

# Trattoria 89

89 Main Street - Milford, MA 01757 - (508) 634-8911 - trattoria89@gmail.com

Trattoria 89 serves you the finest food with the finest ingredients.

Count on us so you can be free to just enjoy your event.

## Event Guidelines

**Room Capacity:** 20 to 50 people

**Room fees:** There is no room fee. However, a minimum food and beverage purchase is required.

*Monday-Thursday: \$1000 (meals tax 6.25% and 20% service charge not included)*

*Friday - Sunday: \$1500 (meals tax 6.25% and 20% service charge not included)*

**Time:** All events are based on a **three hour** time period.

If you would like to extend your time by one hour the fee is \$150.

**Audio/Visual:** We also offer a screen and projector available for rent.

**Decorations:** Trattoria 89 strictly prohibits adhering of items to walls, door molding, etc. confetti is prohibited.

**Deposit:** \$200 nonrefundable deposit is required at the time of booking the restaurant and will be applied to the final bill.

**Guest Count:** A final guaranteed guest count is due 5 days before the event. The final guest count will be considered a guarantee and if attendance falls below the guaranteed number, the host will be charged for the guaranteed amount.

**Food:** Your final food selections must be made at least 5 days prior to your event.

No food left over from a buffet event may be removed from the premises. This is in compliance with the Food Safety Temperature Control Act.

Guests are welcome to bring in their own cake to be served at no additional charge.

**Final Payment:** Payment is required in full at the conclusion of the event. Payment can be made with cash or credit only. No personal checks or gift cards are accepted.

**Cancellation:** The agreement may be cancelled by the client within 5 days of the event. If cancellation occurs, host will forfeit deposit in the amount of \$200.00.

If cancellation occurs within 3 days of the event, the client will be charged a \$250 cancellation fee, in addition to the forfeited deposit.

If inclement weather occurs Trattoria 89 reserves the right to postpone and make reasonable effort to reschedule the event.

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**Bar options:** Full, open bar- host pays for all liquor, beer and wine.

Beer and Wine, open bar- host pays for all beer and wine guests pay for all liquor.

Cash Bar – guests pay for all liquor, beer and wine. (Can be limited to beer and wine at host(s) request.)

## Menu Options:

*Plan A:* Hors d' oeuvres and cocktails

(Price varies depending upon selections\*)

*Plan B:* Buffet Style; 2 starters, 1 pasta, 2 entrees, and 1 side

(Price starts at \$30 per person\*)

*Plan C:* Customize with the client a specific menu theme from starters, mid-course, entrees, and desserts.

(Prices varies depending upon selections, for example see Sample Choice Menu\*)

(\*Children 12 and under will be charged half of the adult price)

## Samples of Hors d' oeuvres

Lemon Poached Shrimp Cocktail

Scallops Wrapped in Bacon

Mini Meatballs

Vegetable Stuffed Mushrooms

Fried Calamari

Grilled Vegetable Skewers

Mini Shrimp Rolls

Mini Bolognese Rolls

Bruschetta

## Samples of Buffet Menu Items:

### Starters

Bruschetta

Fried Calamari

Stuffed Mushroom Caps

Insalata Caprese

Antipasto Della Casa

Mixed Green Salad

Caesar Salad

### Pasta

*Choice of Pasta:*

Penne

Linguini

Cavatelli

Tortellini

*Choice of Sauce:*

Marinara

Alfredo

Aglio e' olio

Vegetariana

### Entrees

Pollo Marsala

Pollo Parmigiana

Pollo Picatta

Vitello Parmigiana

Vitello Limone

Eggplant Parmigiana

Roasted Chicken

Sausage and Peppers

Grilled Shrimp

Roasted Cod

Beef Tenderloin Tips

Baked Cheese Lasagna

### Sides

Roasted Mixed Vegetables

Roasted Potatoes

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## Sample Choice Menu

*(These are suggestions and may be modified. Prices may also be subject to change.)*

*This option is \$30 per person*

### Starters

Bruschetta Rustica

*Tuscan bread topped with fresh tomatoes, garlic,  
basil and olive oil*

Calamaretti Fritti

*Golden fried calamari served with tomato sauce*

Insalata Caprese

*Fresh mozzarella, tomatoes, basil and olive oil*

### Salad

Mixed Green Salad with House Dressing

### Dinner

*(Choice of one)*

Pasta Vegetariana

*Choice of pasta with fresh seasonal vegetables in a  
white wine sauce*

Chicken Marsala

*Sautéed chicken breasts with mushrooms finished in  
marsala wine sauce*

Crusted Lemon Roasted Salmon

*Roasted salmon with a butter lemon sauce and a hint  
of breadcrumbs*

### Dessert

Gelato topped with fruit

*This option is \$30 per person*

### Starters

Bruschetta Rustica

*Tuscan bread topped with fresh tomatoes, garlic,  
basil and olive oil*

Calamaretti Fritti

*Golden fried calamari served with tomato sauce*

Stuffed Mushrooms

*Mushrooms stuffed with a homemade vegetable  
stuffing*

### Salad

Mixed Green Salad or Caesar Salad

### Dinner

*(Choice of one)*

Pappardelle Bolognese

*Papparadelle pasta with our homemade Bolognese*

Pollo alla Parmigiana

*Deep fried chicken parmigiana with Penne*

Gamberi al Salmoriglio

*Grilled shrimp served with vegetable of the day*

### Dessert

Gelato topped with fruit

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## Sample Choice Menu Continued

*(These are suggestions and may be modified. Prices may also be subject to change.)*

This option is \$35 per person

### Starters

Bruschetta Rustica

*Tuscan bread topped with fresh tomatoes, garlic,  
basil and olive oil*

Calamaretti Fritti

*Golden fried calamari served with tomato sauce*

Stuffed Mushrooms

*Mushrooms stuffed with a homemade vegetable  
stuffing*

### Salad or Soup

Mixed Green Salad

### Dinner

*(Choice of one)*

Pollo alla Parmigiana

*Deep fried chicken parmigiana with Penne*

Herb Crusted Haddock

*Roasted haddock with a hint of breadcrumbs with  
vegetable*

Bistecca ai Ferri

*Grilled 12 oz. N.Y. sirloin steak with olive oil and  
garlic  
served with potato*

### Dessert

Cannoli or Vanilla Gelato with Berries

This option is \$30 per person

### Starters

Bruschetta Rustica

*Tuscan bread topped with fresh tomatoes, garlic,  
basil and olive oil*

Calamaretti Fritti

*Golden fried calamari served with tomato sauce*

Antipasto della Casa

*Mixed platter of cured prosciutto, salami, fresh  
mozzarella, provolone cheese,  
sweet peppers, olives and field green*

### Salad

Mixed Greens with House Dressing

### Dinner

*(Choice of one entrée and  
choice of one side; potato, vegetable, or pasta)*

Pollo Cacciatora

*Sautéed chicken breasts with mushrooms, onions,  
and olives in red sauce*

Gamberi al Salmoriglio

*Grilled shrimp with a salmoriglio marinade*

Beef Tenderloin Tips

*Beef Tenderloin Tips with mushrooms and onions*

### Dessert

Assorted Pastries