

*DeLuca's*

**PARTY BOOKLET**

**2023-2024**

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**CALL NOW TO BOOK  
YOUR NEXT PARTY**

**BEREAVEMENT/**  
**WEEKDAY LUNCH MENU**

MONDAY – FRIDAY (DAY TIME ONLY 12pm-3pm)  
\$34.95pp (Plus NYS Sales Tax & Gratuity)

**FIRST COURSE**

*(Host's Choice of One)*

RIGATONI POMODORO

*Fresh tomato sauce*

PENNE VODKA

*Tomato sauce, vodka, cream, & shallots*

**MIDDLE COURSE**

DELUCA'S HOUSE SALAD

*Mesclun, cherry tomatoes, shaved parmigiano Reggiano cheese, cucumber, balsamic dressing*

**MAIN COURSE**

*(Host's Choice of Three)*

POLLO FRANCHESE

*Floured & egg battered Chicken breast in a lemon & butter sauce*

POLLO MARSALA

*Chicken breast in Marsala wine sauce with mushrooms*

SALMONE OREGANATA

*Salmon in a white wine lemon sauce topped with breadcrumb*

MELANZANE TIMBALLO

*Breaded & Fried Eggplant, tomato sauce, fresh mozzarella*

COSTATA DI MAIALE *(ex \$5pp)*

*Pan-seared pork chop, Sweet & hot peppers, onions*

**BEVERAGES**

*Unlimited Soda, Coffee, & Tea*

*(Cappuccino & Espresso ex \$5pp)*

**DESSERT COURSE** *(Ex \$5pp)*

ASSORTED HOMEMADE DESSERTS

**ADD-ON FAMILY STYLE APPETIZERS**

*(Host's Choice of Three – ex \$18pp)*

FRIED CALAMARI, BAKED CLAMS, FRESH MOZZARELLA & TOMATO,  
FAMOUS MAMMA'S MEATBALLS

# DIANA'S MENU

\$59.95pp (Plus NYS Sales Tax & Gratuity)

## FIRST COURSE

*(Host's choice of one served individually)*

### FIOR DI LATTE

*Homemade fresh mozzarella, tomato, roasted peppers, balsamic glaze*

### CESARE INSALATA

*Romaine lettuce, Caesar dressing, croutons, & parmigiano reggiano cheese*

## PASTA COURSE

*(Host's Choice of Two, Guest's Choice of one served individually)*

### RIGATONI POMODORO

*Fresh Tomato Sauce*

### PENNE VODKA

*Tomato sauce, vodka, cream, & shallots*

### ORECCHIETTE BARESE

*Ear - shaped pasta, broccoli rabe, crumbled sausage, garlic, e.v.o.o.*

## MAIN COURSE

*(Host's Choice of Three, Guest's Choice of one served individually)*

### POLLO FRANCHESE

*Floured & egg battered Chicken breast in a lemon & butter sauce*

### POLLO PROSECCO

*Chicken breast, prosecco wine sauce, touch of cream, artichoke hearts, & sun-dried tomatoes*

### SALMONE OREGANATA

*Salmon in a white wine lemon sauce topped with breadcrumb*

### MELANZANE TIMBALLO

*Breaded & Fried Eggplant, tomato sauce, fresh mozzarella*

### COSTATA DI MAIALE

*Pan-seared pork chop, sweet & hot peppers, onions*

## BEVERAGES

*Unlimited Soda, Coffee, Tea, Cappuccino & Espresso*

## DESSERT COURSE *-(Ex \$5pp)*

ASSORTED HOMEMADE DESSERTS

# KIMBERLY'S MENU

\$69.95pp (Plus NYS Sales Tax & Gratuity)

## FAMILY STYLE APPETIZERS

*(All served family style)*

### FIOR DI LATTE

*Homemade fresh mozzarella, tomato, roasted peppers, balsamic glaze*

### VONGOLE OREGANATA

*Littleneck clams served oreganata style*

### CALAMARI FRITTI

*Fried squid served with marinara sauce*

## PASTA COURSE

*(Host's Choice of Two, Guest's Choice of one served individually)*

### RIGATONI POMODORO

*Fresh Tomato Sauce*

### PENNE VODKA

*Tomato sauce, vodka, cream, & shallots*

### ORECCHIETTE BARESE

*Ear - shaped pasta, broccoli rabe, crumbled sausage, garlic, e.v.o.o.*

## MAIN COURSE

*(Host's Choice of Three, Guest's Choice of one served individually)*

### POLLO FRANCHESE

*Floured & egg battered Chicken breast in a lemon & butter sauce*

### POLLO PROSECCO

*Chicken breast, prosecco wine sauce, touch of cream, artichoke hearts, & sun-dried tomatoes*

