

# 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,

Veal or Steak

Includes soda,

Reg. or Decaf Coffee & Tea

# 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

Veal or Steak

Includes soda,

Reg. or Decaf Coffee & Tea

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

# 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

Veal or Steak

## Includes:

Soda,

Reg. or Decaf Coffee & Tea

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

## Kids Menu

Up To 7yrs Old

Pasta: (Choice of)

Penne with Butter or Tomato Sauce

Main Course: (Choice of)

Pizza or Chicken Fingers

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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 Rollatini

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



