

Buffet Menu F**House Package**

Salad: Choose One QP House, Caesar or Signature Apple

Appetizer: Choose one Egaplant Rollatini, Rice Balls, Fried Calamari +1.95

Pasta Entrees: Choose Two Penne a la Vodka, Rigatoni Bolognese, Chicken Cavatelli, Fettuccini Alfredo, QP Baked Special

Main Entrees: Choose Two Chicken: Francese, Marsala, Porfino, Foresto, Picatta, Parm Sole Francese or Picatta, Eggplant Parmigiana

> Sides Included **Oven Baked Potatoes & Roasted Vegetables**

Unlimited Buffet Includes Coffee, Tea, and Fountain Beverages Fresh Baked Bread and Butter Italian Butter Cookies

\$34.95 per adult, kids (4-10) half price, under 3 are free. Min 20 adults



Buffet Menu

School Package <</p>

Salad: Choose One QP House Salad or Caesar Salad

Pasta Entrees: Choose Two Pasta: Penne, Spaghetti, Linguini, Rigatoni, Fettuccini Sauces: Tomato, Bolognese, Alfredo, Vodka, Arrabiatta, Pesto

Main Entrees: Choose Two

Eggplant Parmigiana, Chicken Francese, Chicken Parmigiana, Chicken Porfino, Chicken Foresto, Sausage & Pepper, Chicken Marsala

> Sides Included Oven Baked Potatoes & Roasted Vegetables

Unlimited Buffet Includes Coffee, Tea, and Fountain Beverages Fresh Baked Bread and Butter

\$29.95 per adult, Students 18 and younger \$24.95, kids (4-10) half adult price, under 3 are free. Min 20 adults

Tax ID certificates are accepted



Buffet Menu

= Repass Package =

Salad: Choose One QP House Salad or Caesar Salad

Pasta Entrees: Choose Two Pasta: Penne, Spaghetti, Linguini, Rigatoni, Fettuccini Sauces: Tomato, Bolognese, Alfredo, Vodka, Arrabiatta, Pesto

Main Entrees: Choose Two

Eggplant Parmigiana, Chicken Francese, Chicken Parmigiana, Chicken Porfino, Chicken Foresto, Sausage & Pepper, Chicken Marsala

> Sides Included Oven Baked Potatoes & Roasted Vegetables

Unlimited Buffet Includes Coffee, Tea, and Fountain Beverages Fresh Baked Bread and Butter

\$28.95 per adult, kids (4-10) half price, under 3 are free. Min 20 Adults Includes Private Dining Area



= Sicilian Package =

<u>1st Course: Choose One</u> QP House Salad or Caesar Salad

2nd Course: Choose up to 5

PASTA E BURRATA Spinach linguini, pancetta, porcini, cherry tom., garlic, white wine sauce, fresh burrata cheese

> CHICKEN PARMIGIANA Over fresh spaghetti pasta

SHRIMP A LA VODKA Fresh penne, creamy vodka sauce, pan roasted shrimp, peas

> CHICKEN MARSALA oven roasted potatoes and vegetables

> > PAISANO

Gnocchi, sweet sausage, broccoli rabe, white wine sauce, garlic, olive oil, parmesan cheese

SHRIMP SCAMPI Butterfly shrimp, brandy garlic lemon butter sauce, fresh linguini

RIGATONI FILETTO Tender steak tips, white onions, cherry tomatoes, rosemary, red wine reduction, cream, parmesan

> SALMON PICATTA Lemon caper sauce, sautéed vegetables, roasted potatoes

> > 34.95 PP

Package includes Coffee, Tea and Fountain Beverages Kids 4-10 menu 12.95 per child Customized 4 by 11 menu for each guest included



Pre-Fix Menu

= Venetian Package =

<u>1st Course: Choose One</u> QP House Salad or Caesar Salad

2nd Course

Penne Vodka

3rd Course: Choose up to 3

SALMON RIVIERA Broiled Atlantic salmon simmered with white wine, mushrooms, balsamic, sun dried tomatoes, kalamata olives and garlic

DELMONICO STEAK Chef's 16oz cut, tender rib eye grilled to your specified temperature

OSSOBUCO Slow roasted tender pork ossobuco on the bone simmered in red wine gravy sauce, fresh saffron porcini mushroom risotto

BRANZINO PICATTA Oven broiled white fish, lemon, caper, white wine sauce over spinach