### SALMONE OREGANATA

*Salmon in a white wine lemon sauce topped with breadcrumb*

### SCALOPPINE MARSALA

*Veal Scaloppine in a marsala wine sauce with mushrooms*

### COSTATA DI MAIALE

*Pan-seared pork chop, Sweet & hot peppers, onions*

## BEVERAGES

*Unlimited Soda, Coffee, Tea, Cappuccino & Espresso*

## DESSERT COURSE *-(Ex \$5pp)*

**ASSORTED HOMEMADE DESSERTS**

# GINA MARIE'S MENU

\$84.95pp (Plus NYS Sales Tax & Gratuity)

## FAMILY STYLE APPETIZERS

*(All served family style)*

### FIOR DI LATTE

*Homemade fresh mozzarella, tomato, roasted peppers, balsamic glaze*

### FAMOUS MAMMA'S MEATBALLS

*Pan-fried meatballs, tomato sauce, ricotta cheese*

### VONGOLE OREGANATA

*Littleneck clams served oreganata style*

### CALAMARI FRITTI

*Fried squid served with marinara sauce*

## PASTA COURSE

*(Host's Choice of Two, Guest's Choice of one served individually)*

### RIGATONI POMODORO

*Fresh Tomato Sauce*

### PENNE VODKA

*Tomato sauce, vodka, cream, & shallots*

### ORECCHIETTE BARESE

*Ear-shaped pasta, broccoli rabe, crumbled sausage, garlic, e.v.o.o*

## SALAD COURSE

*(Host's Choice served individually)*

### CESARE INSALATA

*Romaine lettuce, Caesar dressing, croutons, & parmigiano reggiano cheese*

### PEAR & ARUGULA INSALATA

*White wine poached pear, arugula, shaved grana padano cheese, walnuts, & white wine reduction vinaigrette*

## MAIN COURSE

*(Host's Choice of Three, Guest's Choice of one served individually)*

### POLLO PROSECCO

*Chicken breast, prosecco wine sauce, touch of cream, artichoke hearts, & sun-dried tomatoes*

### BRANZINO

*Mediterranean seabass in a white wine sauce with lemon & capers*

### SOGLIOLA OREGANATA

*Filet of sole in white wine lemon sauce topped with breadcrumb*

### SCALOPPINE MARSALA

*Veal Scaloppine in a marsala wine sauce with mushrooms*

### BISTECCA DI MANZO

*Ny Strip Steak served with Au poivre Sauce*

## BEVERAGES

*Unlimited Soda, Coffee, Tea, Cappuccino & Espresso*

## DESSERT COURSE *-(Ex \$5pp)*

**ASSORTED HOMEMADE DESSERTS**

# ROBERT'S MENU

\$114.95pp (Plus NYS Sales Tax & Gratuity)

## FAMILY STYLE APPETIZERS

*(All served family style)*

### COLD ANTIPASTO

*Executive Chef's Selection Assorted Meats & Cheeses – Preset on Table*

#### FIOR DI LATTE

*Homemade fresh mozzarella, tomato, roasted peppers, balsamic glaze*

#### FAMOUS MAMMA'S MEATBALLS

*Pan-fried meatballs, tomato sauce, ricotta cheese*

#### VONGOLE OREGANATA

*Littleneck clams served oreganata style*

#### CALAMARI FRITTI

*Fried squid served with marinara sauce*

## PASTA COURSE

*(Host's Choice of Two, Guest's Choice of one served individually)*

#### FIORETTI BOSCAIOLA

*Beggars purse pasta stuffed with pear & ricotta cheese in a mushroom & prosciutto cream sauce*

#### TRUFFLE RIGATONI

*Rigatoni in a truffle sauce with crumbled sausage & mixed mushrooms*

#### ORECCHIETTE BARESE

*Ear-shaped pasta, broccoli rabe, crumbled sausage, garlic, e.v.o.o*

## SALAD COURSE

*(Host's Choice served individually)*

#### CESARE INSALATA

*Romaine lettuce, Caesar dressing, croutons, & parmigiano reggiano cheese*

#### PEAR & ARUGULA INSALATA

*White wine poached pear, arugula, shaved grana padano cheese, walnuts, & white wine reduction vinaigrette*

## MAIN COURSE

*(Host's Choice of Three, Guest's Choice of one served individually)*

#### POLLO PROSECCO

*Chicken breast, prosecco wine sauce, touch of cream, artichoke hearts, & sun-dried tomatoes*

#### BRANZINO

*Mediterranean seabass in a white wine sauce with lemon & capers*

#### SPIGOLA CILENA

*Chilean seabass lemon garlic sauce topped with breadcrumb*

#### COSTOLETTE DI AGNELLO

*Grilled Lambs chops in a Barolo wine sauce*

#### FILETTO DI MANZO

*Filet Mignon served with Au poivre Sauce*

## BEVERAGES

*Unlimited Soda, Coffee, Tea, Cappuccino & Espresso*

## DESSERT COURSE

**ASSORTED HOMEMADE DESSERTS**

# ADD-ONS MENU

## DRINK PACKAGE #1 - \$15 pp

ON FRIDAY NIGHT & SATURDAY NIGHT DRINK PACKAGE #1 IS \$30PP

UNLIMITED WINE, SANGRIA, BEER, BELLINI, & MIMOSA

WINE: HOUSE CABERNET SAUVIGNON & PINOT GRIGIO (DOESN'T INCLUDE PREMIUM VARIETALS)

