



Catering and Special Events Guide

500 W. Main Street / Sharpsville, PA 16150 / 724-962-1234

www.muscarellascafe.com

muscarellascafe@gmail.com

Welcome To Muscarellas

DEAR FRIENDS,

THANK YOU FOR CHOOSING MUSCARELLA'S CAFÉ ITALIA TO HOST YOUR SPECIAL EVENT!

OUR BANQUET FACILITIES OFFER A NUMBER OF POSSIBILITIES FOR ANY OCCASION. WHETHER YOU ARE HOSTING A HOLIDAY OR BIRTHDAY PARTY, BABY OR BRIDAL SHOWER, REHEARSAL DINNER OR BUSINESS MEETING, WE ARE COMMITTED TO MAKING YOUR EVENT MEMORABLE.

THE LOFT CAN HANDLE FROM 20-60 GUESTS WITH OPTIONS OF BOTH BUFFET AND SIT DOWN SERVICE FOR YOUR GUESTS. THE TERRAZZA CAN FIT COMFORTABLY UP TO 35 PEOPLE AND IS AVAILABLE FOR RENTAL FROM OCTOBER TO APRIL OFFERING COCKTAIL & APPETIZER AS WELL AS BUFFET SERVICE. BETWEEN THESE TWO SPACES WE HAVE NO DOUBT WE CAN CATER TO THE NEEDS OF YOUR GROUP AND LOOK FORWARD TO WORKING WITH YOU TO PLAN THE PERFECT EVENT.

PLEASE REVIEW OUR CATERING & EVENTS GUIDE AND DON'T HESITATE TO REACH OUT WITH ANY QUESTIONS. WE LOOK FORWARD TO HAVING YOU!

Jamie Raykie

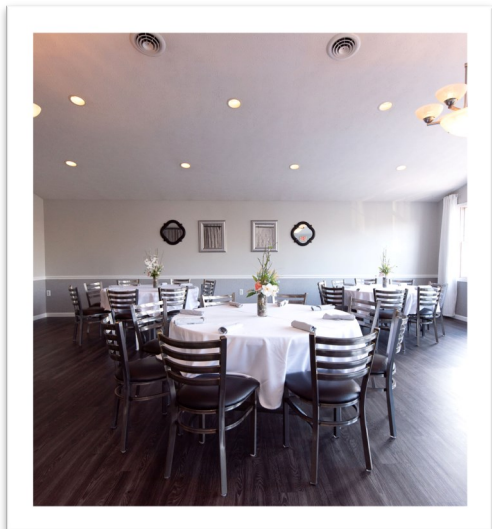
Sales Manager
724-962-1234
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The Loft

THE LOFT AT MUSCARELLA'S IS OUR UPSTAIRS PRIVATE EVENT SPACE WITH SEATING FROM 25 TO 64 PEOPLE. NEWLY RENOVATED IN 2019 THE LOFT HAS HELD NUMEROUS BRIDAL & BABY SHOWERS, REHEARSAL DINNERS,

BIRTHDAY PARTIES & MEETINGS. THE ROOM IS READY MADE AND FLEXIBLE TO MEET ALL OF YOUR NEEDS. PLEASE NOTE THE LOFT IS ONLY ACCESSIBLE BY STAIRS AND REQUIRES A \$100 ROOM RENTAL FEE.



The Terrazza

THE TERRAZZA IS PERFECT FOR A SMALLER GATHERING. OFFERING APPETIZERS AND COCKTAILS OR BUFFET SERVICE. THIS SPACE IS PERFECT FOR SMALLER HOLIDAY PARTIES, BIRTHDAY GATERINGS & MIXERS

THE TERRAZZA IS AVAILABLE FOR RENTAL FROM OCTOBER-APRIL AND CAN COMFORTABLY SEAT 35 PEOPLE AT HIGH TOP TABLES WITH BAR STOOL SEATING. THE ROOM REQUIRES A \$50 ROOM RENTAL FEE.



