

# CRISPO RESTAURANT LARGE PARTY CONTRACT

Please fill out the following information and return via fax: 212-229-9979 or attach via email: crisporestaurant@gmail.com

Name/Phone/Email:
Date of Event:
Party Size:
Reservation Time:

Special Notations:

Please Check Your Occasion: \_\_\_ Birthday \_\_\_ Business \_\_\_ Anniversary \_\_\_ Other \_\_\_\_\_

Please Circle Type of Credit Card:                      *AMEX*    *VISA*    *M/C*

Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Card Holders Name: \_\_\_\_\_

Fax Number: \_\_\_\_\_

WE LIMIT  
PAYMENT TO 4  
CREDIT CARDS  
PER PARTY  
THANK YOU

Please acknowledge the Family Style menu by checking the box:

- \$44.00 per guest 2 course dinner; includes appetizers & entrées. This does not include any beverages, 8.875% sales tax or suggested 20% gratuity
- \$49.00 per guest 3 course dinner; includes appetizers, entrées and dessert. This does not include any beverages, 8.875% sales tax or suggested 20% gratuity

In order to offer you and your guests the best possible dining experience at Crispo, we request our guests to acknowledge and adhere to the following guidelines:

1. Your party has 2 ½ hours to dine with us. This is to accommodate earlier and later reservations for these tables and rooms. Any alterations regarding this time frame must be approved by management.
2. Children under the age of 12 may order a la carte of the regular menu. Any children ages 13 & up will be considered adults and pay full price prix fixe menu.
3. Overtime charges will be applied should your party run over the time allotted. \$15.00 per person, per every add'l ½ hour.
4. Please advise your guests to arrive EARLY (WE SUGGEST 10-15 MINS) so your party can start ON TIME. To honor all reservations, we will begin serving your meal at the time of your reservation. This ensures a prompt service and a perfectly timed meal so your guests will be assured an uninterrupted event. WE MUST INSIST ON THIS GUIDELINE.
5. All parties are guaranteed a specific time to dine at Crispo. All specific table requests will be determined at the Manager's discretion. WE DO NOT GUARANTEE ANY SPECIFIC TABLES IN THE RESTAURANT. WE TAKE REQUESTS, AND WE WILL DO OUR BEST TO ACCOMMODATE THAT REQUEST.
6. The guaranteed minimum cover count will be 2 people less than your final confirmed party size. In the event that not all of your guests attend the party, you will be charged the guaranteed minimum cover count number. The final number of guests will need to be confirmed 24 hours prior to your event.
7. Crispo Restaurant will charge \$25.00 per person to your credit card if your party does not show and does not cancel within 48 hours of the reservation date.
8. There is a \$3.50 plating fee for any dessert brought to the restaurant.
9. Please be aware that menu items may change due to seasonal ingredients.
10. Please note that this contract will be null & void if it is altered in any way by anyone other than Crispo Restaurant.

Please date & sign acknowledging you accept these terms & conditions (for emailed form, please type in name and date for acknowledgement):

DATE AND SIGNATURE: \_\_\_\_\_

# PRIMI

## \*\*\*1<sup>ST</sup> COURSE—PLEASE CHOOSE 4 ITEMS

### PROSCIUTTO PLATE

**ARUGULA SALAD** Grape Tomatoes, Shaved Parmigiano, Citronette

**HOT & SWEET SOPPRESSATA, PROVOLONE, CAPONATA**

**ROMAINE, PARMIGIANA & CRISPY CHICKPEA**

**ROAST KALE & BUTTERNUT** Toasted Pumpkin Seeds, Apple Cider Vinaigrette

**CAMELIZED CAULIFLOWER** Olive Oil, Currants & Pine Nuts

**CAMELIZED BRUSSELS SPROUTS** Butter, Toasted Almonds, Maple

**CRISPO “CHOP SALAD”** Soppressata, Provolone, Veggies

## \*\*\*\* ADDITIONAL OFFERINGS *(supplemental costs)* \*\*\*\*

**PROSCIUTTO, FIGS & PARMIGIANO (3.00)**

**PROSCIUTTO, SOPPRESSATA, PARMIGIANO, PROVOLONE, CAPONATA (5.00)**

**BURRATA DI PUGLIA** Tomato, Sofrito, Basil, Rocket, Bruschetta (1.00)

**BUFALA MOZZARELLA, BEEFSTEAK TOMATO “CAPRESE”**

Basil, Oregano, Parsley, Shallots, Rocket, Balsamic (1.00)

