



PERRICONE'S
MARKETPLACE & CAFE
Since 1996

SET MENU PREMIUM DINNER PACKAGE

15 S.E. TENTH STREET
MIAMI, FLORIDA 33131
WWW.PERRICONES.COM
PHONE: 305-374-9449
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SET MENU EVENT PREMIUM DINNER

*Dine in Only Menu

APPETIZERS

Choose 2 of the following appetizers:

Appetizers are served family style on large platters

- Antipasto Misto (Italian Meats & Cheeses)
- Fried Calamari & Zucchini Straws
- Mozzarella Caprese
- Baked Brie en Croute

SALAD COURSE (same for all guests)

- Mixed Baby Greens with an Aged Balsamic Vinaigrette
- Classic Romano Caesar
- Organic Salad with a Fine Herb Vinaigrette

ENTRÉE

Choose 3 entrees from the following groups. Your guests will choose 1 of your 3 choices:

Entrée Salads:

- SESAME CRUSTED AHI TUNA SALAD SERVED MEDIUM RARE WITH A GINGER VINAIGRETTE DRESSING. SERVED ON A BED OF MIXED BABY GREENS
- CASHEW ENCRUSTED SALMON SALAD SERVED OVER FRESH SPINACH, STRAWBERRIES & FETA CHEESE WITH A CHIPOTLE KEY-LIME VINAIGRETTE
- SPINACH SALAD WITH SLICED FREE-RANGE CHICKEN BREAST, FRESH RASPBERRIES, CANDIED WALNUTS, CRUMBLED GORGONZOLA & LOW-FAT RASPBERRY VINAIGRETTE

Pasta Entrées:

- SEAFOOD LINGUINI WITH SAUTEED SHRIMP, SCALLOPS, MUSSELS & CALAMARI WITH A CLASSIC SCAMPI SAUCE
- PENNE WITH GRILLED CHICKEN, CALAMATA OLIVES, SUN-DRIED TOMATOES, DICED FETA CHEESE, BASIL, GARLIC & EXTRA VIRGIN OLIVE OIL
- JUMBO LOBSTER STUFFED RAVIOLI WITH A SAMBUCA CORAL PINK SAUCE
- PEAR & FOUR-CHEESE STUFFED FIOCCHI WITH A WALNUT-GORGONZOLA CREAM SAUCE
- PERRICONE'S CLASSIC CIOPPINO: SHRIMP, MUSSELS, SCALLOPS, FRESH AHI TUNA & SALMON MEDALLIONS OVER LINGUINE WITH A SEAFOOD BROTH
- GRANDMA JENNIE'S MEAT LASAGNA
- GIGI'S EGGPLANT PARMIGIANA SERVED WITH WHOLE WHEAT PENNE POMODORO
- LINGUINE WITH SAUTEED SHRIMP, DICED TOMATOES, FRESH BASIL, GARLIC & OUR SIGNATURE POMODORO SAUCE

Poultry, Fish & Meat Entrées:

- VEAL (OR CHICKEN) PARMIGIANA TOPPED WITH MELTED MOZZARELLA SERVED WITH PASTA POMODORO
- VEAL (OR CHICKEN) MARSALA SERVED WITH THE STARCH & VEGETABLE OF THE DAY
- VEAL (OR CHICKEN) PICATTA SERVED WITH THE STARCH & VEGETABLE OF THE DAY
- GRILLED MARINATED SKIRT STEAK (COOKED MEDIUM) TOPPED WITH CRISPY ONION STRINGS SERVED WITH STARCH & VEGETABLE OF THE DAY
- GRILLED NY SIRLOIN (COOKED MEDIUM) SERVED WITH THE STARCH & VEGETABLE OF THE DAY
- PAN SEARED SESAME CRUSTED SALMON OVER FRESH SAUTEED SPINACH WITH A SOY-GINGER GLAZE SERVED WITH THE STARCH & VEGETABLE OF THE DAY
- PAN SEARED PISTACHIO CRUSTED SALMON OVER FRESH SAUTEED SPINACH WITH A RASPBERRY BEURRE BLANC, SERVED WITH THE STARCH & VEGETABLE OF THE DAY
- PAN SEARED MEDITERRANEAN BRANZINO 'LIVORNESE' SERVED WITH STARCH & VEGETABLE OF THE DAY
- PAN SEARED HERB CRUSTED MEDITERRANEAN BRANZINO WITH A FINE CITRUS BEURRE BLANC SERVED WITH THE STARCH & VEGETABLE OF THE DAY