Appetizers

HOT APPETIZERS

Bruschetta... An assortment of mushroom & asiago, roasted red pepper & mozzarella, tomato, bleu and basil...\$75

Crab Cake Croquettes... Miniature crab cakes served with spicy tartar and remoulade dipping sauces, 30 piece...\$75

Stuffed Hot Peppers... Sausage stuffed Hungarian hot peppers, traditional red sauce, mozzarella cheese...\$75

Stuffed Mushrooms... Lump crabmeat and cheese stuffed, 50 piece...\$75

Sautéed Hot Peppers... Served with grilled Focaccia...\$40

Spinach & Artichoke Dip... Served with pita chips...\$40

Garlic Cheese Bread... Mancini's Italian bread, garlic butter, mozzarella cheese, traditional red sauce... \$40

Arancini... Fried Risotto Balls, tomato & Marscapone filled, 50 piece...\$75

Polenta with Sausage... Creamy polenta, red sauce & loose sausage...\$50

Greens & Beans... \$65

Eggplant Milanese... Breaded eggplant, Arugula, Balsamic Tomatoes... \$75

Mussels with White Wine & Garlic... \$65

Meatballs... House Red Sauce...\$1 each

COLD APPETIZERS

Italian Anti Pasta... Assorted cheeses, Italian meats, olives, balsamic tomatoes and fresh mozzarella, roasted peppers, Artisan breads, \$125

Shrimp Cocktail... Jumbo shrimp served with cocktail sauce, crackers and fresh lemon wedges, \$1 Per Piece

Fresh Fruit... Seasonal fruit, \$75

Vegetable Crudité... Assorted fresh vegetables served with homemade ranch dipping sauce, \$50

Tuna Crudo... Raw, diced sushi-grade tuna, black sesame seeds, chives, Asian Zing sauce... \$100

Pastrami Smoked Salmon... Capers, dill aioli, grilled Tuscan bread... \$100

Light Luncheons

Our Light Luncheon selections are offered to events of 20 to 30 guests.
All plated luncheons are served with O'Neill's premium coffee, hot or iced tea tableside.

SALADS & SANDWICHES & QUICHE

Grilled Chicken Salad... Tomatoes, cucumbers, red onion, black olives, mozzarella cheese, curly fries, grilled chicken, served in a pastry bowl, choice of dressing...\$11

Grilled Steak Salad... Tomatoes, cucumbers, red onion, black olives, mozzarella cheese, curly fries, grilled steak tips, served in a pastry bowl, choice of dressing...\$13

Caprese Salad with Chicken... Sliced tomatoes, fresh mozzarella, basil, olives, balsamic & olive oil, grilled chicken breast...\$13

Chicken Caesar Salad... Romaine lettuce tossed with croutons, olives, grilled chicken and parmesan cheese...\$13

Chicken Sandwich... Grilled chicken breast, lettuce, tomato, mayonnaise, Brioche bun, homemade chips...\$10

French Dip... Shaved prime rib, au jus dipping sauce, mozzarella served on a Mancini Hoagie bun, homemade chips... \$12

Quiche... Spinach & Cheddar, fresh fruit, bacon garnish... \$12

ENTREES SERVED WITH GARDEN SALAD

Filet... Chargrilled 4oz. Filet, Yukon mashed, wilted spinach...\$17

Lasagna... Four cheese & meat layered, house Red sauce... \$14

Choice of Pasta & Sauce... \$12

Chicken Francaise ... Egg batter, lemon white wine sauce, wilted spinach over spaghetti... \$15

Chicken Marsala... Floured & pan fried, Marsala wine sauce, wild mushrooms over spaghetti... \$15

ENHANCEMENTS

Baby Greens Salad \$2.5

Homemade Wedding Soup \$3

Seasonal Fruit Cup \$3

Luncheon Buffets

\$16 Per Person. For our guests we set our tables with Extra Virgin Olive Oil for Dipping, Mancini's Bread & Rolls, Grissini, Pecorino Romano Cheese & Mixed Marinated Olives.

