



PRIVATE DINING

M E N U

410.308.0838 | 60 W. Timonium Road, Timonium, MD 21093

Our Two-Course Private Dining Packages include your guests' choice of House Salad or Caesar Salad. A cup of Cream of Crab or Maryland Crab Soup can be added as an option for an additional \$3.00. Coffee, tea, soda and iced tea are included in the package. Our house-made desserts can be added to your custom menu and vary in price. Once you make your menu selections, we will prepare a personalized custom menu for your event.

Lunch:

Piccolo Pranzo (Select 3).....\$ 17

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|----------------------|---------------------------|
| - Chicken Cacciatore | - Fettucine Caprese |
| - Eggplant Parmesan | - Veal Meatball Spaghetti |
| - Vegetali | - Stuffed Shells Marinara |
| - Tortelloni Pesto | |

Medio (Select 3)\$ 19

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|--------------------------|----------------------------|
| - Chicken Marsala | - Chicken Piccata |
| - Chicken Pesto Rotini | - Chicken Parmesan |
| - Shrimp Scampi | - Shrimp & Scallop Luciano |
| - Lasagna | - Sausage Fettuccine |
| - Orange Roughy Francese | |

Dinner:

Cena Leggera (Select 3)\$24

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|--------------------------|---------------------------|
| - 8oz Colossal Crab Cake | - Honey Salmon |
| - Fettuccine Gypsy | - Salmon Capellini |
| - Chicken Marsala | - Chicken Piccata |
| - Chicken Parmesan | - Veal Meatball Spaghetti |
| - Lasagna | |

Di Più (Select 3)\$28

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|-------------------------------|--------------------------|
| - Colossal Crab Cake Imperial | - Risotto Milanese |
| - Shrimp Linguine Marinara | - Shrimp Vegetable Penne |
| - Shrimp & Scallop Luciano | - Shrimp Scampi |
| - Veal Parmesan | - Orange Roughy Francese |

Banchetto (Select 3)\$33

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|----------------------------------|-------------------------------|
| - Double 8oz Colossal Crab Cakes | - 8oz Center Cut Filet Mignon |
| - Seafood Primavera | - Seafood Pasta Marinara |
| - Chicken Chesapeake | - 16oz NY Strip |

Prices do not include MD State Tax or Gratuity. A 20% gratuity will be added to final bill. No separate checks.

Menu Descriptions

8oz Center Cut Filet Mignon - USDA choice filet, served w/ asparagus & roasted potatoes

16oz New York Strip - USDA choice center cut, served w/ asparagus & roasted potatoes

8oz Crab Cake – Broiled, served with a side of broccoli

Chicken Cacciatore – Bell peppers, onions, mushrooms, marinara sauce w/ linguine

Chicken Chesapeake – Egg battered and topped with our signature colossal crab cake, roasted red peppers, creamy lemon butter sauce

Chicken Marsala – Mushrooms and Marsala wine sauce

Chicken Parmesan – Breaded chicken breast, marinara, mozzarella

Chicken Pesto Rotini – Roasted tomatoes, Kalamata olives, basil pesto, pecorino Romano

Chicken Piccata – Mushrooms, capers, lemon butter sauce

Colossal Crab Cake Imperial – 12 oz crab imperial with baked macaroni & cheese

Eggplant Parmesan – Breaded eggplant, marinara, mozzarella

Fettucine Caprese - San Marzano tomatoes, fresh mozzarella, garlic, basil, EVOO, pecorino Romano

Fettucine Gypsy – Artichoke, tomatoes, spinach, mushrooms, roasted peppers, Kalamata olives, garlic, EVOO

Honey Salmon – Served with asparagus and roasted potatoes

Orange Roughy Francese – Egg battered, topped with lemon butter sauce

Risotto Milanese – Jumbo shrimp, scallops, peas, blue crab saffron risotto

Salmon Capellini – Roasted tomatoes, wild mushrooms, spinach, white wine sauce, EVOO, pecorino Romano

Sausage Fettucine – Kalamata olives, mushrooms, onions, marinara sauce

Seafood Pasta Marinara – Shrimp, scallops, crab meat, linguine

Seafood Primavera – Baby clams, jumbo shrimp, scallops, mussels, peas, garlic butter wine sauce, spaghetti

Shrimp & Scallop Luciano - Roasted peppers, white wine butter sauce, linguine

Shrimp Scampi – Roasted red peppers, scallions, lemon garlic butter sauce, linguine

Shrimp Vegetable Penne – Peppers, carrots, tomatoes, spinach, zucchini, EVOO, pecorino Romano

Tortelloni Pesto – Pancetta, mushrooms, peas, basil cream sauce

Veal Meatball Spaghetti – Pepperoncini, fresh mozzarella, marinara, pecorino Romano

Veal Parmesan – Breaded veal cutlet, marinara, mozzarella

Vegetali – Artichoke hearts, Kalamata olives, broccoli, roasted tomatoes, capers, Pomodoro sauce, pecorino Romano, rotini

Some private Dining Events are simple affairs, and some are full banquets. The following selections will add a special touch to your event!

