



## GROUP & PRIVATE DINING

### NEW YORK

**Chazz Palminteri, Italian Restaurant.**

[chazzpalminterinyc.com](http://chazzpalminterinyc.com)

30 West 46th St. New York, New York 10036

### CONTACT

[events@chazzpalminterinyc.com](mailto:events@chazzpalminterinyc.com)

**212-355-5540**

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### Visit Our Sister Restaurants

#### **Empire Steak House**

[empiresteakhousenyc.com](http://empiresteakhousenyc.com)

151 East 50th Street, New York, New York 10022.

237 West 54th Street., New York, New York 10019

## PRIVATE DINING OPTIONS & PRICING

Prices are per person and do not reflect a gratuity of 20%, 3% admin fee and 8.835% tax.

### Passed Hors D' Oeuvre's

4 selections per hour. \$5.00 per additional selection per person per hour.

Beverages Not Included

<b>First Hour</b>	\$25 pp
<b>Second Hour</b>	+ \$15 pp
<b>Third Hour</b>	+ \$15 pp
<b>Fourth Hour</b>	+ \$15 pp
<b>Fifth Hour</b>	+ \$15 pp

### Pre-fixe Menus

Beverages Not Included

<b>3 Course</b>	\$52 pp
<b>4 Course</b>	\$67 pp
<b>5 Course</b>	\$83 pp
<b>5 Course</b> <i>additional items</i>	\$102 pp

### Stations & Buffets

Beverages Not Included.

	Price	Duration
<b>Breakfast</b>	\$34 pp	2 hours
<b>Carving</b>	\$38 pp	2 hours
<b>Sushi</b>	\$38pp	1.5 hours
<b>Raw Bar</b>	\$42pp	1.5 hours
<b>Vegetarian</b>	\$17pp	1 hour
<b>Pasta</b>	\$23pp	2 hours
<b>Charcuterie</b>	\$13pp	2 hours
<b>Artisanal Cheeses</b>	\$17pp	2 hours
<b>Mediterranean</b>	\$19pp	2 hours
<b>Vegetable Crudit�</b>	\$11pp	2 hours
<b>Sweet Slices</b>	\$12pp	1 hour
<b>Sweet Mini-Bites</b>	\$12pp	1 hour
<b>Ice Cream Station</b>	\$15pp	1 hour
<b>Seasonal Fruit</b>	\$13pp	1 hour

### Beverage Packages

Food Not Included.

	Non-Alcoholic	Beer & Wine	Standard	Premium
<b>One Hour</b>	\$10 pp	\$22 pp	\$30 pp	\$40 pp
<b>Second Hour</b>	+ \$8 pp	+ \$15 pp	+ \$15 pp	+ \$15 pp
<b>Third Hour</b>	+ \$8 pp	+ \$15 pp	+ \$15 pp	+ \$15 pp
<b>Fourth Hour</b>	+ \$8 pp	+ \$15 pp	+ \$15 pp	+ \$15 pp
<b>Fifth Hour</b>	+ \$8 pp	+ \$15 pp	+ \$15 pp	+ \$15 pp
	Soda, Coffee	House Wine		
	, Tea, Juice	, Beer,	Select Liquor, Wine,	Premium Liquor,
		Sodas,	Beer, Prosecco, 1	2 Signature Cocktails,
		Coffee &	Signature Cocktail,	Wine, Beer, Champagne,
		Tea Service	Sodas, Mixers, (no shots)	Mixers (no shots)

### Corkage Fee

Wine & Champagne Corkage Fee: \$55 per bottle (750ml bottle)

Whiskey & Hard Liquor Corkage Fee: \$175 per bottle (750ml bottle)



## PRE-FIXE 3-COURSE MENU

Prices are per person and do not include beverages,  
a gratuity of 20%, 3 % admin fee and 8.835% tax.

### Dinner \$52 pp

#### FIRST COURSE

*(Choice of one)*

#### **Caesar Salad**

Romaine lettuce, homemade € croutons, parmesan cheese.

#### **Mixed Green Salad**

Mesclun, cherry tomatoes, roasted peppers, olives, red onion, shaved parmesan, red wine vinaigrette.

#### **Mozzarella Di Bufala Della Casa**

Buffalo mozzarella, roasted peppers, beefsteak tomatoes, basil, olive oil

#### SECOND COURSE

*Guests choose on site 1 individually plated item*

#### **Chicken Parmigiana**

Chicken breast lightly breaded, pan fried, tomato sauce, mozzarella and penne pasta.

#### **Pappardelle Bolognese**

Homemade pappardelle noodles, homemade meat sauce.

#### **Penne Alla Vodka**

Sautéed creamy pink vodka sauce

#### **Pasta Primavera**

Penne pasta with vegetables

#### **Salmone "Palminteri"**

Grilled wild salmon, plum-chili sauce, radicchio, mango salad.