INSALATA CHOOSE ONE

House Garden Salad Tossed with Italian
Caesar Salad
Muscarella Salad +\$2* (Baby Greens, Blue Cheese Crumbles,
Italian Dressing, Hot Peppers)
Caprese Salad +\$3* (Sliced Tomatoes, Fresh Mozzarella, Basil,
Olives, Balsamic & Olive Oil)
Arugula Salad +\$2 (Italian Olives & Shaved Fennel,
Asiago Cheese, Vinaigrette)

PASTA CHOOSE ONE

PENNE PASTA

Traditional Red Sauce
Alfredo
D'Oglio
Vodka
Marinara
Cacio E Pepe—Butter, Cracked Pepper, Parmesan

ENTRÉE CHOOSE ONE

Chicken Francaise
Chicken Marsala
Chicken Italiano—Breaded & Baked Legs, Breasts & Thighs
Chicken Parmigiana
Pork Scaloppini, Brown Butter Sage Sauce
Anthony's Garlic Cream Chicken
Sunday Gravy—Braciola, Meatballs, Hot Sausage +\$2*
Shaved Prime Rib +\$4*

POTATO CHOOSE ONE

Yukon Mashed
Roasted Rosemary Redskin Potatoes
Parsley Redskins Potatoes
Baked Potato
Saffron Risotto +\$2*

VEGETABLE CHOOSE ONE

Italian Vegetable Blend
Honey Carrots
Garlic Green Beans
Broccoli Almondine

ADDITIONAL ENHANCEMENTS

Homemade Wedding Soup
Served Tableside \$3*
Meatballs in Red Sauce \$75
Sausage, Peppers, Onions \$75
Fresh Vegetable Tray \$50

Our Luncheon Buffets are offered to events of 25 or more guests.
O'Neill's premium coffee, hot or iced tea included.

*Per Person Upgrade

Plated Dining Options

Available for groups of 20-35 people and will be served to your guests in three courses. You will choose one Salad, one Pasta and up to three main entrées. Advanced count of each main entrée is required.

For our guests we set our tables with Extra Virgin Olive Oil for Dipping, Mancini's Bread & Rolls, Grissini, Pecorino Romano Cheese & Mixed Marinated Olives.

INSALATA CHOOSE ONE

House Garden Salad Tossed with Italian Caesar Salad

Muscarella Salad +\$2* (Baby Greens, Blue Cheese Crumbles, Italian Dressing, Hot Peppers)

Caprese Salad +\$3* (Sliced Tomatoes, Fresh Mozzarella, Basil, Olives, Balsamic & Olive Oil)

Arugula Salad +\$2 (Italian Olives & Shaved Fennel, Asiago Cheese, Vinaigrette)

PASTA CHOOSE ONE

CHOOSE CAVATELLI OR PENNE PASTA

Traditional Red Sauce

Alfredo

D'Oglio

Vodka

Marinara

Cacio E Pepe—Butter, Cracked Pepper, Parmesan

ENTRÉE CHOOSE UP TO THREE:

Chicken Francaise...White Wine, Spinach, Egg Batter \$18

Chicken Marsala...Mushroom & Wine Sauce \$18

Chicken Parmigiana...Red Sauce & Mozzarella Cheese \$17

Chicken Milanese...Arugula & Balsamic Tomatoes \$18

8oz. Filet Mignon...Chargrilled, Mushroom Marsala Demi Glaze \$30

Oscar Style with Crab Gouda Sauce \$32

Roasted Beef Tenderloin...Red Wine Sauce \$28

6oz. Sirloin...Chargrilled, Port & Blue Cheese Sauce \$23

12oz. New York Strip...Chargrilled \$28

Veal Chop...Chargrilled, Roasted Shallots & Truffle Demi \$30

Surf & Turf...5oz. Filet & 5oz. Lobster Tail \$38

Crab Cakes...Handmade, Roasted Pepper Remoulade \$20

Swordfish...Grilled, Crab & Lemoncello Glaze \$25

Salmon...Pan Seared, Orange Apricot Glaze \$22

O'Neill's premium coffee, hot or iced tea included.

The Italian Feast

\$28 per person. We recommend the Italian Feast for long dinners with friends & lots of fabulous food!

We offer this to groups of a minimum of 30 people.

For our guests we set our tables with Extra Virgin Olive Oil for Dipping, Mancini's Bread & Rolls, Grissini, Pecorino Romano Cheese & Mixed Marinated Olives.

