

PANINI GRILL

AUTHENTIC ITALIAN KITCHEN

Party Packages

"non ti preoccupare"

TUTTO APPOSTO
CUCINA ITALIANA



PANINI GRILL

538 Forest Avenue
Staten Island, NY 10310
718-981-2999

www.paninigrillsi.com

Main Dining Room (45 min – 65 max guests)



Antipasto

Fried calamari, baked clams, eggplant rollatini and assorted meats and cheeses.

Pasta – choice of 1

Alla Vodka

A light pink vodka cream sauce.

Rigatoni Filetto di Pomodoro

Sautéed onions, and prosciutto in a fresh plum tomato sauce.

Entrée – guest choice of 1

Pollo Alla Macri

Chicken rollatini stuffed with mozzarella and asparagus, in a mustard cream sauce.

Filet of Sole Oregната

Topped with toasted bread crumbs in a white wine sauce.

Pork Osso Buco

Served over a creamy risotto.

Pollo Francese

Served in a light lemon butter.

All entrées served with potatoes and veggies

Coffee / Tea included and Nutella pizzette – served family style

Extras (Per Person)

Wine and Beer – \$15 Per Person • Open Bar – \$30 Per Person

Fruit Platter – \$3 Per Person • Espresso or Cappuccino – \$5 Per Person

Cake (up to 2 fillings) – \$5 Per Person

Gelato Bar – \$250 Flat Fee (over 50 people add \$4 Per Person)

Champagne Wall – \$250 Flat Fee

Artisan Pizza – \$8 per person • Cacio e Pepe – \$8 Per Person

Homemade Cannoli Bar – \$125 (over 50 people add \$4 Per Person)

Live Music available upon request – Extra Fee

Set Up and Decor available upon request – Extra Fee

La Stanza (30 min – 45 max guests)



Secondo

\$70 per person

Salad – choice of 1

Caesar Salad

Romaine lettuce, topped with croutons and fresh parmesan cheese.

Tuscany Salad – *Mixed field greens, goat cheese, tomatoes, walnuts and balsamic vinaigrette dressing.*

Antipasto

Fried calamari, baked clams, eggplant rollatini and assorted meats and cheeses.

Pasta – choice of 2

Alla Vodka – *A light pink vodka cream sauce.*

Rigatoni Filetto di Pomodoro

Sautéed onions, and prosciutto in a fresh plum tomato sauce.

Orecchiette Broccoli Rabe and Sausage – *In garlic and oil.*

Entrée – guest choice of 1

Pollo Sorrentino – *Pan seared chicken topped with prosciutto, eggplant and melted mozzarella with a brown sauce.*

Salmon Oreganata – *Topped with toasted bread crumbs in a white wine sauce.*

Grilled Center Cut Pork Chop – *Topped with sautéed spicy cherry peppers and onions served over broccoli rabe in a brown sauce.*

Vitello Caprese

Crispy veal topped with arugula, cherry tomatoes and fresh mozzarella.

All entrées served with potatoes and veggies

Coffee / Tea included and Nutella pizzette – served family style

Extras (Per Person)

Wine and Beer – \$15 Per Person • Open Bar – \$30 Per Person

Champagne Wall – \$250 Flat Fee • Fruit Platter – \$3 Per Person

Gelato Bar – \$250 Flat Fee (over 50 people add \$4 Per Person)

Espresso or Cappuccino – \$5 Per Person

Cake (up to 2 fillings) – \$5 Per Person

Homemade Cannoli Bar – \$125 (over 50 people add \$4 Per Person)

Artisan Pizza – \$8 per person • Cacio e Pepe – \$8 Per Person

Live Music available upon request – Extra Fee

Set Up and Decor available upon request – Extra Fee

Il Giardino (20 min – 35 max guests)



Salad – choice of 1

Insalata di Casa (House Salad) – *Lettuce, tomatoes, red onions, roasted peppers and olives with balsamic vinaigrette.*

Tuscany Salad – *Mixed field greens, goat cheese, tomatoes, walnuts and balsamic vinaigrette dressing.*

Antipasto

Fried calamari, baked clams, eggplant rollatini, Grandma pizzette, panzerotti and assorted meats and cheeses.

Pasta – choice of 2

Risotto a Crema di Funghi – *In a creamy mushroom sauce.*

Paccheri Burrantini

Sautéed in a fresh plum tomato and topped with burrata.

Alla Vodka – *A light pink vodka cream sauce.*

Cavetelli Pietro – *Sausage ragu sautéed with onions, and sundried tomatoes in a brandy cream sauce.*

Entrée – guest choice of 1

Veal Chop Valdostana – *Prosciutto, spinach and mozzarella in a brown sauce.*

Salmon Caprese – *Baked salmon topped with pesto and cherry tomatoes.*

Shrimp Francese – *Egg-battered in a lemon butter sauce.*

Pan-Seared Boneless Strip

Boneless strip cooked to your liking with vegetable and potato.