#### THIRD COURSE

#### CHEFS SELECTION

*Guests To Share Family Style*

**Chocolate Mousse Cake, Cheesecake and Tiramisu Regular Tea and Coffee**

Add a pasta course + \$20 pp. Add individual dessert service \$10pp  
Add hour of Passed Hors D oeuvres (+\$25pp)



## PRE-FIXE 4-COURSE MENU

Prices are per person and do not include beverages, a gratuity of 20%, 3 % admin fee and 8.835% tax.

### Dinner \$67 pp

#### FIRST COURSE

*(Choice of one)*

#### **Buffalo Mozzarella Caprese**

Buffalo mozzarella, roasted peppers, beefsteak tomatoes, basil, olive oil

#### **Blue Point Oysters**

Blue Point oysters, half shell, cocktail sauce.

#### **Baked Clams**

Fresh baked clams.

#### **Fried Calamari**

Golden fried rings of squid, spicy marinara sauce.

#### SECOND COURSE

*(Choice of one)*

#### **Caesar Salad**

Romaine lettuce, homemade croutons, parmesan cheese.

#### **Mixed Green Salad**

Mesclun, cherry tomatoes, roasted peppers, olives, red onion, shaved parmesan, red wine vinaigrette.

#### THIRD COURSE

*(Choice of one)*

#### **Veal Marsala**

Sautéed veal scaloppini, mushrooms, sweet marsala wine sauce served with mashed potatoes and vegetables

#### **Salmone "Palminteri"**

Grilled wild salmon, plum-chili sauce, radicchio, mango salad. .

#### **Chicken Parmigiana**

Chicken breast lightly breaded, pan fried, tomato sauce, mozzarella and penne pasta.

#### **Mushroom Ravioli**

Homemade mushroom ravioli, creamy black truffle sauce.

#### **Penne Alla Vodka**

sautéed creamy pink vodka sauce

#### FOURTH COURSE

#### **CHEFS SELECTION**

*Guests To Share Family Style*

**Chocolate Mousse Cake, Cheesecake and Tiramisu Regular Tea and Coffee**

Add a pasta course + \$20 pp. Add individual dessert service \$10pp  
Add hour of Passed Hors D oeuvres (+\$25pp)



## PRE-FIXE 5-COURSE MENU

Prices are per person and do not include beverages,  
a gratuity of 20%, 3 % admin fee and 8.835% tax.

### Dinner \$83 pp

#### FIRST COURSE

(Choice of one)

#### **Fried Calamari**

Golden fried rings of squid, spicy marinara sauce.

#### **Baked Clams**

fresh baked clams.

#### **Eggplant Parmigiana**

Eggplant coated with breadcrumbs, tomato sauce, fresh mozzarella.

#### **Buffalo Mozzarella Caprese**

Buffalo mozzarella, roasted peppers, beefsteak tomatoes, basil, olive oil.

#### SECOND COURSE

(Choice of one)

#### **Caesar Salad**

Romaine lettuce, homemade croutons, parmesan cheese.

#### **Mixed Green Salad**

Mesclun, cherry tomatoes, roasted peppers, olives, red onion, shaved parmesan, red wine vinaigrette.

#### THIRD COURSE

(Choice of one)

#### **Penne Alla Vodka**

sautéed creamy pink vodka sauce

#### **Pappardelle Bolognese**

Pappardelle noodles, homemade meat sauce.

#### FOURTH COURSE

(Choice of one)

#### **Veal Marsala**

Sautéed veal scaloppini, mushrooms, sweet marsala wine sauce served with mashed potatoes and vegetables

#### **Chicken Rollatini**

Stuffed chicken breast with eggplant, prosciutto di parma, provolone cheese, sweet cherry wine sauce.

#### **Chicken Parmigiana Parmigiana**

Chicken breast lightly breaded, pan fried, tomato sauce, mozzarella and penne pasta.

#### **Salmone "Palminteri"**

Grilled wild salmon, plum-chili sauce, radicchio, mango salad.

#### **Mushroom Ravioli**

Homemade mushroom ravioli, creamy black truffle sauce.

#### **Seafood Risotto**

Arborio rice sautéed with mixed seafood in a red or white sauce.

#### FOURTH COURSE

#### CHEFS SELECTION

Guests To Share Family Style

#### **Chocolate Mousse Cake, Cheesecake and Tiramisu Regular Tea and Coffee**

Add individual dessert service \$10pp  
Add hour of Passed Hors D oeuvres (+\$25pp)



## PRE-FIXE 5-COURSE MENU

Prices are per person and do not include beverages, a gratuity of 20%, 3 % admin fee and 8.835% tax.