DESSERT

Choose 2 of the desserts from the following group. Your guest will choose 1 of your 2 choices:

- TRIPLE CHOCOLATE LAYER CAKE
- FLOURLESS CHOCOLATE TRUFFLE MOUSSE CAKE
- BANANA CAKE
- TIRAMISU
- HOMEMADE FLAN
- COCONUT FLAN
- GELATO (VANILLA, CHOCOLATE, CHOCOLATE CHIP)
- SORBET (LEMON, STRAWBERRY)
- NY CANNOLI

INCLUDED BEVERAGES:

- ICED TEA
- SOFT DRINKS
- AMERICAN COFFEE

*REFILLS INCLUDED

BEVERAGES CHARGED ON CONSUMPTION:

- ALL ALCOHOLIC BEVERAGES
- ESPRESSO
- CAPPUCCINO
- CAFÉ LATE
- HERBAL TEAS

CHILDREN'S MENU- \$12.95 PER CHILD

Choose 1 of the following:

- CHICKEN FINGERS WITH FRENCH FRIES
- MOZZARELLA STICKS WITH FRENCH FRIES
- PENNE PASTA WITH POMODORO SAUCE
- MEAT LASAGNA
- PENNE PASTA WITH BUTTER

CHILDREN'S BEVERAGES:

- ICED TEA
- SOFT DRINKS

*REFILLS INCLUDED

FOOD PRICING:

\$45.95 PER ADULT

PLUS 8% SALES TAX & 20% GRATUITY

BRING YOUR OWN DESSERT TAKE \$1.00 OFF PER ADULT

***PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.**

ADDITIONAL BEVERAGE PRICING*:

MIMOSA OR SANGRIA: \$26.95 PER PITCHER (5-6 GLASSES)

PERRICONE'S PINOT GRIGIO OR MERLOT: \$26.99 PER BOTTLE

PERRICONE'S PROSECCO: \$27.99 PER BOTTLE

BEER: \$6.00 PER BOTTLE (DOMESTIC OR IMPORT)

LIQUOR/COCKTAILS: PLEASE ASK US ABOUT OUR OPEN BAR PACKAGES OR INDIVIDUAL COCKTAIL PRICES

***ADDITIONAL BEVERAGES WILL BE CHARGED AN ADDITIONAL 8% SALES TAX AND 20% GRATUITY**

PERRICONE'S SET MENU EVENT PREMIUM DINNER RESERVATION REQUEST FORM

CONTACT NAME: _____

COMPANY OR GUEST OF HONOR: _____

ADDRESS: _____

CITY: _____ ZIP CODE: _____

TELEPHONE: DAYTIME: _____

EVENING: _____

CELLULAR: _____

FAX: _____

EMAIL: _____

OCCASION/TYPE OF FUNCTION: _____

REQUESTED DATE: _____ DAY OF WEEK: _____

REQUESTED TIME: _____ (3 HOUR TIME LIMIT)

ESTIMATED NUMBER OF GUESTS: _____

MENU SELECTIONS

APPETIZER CHOICES: _____

SALAD COURSE: _____

ENTRÉE CHOICES: 1. _____

2. _____

3. _____

DESSERT CHOICES: 1. _____

2. _____

**BEVERAGES INCLUDED ARE ICED TEA, SOFT DRINKS & AMERICAN COFFEE.
ALL ALCOHOLIC BEVERAGES WILL BE CHARGED ON CONSUMPTION.**

**PLEASE EMAIL THIS BACK TO CARRIE@PERRICONES.COM
A PROPOSAL WILL BE EMAILED TO YOU FOR YOUR REVIEW.
IF EVERYTHING MEETS YOUR APPROVAL, PLEASE RETURN THE CREDIT CARD
CONFIRMATION FORM AT YOUR EARLIEST CONVENIENCE TO SECURE YOUR DATE.**

FREQUENTLY ASKED QUESTIONS

CAN I BRING MY OWN WINE?

