIT(12YR) - WILD TURKEY - JIM BEAM		
		OLD GRANDAD - WINDSOR - CANADIAN CLUB		
		BLACK VELVET - JAMESON - YUKON JACK		
		SOUTHERN COMFORT		
PREMIUM: (\$6-\$7.50)	VODKA	GREY GOOSE - MEZZA LUNA - VOX		
	SCOTCH/WHISKEY	CHIVAS - GLENLIVIT(18YR) - GLEN MORANGIE		
CORDIALS:(\$6.5-\$8.00)	GALIANO - B&B - GRAN MARNIER - REMY MARTIN - TUACA			
	COUVOSIER - COMPARI - BAILEYS - GODIVA - KAHLUA			
	FRANGELICO - DRAMBUIE - TIA MARIA - COINTREAU			
	AMARETTO - CHAMBORD			

DOMESTIC BEER: \$3.00    IMPORTED BEER: \$3.75    MICRO-BREW \$4.5

WINES PRICED BY THE GLASS RANGE FROM \$6.00 TO \$10.00; A VARIED SELECTION COVERING ALL THE "FLAVORS" IS AVAILABLE AT BOTH THE \$6.00 MAXIMUM LEVEL (6-8 WINES) AND \$7.50 MAXIMUM (12-13 WINES).

## 8. SAUCE DESCRIPTIONS

### **MARINARA**

SIMMERED TOMATOES WITH HERBS, NO GARLIC

### **D'AGNESE**

OUR SIGNATURE CREAMY LEMON BUTTER SAUCE

### **PICCATA**

CAPERS, PIMENTOS & ARTICHOKE HEARTS IN A LIGHT LEMON BUTTER SAUCE

### **LIVORNESE**

ONIONS, OLIVES & CAPERS IN A BASIL TOMATO SAUCE WITH A TOUCH OF LEMON

### **MARSALA**

LIGHT MARSALA WINE WITH MUSHROOMS & BUTTER SAUCE

### **PIZZAIOLA**

GARLIC MARINARA SAUCE WITH MUSHROOMS & CALAMATA OLIVES

### **FRA DIAVOLO**

SPICY MARINARA WITH IMPORTED OLIVES & CHERRY PEPPERS

### **ARRABIATA**

SPICY MARINARA WITH ONIONS, IMPORTED OLIVES & BANANA & CHERRY PEPPERS

### **CACCIATORE**

ONIONS, PEPPERS, MUSHROOMS, TOUCH OF GARLIC, TOMATO SAUCE

### **CONTADINA**

REGGIANO CHEESE, ROASTED RED PEPPERS, ARTICHOKE & PEAS. WINE BUTTER SAUCE

### **PASQUALINA**

SAUTEED MUSHROOMS, ARTICHOKE & ROASTED RED PEPPERS, MARSALA WINE REDUCTION

### **SORRENTINO**

TOPPED WITH EGGPLANT, MOZZARELLA & SAUTEED MUSHROOMS  
IN A MARSALA WINE SAUCE

### **SICILIAN**

TOPPED WITH EGGPLANT PARMIGIANA IN A MARINARA SAUCE

### **MURPHY**

SAUTEED WITH ONIONS, RED & GREEN PEPPERS, PIMENTOS, MUSHROOMS & HOT CHERRY  
PEPPERS IN A BUTTER WINE CHEESE SAUCE

### **SCAPICIATTA**

CAPERS, OLIVES, PIMENTOS & ARTICHOKE IN A CREAM SAUCE

### **SCARPARELLO**

SAUTEED SAUSAGE, ONIONS, PEPPERS & MUSHROOMS IN A MARINARA SAUCE  
OR A WINE BUTTER SAUCE

### **CAESARINO**

SAUTEED WITH SALAMI, MUSHROOMS & ONIONS IN A CREAMY LEMON BUTTER SAUCE WITH  
PARMESEAN CHEESE

### **ROMANO**

CHOPPED ONION, PROSCUITTO & PEAS IN A BUTTER WINE SAUCE  
WITH A TOUCH OF CREAM

## 9. FESTA FRILLS

- A. SPECIALTY BEVERAGE BOWLS  
PUNCH BOWL WITH FRUITED OR PLAIN SHERBET \$20  
CHAMPAGNE OR WINE PUNCH BOWL \$32 - \$36
- B. LINENS  
FLOOR LENGTH CLOTHS WITH OVERLAYS, DESIGNER NAPKINS  
AND COCKTAIL NAPKINS CAN BE PRICED UPON REQUEST
- D. PHOTOGRAPHER  
PARTY HOST/HOSTESS MAY CONTRACT FOR A PHOTOGRAPHER  
AND HAVE USE OF THE PARTY ROOM FOR SET-UP/SHOOTING  
AT AN HOURLY FEE.
- E. MEETINGS/SEMINARS  
SCREENS, PROJECTORS, ETC. MAY BE BROUGHT IN AND SET-UP  
BY THE HOST/HOSTESS. PLEASE ADVISE IN WRITING OF  
ELECTRICAL NEEDS.
- F. PERSONNEL (ADDITIONAL REQUESTS BY HOST/HOSTESS)  
BARTENDERS \$75/SINGLE-\$100/DOUBLE  
SERVING STAFF \$85 EACH