

THE PASTA HOUSE

ITALIAN GRILLE



PRIVATE FUNCTIONS & FULL SERVICE CATERING



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WWW.THEPASTAHOUSE.NET

FULL SERVICE CATERING

Experience an elegant event, at any location, with the event expertise of The Pasta House. Our professional catering team will take care of the entire menu, ensuring a smooth experience and allowing you to enjoy more time with your guests. With the quality of our freshly prepared foods and the service excellence our staff has become known for, The Pasta House Catering team is prepared to make your special event memorable. We are a fully insured food and beverage caterer, specializing in weddings, bridal and baby showers, family reunions, anniversaries, business events and more. We have the right equipment and expertise to cater to outdoor tent receptions, businesses, family homes, local clubs, function halls and other venues.

RESERVING THE DATE AND DEPOSIT

To reserve your event date, a 10% deposit (minimum \$500) is required. The deposit is non-refundable and will be applied to your final bill.

CONFIRMATION OF MEALS AND SERVICES

Initial menu selections, beverage service, expected guest count and event agenda should be completed 30 days prior to the event. Final arrangements, including guaranteed guest count, are due 7 days prior to the event. There are no individual guest cancellations permitted after the final count is issued.

TAXES AND FEES

All food and liquor served are subject to 7% State/Local Meals Tax.

A Sanitation Fee (due to CDC recommended guidelines for food safety) will be added to your estimate. The House Catering fee* is billed per hour and will be included in your initial event estimate. This fee covers expenses related to the event and is not a service charge or gratuity/tip for our employees.

*** The customer is responsible for any catering fees charged to The Pasta House by outside venues.*

FINAL PAYMENT

Payment in full, based on the event estimate is required 7 days prior to the event. We accept all major credit cards*, cash and authorized bank checks. No personal checks please. Gift Cards cannot be used as payment for private functions or offsite catering.

A credit card is required for any subsequent charges incurred on the day of the event.

**All credit card payments will be assessed a 3% processing fee*

DINNERWARE OPTIONS

SEMI-FORMAL PACKAGE: Black heavy duty plastic coated dinner plates, dessert plates & coffee cups. Napkin roll-ups with black plastic forks, knives and spoons. \$4 pp

FORMAL PACKAGE: 10" china dinner plates, 6" bread plates, 7" dessert plates, water glasses, coffee cups, all necessary silverware, bread baskets, salt & pepper shakers and colored linen napkins. \$9 pp

WEDDING PACKAGE: 12" china dinner plates, 6" bread plates, 7" dessert plates, 6" cake plates, champagne flutes, water glasses, coffee cups, all necessary silverware, bread baskets, salt & pepper shakers, colored linen napkins. \$10 pp

TABLE LINEN: We offer a wide variety of linen choices. Prices are determined based on individual event needs.



PRIVATE EVENTS

Private events are held in our beautifully appointed dining room on Saturday's & Sunday's between the hours of 11am - 3pm.

RESERVATIONS AND DEPOSITS

\$200 deposit is required to reserve the dining room for a private event. All deposits and additional payments are applied to the final bill. Deposits are non-refundable.

MENU SELECTION AND GUEST COUNT

Menu selection and final guest count are required one week prior to the event. Please address any specific dietary requests at this time, as we can customize your menu to accommodate all dietary restrictions: gluten-free, vegan, vegetarian, and dairy-free.

Please note: It is The Pasta House policy, to ensure proper food handling, that bulk leftover food from the buffet may not be packaged "to go" or taken home, with the exception of desserts and the cake (if you have provided one).



FLOWERS AND DECORATIONS

You may supply your own flowers and other decorations, however, decorations cannot be affixed to the walls, doors, windows or lighting fixtures. Decorations that include a burning flame or confetti are prohibited. We reserve the right to refuse decorations deemed inappropriate. All decorations must be delivered, set-up and removed on the day of the event.

TAXES & FEES

A 20% House fee*, 7% Local/State meals tax, \$25 Sanitation fee and \$250 room fee are applied directly to the final bill.

Our room fee includes: tablecloths & linen napkins, one hour pre-function set-up, trash disposal and bartender. Our House fee covers expenses related to the event and is not a service charge or gratuity/tip for our employees.