Pollo Rollatini – *Chicken stuffed with prosciutto, roasted peppers and mozzarella in a mushroom marsala wine sauce.*

*All entrées served with potatoes and veggies
Coffee / Tea included and Nutella pizzette – served family style*

Extras (Per Person)

Wine and Beer – \$15 Per Person • Open Bar – \$30 Per Person

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Gelato Bar – \$250 Flat Fee (over 50 people add \$4 Per Person)

Espresso or Cappuccino – \$5 Per Person

Cake (up to 2 fillings) – \$5 Per Person

Artisan Pizza – \$8 per person • Cacio e Pepe – \$8 Per Person

Homemade Cannoli Bar – \$125 (over 50 people add \$4 Per Person)

Live Music available upon request – Extra Fee

Set Up and Decor available upon request – Extra Fee



LA CUCINA APERTA (OPEN KITCHEN) **\$85** per person

LA CUCINA APERTA introduces recipes and old world traditions brought from our family to yours. "MANGIA TUTTI AND STATTI ZITTO"

All Served Family Style

Includes all of the following -

Antipasto - *Baked Clams, Fried Calamari, Eggplant Rollatini, Zuppa di Cozze (In a Marinara Sauce), Our Famous Grandma Pizza, Homemade Burrata, Eggplant Tower*

Pasta

Sacchetini (Four Cheese and Pear Pasta)

served in a shrimp blush sauce

Rigatoni Filetto di Pomodoro

Entrée

Skirt Steak - *Cooked in a Demi glaze sauce.*

Boneless Chicken Cacciatore

Cooked with sausage, potatoes and onions in a marinara sauce.

Grilled Salmon Drizzled with Balsamic Glaze

Salmon served over risotto.

Beverages

Wine, Domestic Beer, Sangria, Coffee, Tea and House Dessert

IL CAPO

\$125 per person

Family Style Appetizers

Honey Pecan Crusted Lamb Chops, Mini Chicken Tacos, Sweet Chili Calamari, Mini Lobster Tails Oreganata, Eggplant Burrata Tower, Seafood Salad

Family Style Pasta

Bucatini Truffle - *Cooked in a white cream mushroom truffle sauce.*

Paccheri Pomodoro - *Topped with ricotta salata.*

Family Style Entrée

Boneless Sirloin Steak

Gamberoni Amore

Sautéed with spicy sausage, white beans and cherry tomatoes.

Chicken Rollantini - *Stuffed with fresh mozzarella, roasted peppers and prosciutto in a brown mushroom sauce.*

Assorted Dessert Platter

Beverages

Coffee, Espresso, Cappuccino, House Wine, Sangria and Beer



Cocktail / Hors d'Oeuvres **\$55** per person

Price-Fixed Menu – Includes Unlimited Wine, Beer and Sangria

3-Hour Party • Minimum 20 guests • Dine In Only

Hors D'Oeuvre Choices

Choice of up to 6 Hors d'Oeuvres

Panzerotti – *Deep fried dough with pomodoro and mozzarella.*

Mini Rice Balls – *Stuffed with ground beef, peas and mozzarella.*

Mozzarella en Carrozza

Polenta Sticks

Coconut Shrimp

Eggplant Tower – *Stacked with fresh mozzarella and roasted peppers.*

Baked Clams

Antipasto Sticks – *Assorted cold cuts and cheeses.*

Philly Cheese Steak Egg Rolls

Buffalo Chicken Egg Rolls

Fried Ravioli

Macaroni and Cheese Bites

Homemade Meatballs

Crispy Chicken Tacos – *Stuffed with mac and cheese.*

Steak Sliders

Mini Chicken Parm Rolls

Mini Sausage and Pepper Rolls

Mini Broccoli Rolls

Any Changes May Incur An Extra Charge

Extras (Per Person)

Open Bar – \$30 per person • **Cocktail Hour** – \$20 per person

Champagne Wall – \$250 Flat Fee • **Fruit Platter** – \$3 Per Person

Gelato Bar – \$250 Flat Fee (over 50 people add \$4 Per Person)

Cake (up to 2 fillings) – \$5 Per Person

Artisan Pizza – \$8 per person • **Cacio e Pepe** – \$8 Per Person

Homemade Cannoli Bar – \$125 (over 50 people add \$4 Per Person)

Live Music available upon request – Extra Fee

Set Up and Decor available upon request – Extra Fee

Sales tax not included.
20% service fee will be added to every party.
20% deposit required on all orders.
Linens extra cost.
All prices subject to change. Revised 08/24