ZUPPA DI PESCE Shrimp, clams, calamari, sea scallops, branzino and mussels sauteed in a garlic white wine marinara sauce

49.95 PP

Package includes Coffee, Tea and Fountain Beverages Kids Menu Optional Customized 4 by 11 menu for each guest Included at No Extra Charge Buffet Options A la Cart Choices

Appetizers

Eggplant Rolatine \$2.5 pp - Fried Calamari \$3 pp Risotto Balls \$2.5 pp - Mussels Marinara \$3 pp

Baked Clams Oreganato \$3 pp - Mozzarella Marinara \$3 pp -

Stuffed Mushrooms \$3.5 Appetizers may be added to any Buffet Package. Appetizers are served unlimited and are priced per person

Entrees

QP Baked \$2 pp - Rigatoni Rosticiana \$3 pp Gnocchi Paisano \$3 pp - Chicken & Cavatelli \$3pp Shrimp a la Vodka \$3.5 pp - Shrimp Scampi \$3.5 pp Rigatoni Filetto \$4 pp

Entrees may be added to the School and Repass Package. The entree choices will be substituted in the pasta section for the additional charae.

Desserts & Coffee

We offer a dessert sampler of Italian pastries, Italian butter cookies, and mini cannoli's for \$4.95 per person or Italian butter cookies for \$3 per person.

> You welcome to bring your own cake. There is no cutting fee.

Any flavored cappuccino \$3.95, espresso \$3.25. Served a la carte

Bar Packages

A LA CARTE Italian House Red, White, White Zin \$16.95 per bottle Beer 4.75/5.75 mixed domestic & premium

UNLIMITED

House Wine & beer \$15 per adult, add \$3 for Well Drinks (cocktails) Well drinks include house vodka, gin, tequila and rum. Mixers include fountain soda, club soda, tonic and juices. Includes full duration of party. Must have a minimum of 20 adults for this package.

OPEN BAR TOP-SHELF

Includes house red, white and white zinfandel and most 90Plus wines. Any bottled beer. All cocktails, all top-shelf liquors \$35 pp. Includes full duration of party. Must have a minimum of 20 adults for this package.

OPEN BAR MID-SHELF

Includes house red, white and white zinfandel. Any bottled beer. Most cocktails, all mid-shelf liquors. Includes most bourbons. \$25 pp. Includes full duration of party. Must have a minimum of 20 adults for this package.

CASH BAR OR OPEN TAB

Open bar includes all bottles including top shelf, wines and beer unless specified. Price is a la carte.

> SANGRIA Red or White \$32 full

CHAMPAGNE TOAST \$2.75 per person

MIMOSA PITCHERS Pitchers \$23 - Fresh OJ & Champagne





Entrée Descriptions

<u>Chicken Broc & Cavatelli</u> Fresh cavatelli pasta tossed with broccoli, chicken, sun dry tomatoes, garlic & olive oil, parmesan

<u>Qp Baked Special</u> Baked penne, diced ham, diced chicken, authentic alfredo & tomato sauce

> <u>Chicken Francese</u> Traditional egg battered chicken, lemon butter sauce

<u>Chicken Marsala</u> Breast of chicken, Italian Marsala wine, wild mushrooms, shallots

<u>Chicken Foresto</u>

Seared chicken, sautéed baby artichoke, spinach, roasted peppers, cherry tomatoes, garlic, fresh mozzarella

<u>Chicken Porfino</u> Seared chicken, wild mushrooms, melted mozzarella, white wine sauce

> <u>Chicken Picatta</u> Seared chicken, lemon caper wine sauce





Que Pasta Party Rooms

East Room

The East room is large enough to hold up to 60 and has the capability to open up and add 40 more guests. Very spacious for your guests and close to the bar in case your guests want a cocktail. With it's large windows to brighten the room and high ceilings, it's an excellent choice for you private event.

South Room

Located in the rear of the building, the South Room, offers the elegant tough you are looking for in your special event. Large windows for lots of natural light during the day, beautiful sconces to make the room intimate at night. Fitted with round tables, this room will create the formal touch you need. Also fitted with a nice 60 inch TV to view personal pictures and videos during your event. The South room can host up to 50 guests.

West Room

The West Room offers plenty of space for up to 50 guests. Rectangular size tables will make you feel like you are sitting in a family style setting. The family style environment is also great for corporate events. Wi-fi and large TV will make your event easier to navigate.