PAYMENTS

All charges must be paid in full at the conclusion of the event.

The Pasta House accepts all major credit cards* or cash for payment. No personal checks please.

Gift Cards cannot be used as payment for private functions or offsite catering.

All credit card payments will be assessed a 3% credit card processing fee.

STATIONARY APPETIZER DISPLAYS*

CHEESE & CRACKERS STATION

selection of imported & domestic cheeses, seasonal fruit garnish, assorted crackers

VEGETABLE CRUDITE STATION

assorted fresh seasonal vegetables served with bleu cheese dressing

FRESH FRUIT STATION

seasonal fruits, including pineapple, grapes & berries

One Station \$4/per guest Two Stations \$5/per guest All Three Stations \$6/per guest



ANTIPASTO STATION

prosciutto di parma, capicola, soppressata, marinated artichoke hearts, hot peppers, assorted olives, fresh mozzarella, provolone cheese, roasted red peppers, tomatoes, extra virgin olive oil, pesto, artisan bread, mixed greens - \$6 per guest



RAW BAR

Oysters on the Half Shell - \$2.50 ea (100 minimum)

Shrimp Cocktail - \$2.25 ea (100 minimum)

MINI SPOON HORS D'OEUVRES Stationary Display or Passed

Tuna Tartar, Crab & Corn Salsa, Scallop Ceviche, Shrimp Ceviche

MARTINI GLASS HORS D'OEUVRES Stationary Display or Passed

Gazpacho, Shrimp Cocktail, Seasonal Fruit Salad, Caprese Salad (Tomato Basil, Fresh Mozzarella, EVOO)

Choose 2 Mini Spoons or Martini for \$6 per guest / Choose 3 for \$8 per guest

PASSED HORS D'OEUVRES *three dozen per tray*

Ahi Tuna Wonton	\$99
Lobster Bisque	\$105
Brie & Raspberry Phyllo	\$95
Scallops wrapped in Bacon	\$99
Vegetable Spring Roll	\$95
Mini Crab Cakes	\$99
Antipasto Skewers	\$105
Coconut Chicken	\$85
Chicken Satay	\$95
Coconut Shrimp	\$99
Beef Satay	\$105
Seafood Stuffed Mushrooms	\$99
Tenderloin Crostini	\$105
Caprese Crostini	\$85



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. All prices are per person, unless stated otherwise. *Due to COVID-19 regulations, stationary displays may be plated by table or passed at our discretion. No self service is currently allowed.*

CATERING & FUNCTIONS BUFFET MENU

EMILY'S BRUNCH BUFFET

scrambled eggs, applewood smoked bacon or honey cured ham, house-made french toast, home fries, butternut ravioli, chicken piccata or marsala, garden salad, pasta salad, assorted danish and muffins, orange juice, coffee - \$21.95 pp

MARIO'S BUFFET

lasagna quattro formaggio, chicken penne pesto, butternut ravioli, meatballs or sausage, peppers and onions, caesar salad, seasonal vegetable medley, bread & butter, dessert, coffee - \$22.95 pp

RAQUEL'S BUFFET

baked haddock, chicken piccata or marsala, butternut ravioli or mediterranean ravioli, potato, vegetable, choice of salad, bread & butter, dessert, coffee - \$23.95 pp

OWEN'S BUFFET

tenderloin tips, baked haddock, chicken piccata or marsala, potato, vegetable, choice of salad, bread & butter, dessert station, coffee station - \$24.95 pp

PEARL'S BUFFET

tenderloin tips, shrimp & scallops al forno, chicken piccata or marsala, butternut ravioli or mediterranean ravioli, potato, vegetable, choice of salad, bread & butter, dessert station, coffee station - \$25.95 pp

THE PASTA HOUSE BUFFET

tenderloin tips, shrimp scampi penne, lobster ravioli, chicken piccata or marsala, garden salad, potato, vegetable, bread & butter, dessert station, coffee station - \$26.95 pp

THE GODFATHER BUFFET

prime rib carving station, baked haddock, chicken piccata or marsala, mediterranean ravioli, potato, vegetable, choice of salad, bread & butter, dessert station, coffee station - \$28.95 pp