### Dinner \$102 pp

#### FIRST COURSE

*(Choice of one)*

#### **Grilled Octopus**

Grilled octopus served with chopped broccoli robe, spicy cherry peppers, capers and olives

#### **Baked Clams**

Fresh baked clams.

#### **Fried Calamari**

Golden fried rings of squid, spicy marinara sauce.

#### **Shrimp Cocktail (4 Pieces)**

Chilled Shrimp served with cocktail sauce.

#### **Buffalo Mozzarella Caprese**

Buffalo mozzarella, roasted peppers, beefsteak tomatoes, basil, olive oil.

#### SECOND COURSE

*(Choice of one)*

#### **Caesar Salad**

Romaine lettuce, homemade croutons, parmesan cheese.

#### **Mixed Green Salad**

Mesclun, cherry tomatoes, roasted peppers, olives, red onion, shaved parmesan, red wine vinaigrette.

#### THIRD COURSE

*(Choice of one)*

#### **Pappardelle Bolognese**

Pappardelle noodles, homemade meat sauce.

#### **Lobster Ravioli**

Homemade ravioli filled with lobster meat, served in a brandy sauce.

#### FOURTH COURSE

*(Choice of one)*

#### **Filet Mignon**

Grilled USDA Prime filet mignon

#### **Veal Marsala**

Sautéed veal scaloppini, mushrooms, sweet marsala wine sauce served with mashed potatoes and vegetables

#### **Rack of Lamb**

Grilled Rack of Lamb with a dark mint sauce, served with mashed potatoes and string beans.

#### **Branzino**

Whole Mediterranean Sea Bass, baked or grilled, served with a fresh herbs sauce, garlic, and extra virgin olive oil.

#### **Shrimp Scampi**

Shrimp sautéed with shallots, garlic, and cherry tomatoes in a white wine sauce, served with saffron risotto.

#### **A Bronx Tail**

Lobster tail with clams, mussels, and shrimp, sautéed in a light spicy tomato sauce, served with homemade fettuccine.

#### **Salmone "Palminteri"**

Grilled wild salmon, plum-chili sauce, radicchio, mango salad.

#### **Chicken Parmigiana**

Chicken breast lightly breaded, pan fried, tomato sauce, mozzarella and penne pasta.

#### FOURTH COURSE

**CHEFS SELECTION**

*Guests To Share Family Style*

**Chocolate Mousse Cake, Cheesecake and Tiramisu Regular Tea and Coffee**



## PASSED HORS D' OUEVRES

Prices are per person and do not include beverages,  
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<b>First Hour</b>	\$25 pp
<b>Second Hour</b>	+ \$15 pp
<b>Third Hour</b>	+ \$15 pp
<b>Fourth Hour</b>	+ \$15 pp
<b>Fifth Hour</b>	+ \$15 pp

**FRIED ARTICHOKE** (vegan) with garlic and parsley

**THIN ALSATION FLATBREAD** margarita style or - with red peppers and caramelized onions

**STUFFED MUSHROOMS** mixed with grounded vegetables, light marinara sauce

**FRESH MOZZARELLA & TOMATO BALLS** bocconcini mozzarella, cherry tomato's & olive oil

**VEGETARIAN SPRING ROLL** (fried) sweet and sour dipping sauce

**FRIED RISOTTO PARMESAN BALLS** rice balls with marinara sauce

**GNOCCHI** potato dumplings sauteed in basil pesto sauce

**MINI LUMP CRAB CAKES** with seafood sauce

\* **COCONUT SHRIMP** with mango fruit chutney

\* **GARLIC SHRIMP** served with garlic and olive oil

**GRILLED SALMON BITES** creamy champagne mustard sauce

\* **TUNA TARTARE** sushi grade tuna served with avocado on homemade potato chip

\* **SEARED SESAME TUNA BITES** Dijon cream sauce

\* **SHRIMP COCKTAIL** cocktail sauce

**GRILLED CHICKEN SKEWERS** breaded with marinara sauce

**BUFFALO CHICKEN SKEWERS** marinated flash fried, spicy buffalo sauce

**CHICKEN MILANESE BITES** breaded with marinara sauce

**GRILLED PRIME BEEF SKEWERS** served with an au jus sauce

**BEEF IN A BLANKET** handmade beef franks in a homemade puff pastry with mustard dipping sauce

**EMPIRE'S MINI-BURGERS SLIDERS** grilled premium Angus ground beef served with lettuce & Tomato garnish

**SIZZLING CANADIAN BACON** bite size thick slabs of Canadian bacon

\* **FILET MIGNON BITES** peppercorn sauce

\* **FILET MIGNON ON TOAST** roasted filet mignon served on toast points

\* **WAGYU MEATBALLS**

\* **There will be an additional cost of \$7 per person per hour per item on the above starred items**

\* **LAMB LOLLIPOPS** grilled prime baby rack of lamb - **There will be an additional cost of \$12 per person per hour**



## Platters & Stations

Prices are per person and do not include beverages,  
a gratuity of 20%, 3 % admin fee and 8.835% tax.