SANGRIA: RED, WHITE, & PEACH – BEER: ALL AVAILABLE BOTTLES

## DRINK PACKAGE #2 -\$30 pp

ON FRIDAY NIGHT & SATURDAY NIGHT DRINK PACKAGE #2 IS \$50PP

INCLUDES TOP SHELF OPEN BAR

INCLUDES ALL OF DRINK PACKAGE #1

VODKA- TITO'S, GREY GOOSE, BELVEDERE, KETEL ONE

GIN- BOMBAY SHAPPIRE, TANQUERAY, HENDRICKS

TEQUILA- PATRON SILVER, CASAMIGOS BLANCO, DON JULIO BLANCO

RUM- BACARDI, CAPTAIN MORGAN SPICED RUM, MALIBU COCONUT RUM

SCOTCH- JOHNNIE WALKER BLACK, DEWARS WHITE LABEL

BOURBON- BULLIET, MAKERS MARK

WHISKEY- JACK DANIELS, JACK HONEY, JAMESON, SEAGRAM 7

CORDIALS- APEROL, CAMPARI, AMARETTO DI SARONNO

NO SINGLE-MALTS, COGNACS, OTHER CORDIALS, PREMIUM SCOTCHS,

ALLOCATED BOURBONS, PREMIUM TEQUILAS, &

OTHER PREMIUM LIQUORS NOT MENTIONED. NO SHOTS.

## DESSERT COURSE -\$5 pp

ASSORTED HOMEMADE DESSERTS

## GELATO STATION -\$500

PERFECT ENDING TO ANY PARTY- FOUR DIFFERENT FLAVOR GELATOS

## ESPRESSO MARTINI BAR -\$400

ANOTHER PERFECT ENDING- LAST HOUR OF THE PARTY SET UP-

SEE ROB FOR DETAILS

## FRUIT PLATTERS- \$45 per platter

SEASONAL FRUITS -HAND SELECTED BY EXECUTIVE CHEF

## COLD ANTIPASTO PLATTERS- \$60 per platter

EXECUTIVE CHEF'S ASSORTED MEATS & CHEESES

## CHAMPAGNE TOAST- \$5 pp

EVERY PARTY IS A CELEBRATION, START YOURS WITH A CELEBRATORY TOAST

## CUSTOM MENU CARDS -\$3pp

THE PERFECT ACCESSORY TO YOUR TABLE SETTING

## BARTENDER- \$150

BARTENDER REQUIRED FOR RUN TAB & DRINK PACKAGE #2 PARTIES

## VALET- \$125 PER ATTENDANT

VALET IS REQUIRED FOR ALL PARTIES

2 VALET ATTENDANTS REQUIRED FOR PARTIES OF 65 PEOPLE OR MORE

## LINEN

PARTIES INCLUDE STANDARD LINEN: WHITE TABLECLOTH- GREY NAPKIN  
CUSTOM NAPKIN COLOR- \$100 ex

## KIDS- \$35

KIDS UNDER THE AGE OF 12- PASTA COURSE & CHICKEN FINGERS W.FRIES

# GENERAL INFO

## WEEKEND EVENING PARTIES

WEEKEND EVENING PARTIES – 3pm OR LATER

MUST CHOOSE FROM KIMBERLY'S, GINA MARIE'S, OR ROBERT'S MENU

## PARTY MINIMUM

MINIMUM FOR FRONT ROOM IS 35 ADULTS

MINIMUM FOR MAIN DINING ROOM ROOM IS 65 ADULTS

MINIMUM FOR ENTIRE RESTAURANT IS 100 ADULTS

FRIDAY & SATURDAY NIGHT PARTIES CAN BE DISCUSSED WITH OWNER ONLY,  
DAYS, TIMES, AND SEASONS ARE ALL DIFFERENT

## PREFIX MINIMUM

TO USE A PREFIX MENU, YOU MUST BE A GROUP OF 25 ADULTS OR MORE

## ENTERTAINMENT

ENTERTAINMENT IS PERMITTED SUCH AS DJ, MAGICIAN, ETC.

BUT MUST BE PERMITTED AND DISCUSSED WITH OWNER PRIOR TO BOOKING.

## FOLLOWING YEAR PARTIES

ALL FOLLOWING YEAR PARTIES ARE SUBJECT TO MENU UPDATES &  
INDUSTRY STANDARD 10% INCREASE -2025