ANTIPASTA CHOOSE THREE

Meatballs
Bruschetti—Tomato Basil & Blue Cheese
Sausage Stuffed Hot Peppers with Red Sauce
Greens & Beans
Mussels Marinara
Sauteed Hot Peppers in Olive Oil & Garlic
Eggplant Milanese
Arancini
Italian Meats & Cheeses

INSALATA CHOOSE ONE

House Garden Salad Tossed with Italian
Caesar Salad
Muscarella Salad + \$2* (Baby Greens, Blue Cheese
Crumbles, Italian Dressing, Hot Peppers)
Caprese Salad + \$3* (Sliced Tomatoes, Fresh Mozzarella,
Basil, Olives, Balsamic & Olive Oil)
Arugula Salad + \$2 (Italian Olives & Shaved Fennel,
Asiago Cheese, Vinagrette)

PASTA CHOOSE ONE

CHOOSE CAVATELLI OR PENNE PASTA
Traditional Red Sauce
Alfredo
D'Oglio
Vodka
Marinara
Cacio E Pepe—Butter, Cracked Pepper, Parmesan

SECONDI CORSO POLLO/CHICKEN

CHOOSE ONE

Chicken Francaise (Lemon, White Wine, Egg Batter)
Chicken Marsala (Mushroom & Wine Sauce)
Chicken Piccata (Mushroom & Capers)
Chicken Parmigiana (Red Sauce, Mozzarella)
Chicken Milanese (Arugula, Balsamic Tomato Salad)
Anthony's Garlic Cream Chicken
Chicken Pizzaiola (Sweet Peppers, Marinara)

SECONDI CORSO BACCALA/COD

CHOOSE ONE

Italian Breaded
Crunch Battered
Olive Oil Garlic, Tomato & Pine Nuts
Florentine (Spinach, White Wine)
Sicilian (Olives, Capers, Tomatoes)

DOLCI CHOOSE ONE

Spumoni
Cannoli
Tiramisu + \$2*

O'Neill's premium coffee, hot or iced tea included.

*Per Person Upgrade

Dinner Buffets

\$18 Per Person. For our guests we set our tables with Extra Virgin Olive Oil for Dipping, Mancini's Bread & Rolls, Grissini, Pecorino Romano Cheese & Mixed Marinated Olives.
An additional entrée may be added for a \$5 charge per person.

INSALATA CHOOSE ONE

House Garden Salad Tossed with Italian
Caesar Salad
Muscarella Salad +\$2* (Baby Greens, Blue Cheese Crumbles,
Italian Dressing, Hot Peppers)
Caprese Salad +\$3* (Sliced Tomatoes, Fresh Mozzarella, Basil,
Olives, Balsamic & Olive Oil)
Arugula Salad +\$2 (Italian Olives & Shaved Fennel,
Asiago Cheese, Vinaigrette)

PASTA CHOOSE ONE

PENNE PASTA

Traditional Red Sauce
Alfredo
D'Oglio
Vodka
Marinara
Cacio E Pepe—Butter, Cracked Pepper, Parmesan

POTATO CHOOSE ONE

Yukon Mashed
Roasted Rosemary Redskin Potatoes
Parsley Redskins Potatoes
Baked Potato
Saffron Risotto +\$2*

ENTRÉE CHOOSE ONE

Chicken Francaise
Chicken Marsala
Chicken Italiano- Breaded & Baked Legs, Breasts &
Thighs
Chicken Parmigiana
Chicken Piccata
Pork Scalloppini, Brown Butter Sage Sauce
Stuffed Pork Chop
Anthony's Garlic Cream Chicken
Sunday Gravy—Braciole, Meatballs, Hot Sausage \$2*
Shaved Prime Rib +\$4*
Chef Carved Prime Rib +\$6*
Chargrilled 6oz. Filet—Port Wine & Mushroom Sauce
+\$2*

VEGETABLE CHOOSE ONE

Italian Vegetable Blend
Honey Carrots
Garlic Green Beans
Broccoli Almondine

ADDITIONAL ENHANCEMENTS

Homemade Wedding Soup
Served Tableside \$3*
Meatballs in Red Sauce \$75
Sausage, Peppers, Onions \$75
Fresh Vegetable Tray \$50

Our Luncheon Buffets are offered to events of 25 or more guests.
O'Neill's premium coffee, hot or iced tea included.

*Per Person Upgrade

Dessert

Our Dessert options can be added to any size event. Our dessert selection is priced per person and can be displayed or served tableside. Please make only one selection, an additional selection requires an advanced count.