THE SOPRANO BUFFET

prime rib carving station, shrimp & scallops al forno, chicken piccata or marsala, lobster ravioli, potato, vegetable, choice of salad, bread & butter, dessert station, coffee station - \$29.95 pp



Salad Choices (select 1)

garden salad, caesar salad, seasonal arugula salad

**add \$1.50 pp for tableside service

Potato Choices (select 1)

roasted red bliss, roasted fingerlings, delmonico potatoes

Vegetable Choices (select 1)

seasonal vegetable medley, green bean almandine

Dessert Choices (select 3)

chocolate cake, carrot cake, strawberry cake, tiramisu, mini cannoli, assorted freshly baked cookies, brownies

All buffet options require 50 guest minimum

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. All prices are per person, unless stated otherwise.

*Due to COVID-19 regulations, guests are required to wear a face covering to receive buffet service. Dessert may be plated by table or passed, at our discretion. No self service is currently allowed.

BAR & BEVERAGE SERVICES

The Pasta House can offer professional and responsible bartending for you and your guests. All packages include liquor liability insurance, certified professional bartenders, assorted soft drinks, bottled water, ice, plastic cups, drink garnish and bar set-up, unless otherwise noted. *The Pasta House does not allow alcoholic beverage to be served to anyone under the age of 21, in compliance with MA State Liquor Laws, and for a period not to exceed five hours at any single event. The event manager reserves the right to refuse liquor service to anyone who is intoxicated and may terminate liquor service before the close of the event.*

CASH BAR *billed to the guest, based on consumption*

We can provide a full bar, including a diverse selection of beer, wine, mixers, and spirits. We offer both value and premium liquors priced accordingly. We will supply all necessary equipment, such as coolers, ice containers, bottle openers, corkscrews, stirrers, pourers, cocktail napkins and clear disposable cups.

OPEN BAR PACKAGES

billed per person, per hour, to the host

"VALUE ASSORTMENT"

Svedka Vodka, J&B Scotch, Jim Beam Bourbon, Bacardi Rum, Beefeater Gin, Seagram's 7 Whiskey, Captain Morgan Spiced Rum, Cuervo Tradicional, Triple Sec, Choose 2 Domestic Beers, Choose 3 House Wines.

"PREMIUM ASSORTMENT"

Tito's Vodka, Stolli Razberi, Makers Mark Bourbon, Johnny Walker Black, Jameson Whiskey, Malibu Rum, Goslings Rum, Captain Morgan Spiced Rum, Bombay Sapphire, Cuervo 1800, Grand Marnier, Bailey's Irish Cream, Kahlua, Rumchata, Pasta House Sangria (Traditional Red, White or Seasonal) Choose 4 Domestic/Imported Beers, Choose 4 House Wines.

"BEER & WINE ASSORTMENT"

Pasta House Sangria (Traditional Red, White or Seasonal), Choose 4 Domestic/Imported Beers, Choose 4 House Wines

"NON ALCOHOL BAR"

Pepsi, Diet Pepsi, Sierra Mist, Gingerale, Tonic Water, Club Soda, Bottled Water, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice, Milk



OPEN BAR PRICING PER HOUR - PER GUEST

	1 hr	2 hr	3 hrs	4 hrs	5 hrs
Value	\$16	\$18	\$20	\$22	\$24
Premium	\$22	\$24	\$26	\$28	\$32
Beer/Wine	\$14	\$16	\$18	\$20	\$22
Non-Alcohol	\$8	\$9	\$10	\$11	\$12

ADD-ON'S AND UPGRADES

- Glassware** \$4 pp (indoor venues only)
- Champagne Toast** (includes flutes) \$3.50 pp
- Wine Toast** (includes wine glasses) \$4 pp
- Tableside Wine Service** (includes glassware)
open bar \$3 pp cash bar \$6 pp
- Serpentine Bar** \$150
- Table Top Portable Bar** \$100

BEER SELECTIONS

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Blue Moon, Amstel Light, Angry Orchard Hard Cider, Corona, Sam Adams Boston Lager, Heineken, Yuengling Light, O'Doul's (NA)

WINE SELECTIONS

Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose Pinot Noir, Merlot, Malbec, Cabernet Sauvignon, Champagne