### **CHARCUTERIE PLATTER** - \$13 per person (2 hours)

*Chef's selection of cured meats served with French bread & cornichons*

### **CHEESE PLATTER** - \$17 per person (2 hours)

*Chef's selection of artisanal cheeses served with Fresh fruits, walnuts & fig jam*

### **CRUDITE PLATTER** - \$11 per person (2 hours)

*An assortment of fresh, raw vegetables with a side dish of either blue cheese or Russian dressing creamy spinach dipping sauce*

### **BAKED CLAMS** - \$60 per platter

*The finest Little Neck Clams baked with bread crumbs, spices, and extra virgin olive oil*

### **CHILLED SHRIMP COCKTAIL** - \$60 per platter

*chilled shrimp cocktail with cocktail sauce*

### **CARVING STATION & BUFFET** - \$38pp-Choice of 2 entrees and 2 sides

**Certified Angus Beef Bone-in Rib Roast** horseradish cream

**Prime New York Sirloin Steak** au poivre

**Filet Mignon** bearnaise

**Rack of Lamb** infused mint jus

**Roasted Chicken** with lemon

**Broiled Norwegian Wild Salmon**

**Filet of Sole**

**Mashed Potatoes**

**Roasted Potatoes**

**Sauteed Broccoli**

**Grilled Mixed Vegetables**

**Onion Rings**

**French Fries**

### **PASTA STATION** \$23pp-choice of 2

*served with assorted artisanal breads*

**Penne a la vodka**

**Pasta Primavera** assorted mixed vegetables in a white wine and olive oil sauce

**Porcini Mushroom Ravioli** served with creamy white mushroom sauce

**Spinach Ravioli** with a mushroom cream sauce over spinach ravioli

**Rigatoni Bolognese**

**Lobster Ravioli** creamy pink brandy sauce

**Spinach Ravioli** alfredo cream sauce

**Gnocchi Potato Dumplings** sauteed in basil pesto sauce

### **MEDITERRANEAN STATION**-\$19pp (2 hours)

*served with roasted pita triangles and assorted flat breads*

**Hummus**

**Feta Cheese**

**Baba Ghanoush**

**Assorted Olives**

**Tomato, Feta & Cucumber Salad**

**Tuscan White Bean Salad**





## Platters & Stations

Prices are per person and do not include beverages,  
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### **RAW BAR STATION**-\$42pp (Served for 1.5 hours)

**Chef's selection of Oysters on the half shell-east coast and west coast Little Neck clams, Lump Jumbo Crab Meat, Jumbo Shrimp Cocktail with lemon and thyme cocktail sauce, mignonette granité, fresh lemons, tabasco King Crab Leg (+ \$20 pp) Lobster Cocktail (+ \$20 pp)**  
*Items beautifully displayed on a bed of crushed ice, served with cocktail sauce, horseradish, hot sauce, lemon wedges, oyster crackers*

### **SUSHI STATION** - \$38pp-choice of 3 (served for 1.5 hours)

**Shrimp  
Salmon  
Yellowfin Tuna  
Salmon and Avocado  
Vegetable Rolls**  
*Served with wasabi, soy sauce, and ginger*

+ \$15 additional selection per person per hour  
+ \$25 per additional hour

### **DESSERTS** (can be served passed or stationed)

#### **SWEET SLICES or MINI BITES** - \$12pp (1 hour) (Selection of 3)

**Tiramisu  
New York Cheesecake  
Chocolate Mousse Cake  
Sorbet  
Brownies  
Chocolate Chip Cookies  
Mini Cheese Cake**

#### **ICE CREAM STATION** -\$15pp

*Ice Creams Flavors (Selection of 2)*  
**Vanilla  
Chocolate  
Strawberry**

*Sauces (Selection of 1)*  
**Hot Fudge  
Caramel Sauce,  
Chocolate Sauce  
Strawberry Sauce**

*Freshen Up (Selection of 2)*  
**Strawberries  
Blueberries  
Banana  
Raspberries**

*Sorbet (Selection of 1)*  
**Lemon  
Raspberry**

*Top it off (Selection of 2)*  
**Whipped Cream  
Brownie Bite  
Oreo Cookies  
Sprinkles  
M&Ms  
Gummy Bears  
Cherries**

*Go Nuts (Selection of 1)*  
**Almonds  
Walnuts  
Cashews  
Pecans**

#### **SEASONAL FRUIT** - \$13pp per hour

*Sliced Seasonal Fresh Fruit*