BANQUET DESSERT MENU:

Brownies A la Mode \$5

New York Cheesecake with Strawberries \$5

Tiramisu \$6

Cannoli \$5

Vanilla or Spumoni Ice Cream with Cookie \$3

GUESTS ARE WELCOME TO BRING IN CAKES, CUPCAKES, COOKIES, ETC. FROM OUTSIDE VENDORS.

WE DO ASK THAT YOU SUPPLY YOUR OWN DESSERT PLATES.

Bar Service

Muscarella's has an extensive bar offering many tiers of liquors, beers and wines.
Guest may order anything from our bar menu through their server.

PUNCH BOWLS:

Mimosa Punch... Champagne and orange juice, \$40

Party Punch... Champagne, sherbet, cranberry juice and lemon-lime soda, \$40

Sangria... Red wine sangria with fresh fruit \$40

Rainbow Punch... Sherbet, cranberry juice, lemon-lime soda, NON-ALCOHOLIC, \$25
- Each Punch Bowl Serves 30 Guests

COCKTAIL STATIONS:

Mimosa Table... Sparkling wine served with an assortment of juices and fresh fruit, \$5 per person

WINE:

House Wine Carafes... \$20

Cabernet

Merlot

Lambrusco

Chardonnay

White Zinfandel

BEER:

Draft Pitchers...

Miller Lite \$8

Yuengling Lager \$8

Seasonal Draft Selection, Price Varies

Wine menu available upon request to order bottles of wine

Audio Visual

Muscarella's is happy to offer Audio Visual rentals for meetings or special events.
These costs are per event and include set up and take down of equipment.

Projector Screen: \$50

Projector: \$30

Both Screen & Projector: \$75



Information and Policies

EVENT SPACE

Loft

- Accommodates parties of 25 to 64 guest. Room is set with round tables that seat up to (8) chairs. Additional seating arrangements are available upon request and dependent upon the size of your group.
- The Loft is located on the second floor and is only accessible by stairs. There is a private outside entrance to the Loft as well.
- Restrooms are located on the ground floor.
- White table linens with grey napkins are included. Linens in colors other than this can be rented for an additional charge if available.
- Guests are welcome to bring room decorations. We ask that you not use any glitter, confetti or tape anything to the walls or ceiling.
- Our entire facility is non-smoking in accordance with Pennsylvania State Law.

Patio

- Accommodates parties of 20 to 35 guest. Room has permanent bar height tables and backless stools.
- The Patio is only available for private events from October to April.
- Guests are welcome to bring room decorations. We ask that you not use any glitter, confetti or tape anything to the walls or ceiling.
- Our entire facility is non-smoking in accordance with Pennsylvania State Law.

MENUS

A finalized menu is due to the Sales Manager (7) days prior to the event. Special dietary substitutions are available (in limited quantities) and must be arranged well in advanced of the event.

GUARANTEED ATTENDANCE

A guaranteed number of guests attending your event are required (7) days prior to the event. If the number is not received, the estimated number of guests at the time of booking will be taken as the guaranteed number for billing purposes. Billing charges will be for the number of confirmed guests or more if the number increases the day of event.

START AND FINISH TIMES

Start and finish times of all functions are to be strictly adhered to. The space is only booked for the time indicated. Set-up and dismantling times are to be specified at the time of booking. The guarantee start and end time is due to the Banquet Manager (7) days prior to the event. The Loft rental is a 3 hour rental not including set up or dismantling.

DEPOSITS AND FINAL PAYMENT

Events in the Loft are held with a \$100 non refundable Room Rental Fee. Patio parties are held with a \$50 non refundable Room Rental Fee. Room Rental fees are not deducted from the final bill. The final bill will include a 20% gratuity and 6% sales tax. Methods of payment include cash or credit. Payment in the form of Gift Cards will not be accepted.

CONTACT: Jamie Raykie, Sales Manager, muscarellascafe@gmail.com, Phone (724) 962-1234

Event Contract

Event Name: _____

Event Date: _____

Contact Name: _____

Address: _____

Occasion: _____

Phone : _____

Guest Count: _____

Email : _____



Deposit Information

Form of Payment: Cash _____ Credit Card _____ Check # _____

Taken By: _____ Date: _____