

# Private DINING PACKAGES

## Private Dining Details

Our two-course dining package includes your guests' House salad and entree. Soda, Iced tea, coffee and tea are also included. A cup of Maryland crab or cream of crab soup can be added for an additional \$3.00. Our house-made desserts can also be added to your custom menu. **Once you make your selections, we will prepare a personalized custom menu for your event.**

### Lunch

#### Sicilian Package (Select 3) ..... \$18

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

#### Naples Package (Select 3)..... \$20

- |                      |                          |
|----------------------|--------------------------|
| Chicken Marsala      | Salmon Capellini         |
| Chicken Pesto Rotini | Chicken Piccata          |
| Shrimp Scampi        | Chicken Parmesan         |
| Lasagna              | Shrimp & Scallop Luciano |

### Dinner

#### Roma Package (Select 3).....\$25

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

#### Venetian Package (Select 3)..... \$29

- |                          |                        |
|--------------------------|------------------------|
| Seafood Primavera        | Risotto Milanese       |
| Shrimp Linguine Marinara | Shrimp Vegetable Penne |
| Shrimp & Scallop Luciano | Shrimp Scampi          |
| Veal Parmesan            |                        |

#### Amalfi Package (Select 3) ..... \$36

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

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.):

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



ITALIAN & SEAFOOD RISTORANTE

# PRIVATE DINING

## M E N U

*Available in Timonium Only*

60 W. Timonium Rd | **410.308.0838**  
Timonium, MD 21093

*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

## RISOTTO MILANESE

Jumbo shrimp, scallops, peas, blue crab saffron risotto

## SALMON CAPELLINI

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

## 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

## HOUSE 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

## SHRIMP LINGUINE

Jumbo shrimp, with choice of marinara sauce or Fra Diavolo

# EXTRAS

*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** \$70  
(20 pieces)

**Crab Dip** \$65

**Fried Calamari** \$40

**Bruschetta** \$30

**Mozzarella Caprese** \$40

**Parmesan Zucchini Chips** \$30

**Jumbo Wings** (20 pieces) \$25

**Meatballs** (24 pieces) \$40

**Crab Toast** (10 pieces) \$50

## Dessert

*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

Cash Bar or Open Bar

## Linens

White linens are available upon request for an additional \$1 per person.

## Minimums

**Pisa:** 20 guests

**Colosseum:** 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. You 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 data 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: \_\_\_\_\_