Appetizers

Family-style appetizers can be served before the main courses begin. The appetizers serve up to approximately 8 people, so please be sure to order accordingly for the number of people in your party.

- Mini Fried Crab Cakes (20 pieces)
- Crab Dip
- Fried Calamari
- Bruschetta
- Mozzarella Caprese
- Parmesan Zucchini or Eggplant Chips
- Jumbo Wings (20 pieces)
- Meatballs (32 pieces)
- Crab Toast (10 pieces)

Desserts

We have not included dessert in the Dining Package because we understand that not everyone in your party will have dessert. **If you would like to offer dessert as an option for your guests, we can offer our House Made Cheesecake, Cannoli and Tiramisu for an additional \$4 per person.**

Cocktails, Beer & Wine Service

We also offer a House Wine & Domestic Beer Package for **\$15 per person**. If you opt to not select the package, all alcoholic beverages are charged on consumption. Traditional cocktail service is always available at all parties. (All state and local laws apply to alcohol service).

Linens

White linens are available. Ask Basta Pasta representative for details.

Minimums:

Ischia Room: 20 guests

Capri Room: 30 guests

A member of our management team is always available to assist you in detailing your menu.

Private Dining Policies & Agreement

- Appropriate tax is added to all food & beverage. Prices listed in the Private Dining Menu **do not include tax.**
- A 20% gratuity is added to the final bill. Prices listed in the Private Dining Menu **do not include gratuity**
- A credit card is required to secure your reservation. Your credit card will be charged a \$100 deposit at the time you book the event, and you will receive a \$100 Gift Card to Basta Pasta to be used in paying the final bill for the event. The gift card does not expire, so if you need to cancel your event you can use the gift card at your convenience. No refunds are given for the gift card should you need to cancel your event at any time.
- **Cancellation Policy.** In keeping with professional courtesy, we request that you cancel your event with as much notice as possible in order to open the room for another guest. Considering that you have purchased a gift card in order to secure the reservation, we do not charge a cancellation fee at this time.
- **Final Details.** To best ensure the highest quality food and service, all details for your event (including menu selection and final head count) should be delivered to Basta Pasta 48 hours before your event.
- **Scheduling. The rooms are booked in 3-hour increments.** At peak times, including holiday season and other special events, another party may be booked in the room before or after your party. When booking your event, we will advise you of any time constraints. If you would like to occupy the room longer than 3 hours, an additional room fee can be negotiated and will be dependent on the date and time of your event.

Upon signing this agreement, Basta Pasta agrees to reserve the requested date and room and provide the food & beverage services as outlined on the other side of this document.

Basta Pasta is not liable for any damages to, or loss of, any merchandise, equipment, goods or personal property exhibited, displayed or left in any room or in any area of the restaurant or parking lot.

Basta Pasta is not responsible for failure to perform due to government acts and regulations, fires, acts of God, or any other causes whether or not similar to the foregoing, beyond our control. Basta Pasta reserves the right to change the room configuration as to best suit the guests and the facility.

A final guaranteed guest count is required 48 hours in advance. In the event the actual guest count falls below the amount on the contract of the final guaranteed guest count, you will be charged accordingly based on your selected package's final guaranteed guest count.

Basta Pasta agrees to accommodate additional guests beyond the final guaranteed guest count, provided we have the physical capability of doing so.

I agree to all the terms and conditions stated above:

Printed Name: _____

Signature: _____

Basta Pasta Representative: _____

Today's Date: _____

Private Dining Details

Date of Event: _____

Time of Event: _____ Arrival Time: _____

Room: _____ **Guest Count:** _____

Type of Event: _____

Contact Name: _____

Contact Phone Number: _____

Package Selected: _____

Entrée Selections: _____ Crab Soup: ____ Cream ____ Maryland

_____ Dessert Selections: _____

Special Instructions (arrival time, appetizer selections, wine service, decorations, linen, etc.):
