

Esposito's Ristorante

359 Mamaroneck Ave
White Plains, NY 10605
(914) 368-8366

Party Package # 1

Not Available Fri/Sat Night

Salad Course:

Garden Salad

Pasta Course:

Choice of 2

Entree Course:

Choice of 3

Chicken, Eggplant, Fish,
for Veal(add \$2.50), for Steak(add\$6.00)

Includes soda,

Reg. or Decaf Coffee & Tea

Price: \$30.00 per person

+ tax + 20% Administrative fee

Party wine, draft beer (3 hours limit) \$10.00

If you have a food allergy, Please speak to the owner, Manager, Chef or Server

Esposito's Party Package # 2

Minimum of 40 people for weekend evening parties

Appetizer

Pasta Course:

Choice of 2

Salad Course

Garden Salad

Entree Course

Choice of 3

Chicken, Eggplant, Fish

for Veal(add \$2.50), for Steak(add\$6.00)

Includes soda,

Reg. or Decaf Coffee & Tea

Price: \$35.00 per person

+

tax + 20% Administrative fee

Party wine, draft beer (3 hours limit) \$10.00

If you have a food allergy, Please speak to the owner, Manager, Chef or Server

Esposito's Party Package # 3

Minimum of 40 people for weekend evening parties

Appetizer:

Choice of 2 Appetizers served family style

Pasta Course:

Choice of 2

Salad Course:

Garden Salad

Entree Course:

Choice of 3

Chicken, Eggplant, Fish

for Veal(add \$2.50), for Steak(add\$6.00)

Includes:

Soda,

Reg. or Decaf Coffee & Tea

Price: \$40.00 per person

+

tax + 20% Administrative fee

Party wine, draft beer (3hours limit) \$10.00

If you have a food allergy, Please speak to the owner, Manager, Chef or Serve

Kids Menu

Up To 7yrs Old

Price \$20.00 + tax + 20% service charge

There will be an additional charge of \$5.00 per appetizer

Pasta: (Choice of)

Penne with Butter or Tomato Sauce

Main Course: (Choice of)

Pizza or Chicken Fingers

Appetizer: \$5.00 extra for each

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Additions for all packages:

Cookie Platter: starting at \$2.00 per person

Cake: starting at \$3.50 per person

Platting Fee: \$1.00 per person

(If you prefer bringing your own cake, it's a \$1 per person cut & plate fee)

Fruit Platter: \$3.00 per person

Champagne Toast: \$3.00 per person

Open Bar: \$25.00 per person (bottom shelf -2 hours)

\$35.00 (top shelf per 2 hours- additional hour \$25.00)

Esposito's Party Menu Selections

Appetizer Course:

Antipasto (prosciutto, sopressata, provolone, roasted peppers),
Mozzarella Caprese (fresh mozzarella & fresh tomato topped with virgin olive
oil & balsamic),
Clams Oreganata (Whole clams seasoned with bread crumbs),
Fried Calamari (marinara sauce or fra diavolo sauce),

Pasta Course:

Cavatelli with Broccoli, Garlic & Oil (Sautéed with broccoli, garlic & olive oil),
Penne alla Vodka (Sautéed with tomato sauce, vodka, cream & prosciutto),
Penne Primavera (Sautéed with mixed vegetables),
Rigatoni Filetto di Pomodoro (Fresh tomato sauce, onions & prosciutto)

Salad Course:

Garden Salad with Italian Vinaigrette
(Lettuce, tomatoes, cucumbers, olives & onions)
Upgrade Salad or Family Style Salad Additional \$2 pp

Entrée Course

Chicken:

Chicken Parmigiana

Topped with tomato sauce and melted mozzarella

Chicken Marsala

Sautéed with mushrooms in a marsala wine sauce

Chicken Francese

Egg battered in lemon butter & white wine

Chicken Scarpariello

Peppers, sausage & mushrooms, sautéed with lemon & white wine.

Chicken Campania

*Rolled chicken breast with prosciutto, basil, fresh tomatoes & mozzarella in a
brandy mushroom sauce*

Vegetarian:

Eggplant Parmigiana

Topped with tomato sauce & melted mozzarella

Eggplant Rolatini

Stuffed with ricotta & grated cheese topped with tomato sauce & melted
mozzarella

Fish:

Red Snapper, Tilapia

With a preparation choice of:

Marinara Sauce (cooked in marinara sauce)

Francese (egg battered in lemon, butter & white wine)

Oreganata (broiled topped with seasoned breadcrumbs)

Grilled Salmon