DUE TO INSURANCE REGULATIONS WE CANNOT ALLOW OUTSIDE WINE/ALCOHOL INTO THE RESTAURANT FOR GROUP FUNCTIONS.

CAN I BRING A CAKE?

YES, WE ELIMINATE THE DESSERTS FROM THE PACKAGE AND TAKE \$1.00 OFF THE PRICE PER PERSON. WE WILL CUT AND SERVE YOUR CAKE.

WILL I HAVE A PRIVATE ROOM?

PRIVATE ROOMS ARE GUARANTEED FOR GROUPS OF 70-100. WE OFFER A SEMI PRIVATE AREA GIVING A PORTION OF A LARGER ROOM FOR FUNCTIONS WITH LESS THAN 70 GUESTS.

WILL THE TABLES HAVE LINENS?

IF YOU WOULD LIKE TO ADD LINEN, WE CAN PROVIDE YOU WITH WHITE CLOTH LINENS FOR \$10.00 PER LINEN.

CAN I HAVE A CAKE/GIFT TABLE?

YES, IF NEEDED. AT THE TIME THAT YOU GIVE YOUR FINAL NUMBER OF GUESTS WE WILL DISCUSS SET UP AND SPECIAL NEEDS.

(EXAMPLE: CAKE/GIFT TABLE AND SETUP REQUIREMENTS)

HOW IS LIQUOR, WINE OR MIMOSA CHARGED?

EITHER ON CONSUMPTION OR A CHOICE OF OUR BAR PACKAGES

WHAT HAPPENS IF IT RAINS AND MY PARTY IS SCHEDULED OUTSIDE?

ALL ROOMS ARE PROTECTED AND WEATHER PROOF WITH A/C AND HEAT IF NEEDED.

CAN I COME DECORATE?

YES, YOU HAVE 1 HOUR BEFORE YOUR RESERVATION FOR DECORATION/SET-UP.

HOW LONG WILL I HAVE THE AREA FOR?

PARTIES ARE TYPICALLY SCHEDULED FOR 3 HOURS

WHERE CAN MY GUESTS PARK?

WE OFFER VALET PARKING FOR \$6 PER CAR.

ATTENTION CUSTOMERS:

THANK YOU FOR YOUR INTEREST IN HOSTING A FUNCTION AT PERRICONE'S MARKETPLACE & CAFÉ. DUE TO THE POPULAR DEMAND FOR OUR PRIVATE EVENT ROOMS, THE FOLLOWING PROCEDURES ARE NECESSARY TO RESERVE:

- 1. FAX YOUR RESERVATION FORM TO (305)371-6647 OR EMAIL IT TO CARRIE@PERRICONES.COM**
- 2. WITHIN 48 HOURS A PRICED PROPOSAL WILL BE EMAILED TO YOU.**
- 3. IF YOU ACCEPT THE TERMS OF THE PROPOSAL, PLEASE COMPLETE AND RETURN THE ACCEPTANCE PAGE BY THE DUE DATE. NOTHING WILL BE CHARGED TO YOUR CARD UNTIL THE DAY OF THE EVENT.**
- 4. UPON RECEIPT OF YOUR ACCEPTANCE WE WILL CONFIRM YOUR RESERVATION BY EMAIL.**

PLEASE NOTE THAT UNTIL YOU RETURN YOUR CREDIT CARD CONFIRMATION FORM TO OUR ADMINISTRATIVE OFFICE, THE DATE YOU ARE TRYING TO RESERVE IS AVAILABLE TO THE FIRST CONFIRMED PARTY. SIMPLY SENDING A RESERVATION REQUEST DOES NOT GUARANTEE THE RESERVATION.