**PROSCIUTTO & BUFALA MOZZARELLA** Rocket Arugula, Grape Tomato (3.00)

**CALAMARI & ZUCCHINI FRITTI** Flash Fried w/ Flour, Cardamom, Pepper, Fried Parsley, Marinara (2.00)

**SEARED OCTOPUS** Cucumber, Pickled Onion, Tomato (3.00)

**ROAST BONE MARROW “OREGANATO”** Garlic, Oregano, Bread Crumbs, Sea Salt (3 Bones - \$5.00)

**ROAST BONE MARROW W/ ESCARGOT BOURGOGNE**

White Wine Braised Snails, Parsley, Garlic Butter, Bread Crumbs, Sea Salt (3 Bones-\$8.00)

# SECONDI

**\*\*\*2<sup>ND</sup> COURSE—PLEASE CHOOSE 4 ITEMS FROM THIS PAGE\*\*\***

**FETTUCINE “BEEF BOLOGNESE”** Beef Ragu, Parmigiano

**SPAGHETTI CARBONARA “3P CLASSIC”** Poached Egg, Parmigiano, Romano

**BUCATINI AMATRICIANA** Guanciale, Tomato, Chiles, Pecorino

**SPAGHETTI & POLPETTI “DORA’S MEATBALLS”** Tomato, Garlic, EVO, Basil, Oregano, Pecorino

**TROFIE AL PROSCIUTTO** Pasta Twists, Prosciutto, Truffle, Peas & Parmigiano

**ORECCHIETTE DI PUGLIA** Broccoli Rabe, Sausage, Parmigiano & Romano

**SPAGHETTI POMODORO** Tomato, Garlic, EVO, Basil, Oregano, Pecorino

**FREE BIRD CHICKEN BREAST ALLA MILANESE** Arugula, Tomato, Shallots, Parmigiano

**\*\*\*\* ADDITIONAL OFFERINGS *(supplemental costs)* \*\*\*\***

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**BUTTERNUT TORTELLONI** Sage Brown Butter, Pumpkin Seeds, Parmigiano (2.00)

**TRUFFLED MUSHROOM CRUSTED SALMON** Spinach, Mushroom (8.00)

**BRANZINO “ALLA GRIGLIA”** Kale, Garlic, Cippolini (8.00)

**SEARED BRANZINO** Brussels Sprouts, Brown Butter, Lemon (8.00)

**CRISP DUCK BREAST** Fig Port Reduction Chive Potato Croquettes, Brussels Sprouts (8.00)

**ANGUS HANGAR STEAK** Truffled Risotto Cake, Kale, Red Onion Confit (6.00)

**RICOTTA RAVIOLI “POMODORO”** Tomato, EVO, Basil, Parmigiano, Pecorino (3.00)

**SPAGHETTI & SHRIMP** Tomato, Garlic, Oregano, Chiles (3.00)

**SPINACH & SHORT RIB RAVIOLI** Red Wine, Mushroom, Parmigiano (3.00)

**TRUFFLED RICOTTA RAVIOLI** Truffles, Truffle Butter, Parmigiano (5.00)

**\*\* ADDITIONAL DAILY SPECIALS OPTIONS CLOSER TO DATE \*\***

## **A LA CARTE ADD ON ITEMS:**

**ANTIPASTI/ CURED MEATS/ FORMAGGI -  
CHOOSE 3 FOR \$21.95**

### **ANTIPASTI**

- \* RISOTTO MOZZARELLA BALLS "ARANCINI"
- \* CRISPO SPICED OLIVES
- \* EGGPLANT CAPONATA
- \* MIXED OLIVES MISTE
- \* FRESH RICOTTA CHEESE & OLIVE OIL
- STUFFED HOT CHERRY PEPPERS

### **CURED MEATS**

- \* HOT SOPPRESSATA
- \* SWEET SOPPRESSATA
- \* SPECK "ALTO ADIGE ITALY"
- \* BRESAOLA

### **FORMAGGI**

PARMIGIANO - *COW* • TALEGGIO - *COW* • CAPRINO - *AGED GOAT* •  
PROVOLONE - *COW* • PECORINO PEPATO - *SHEEP* •  
PECORINO CHIANTI - *SHEEP*

### **SIDES: \$8.95 EACH**

SAUTEED KALE W/ GARLIC & OLIVE OIL  
FRENCH FRIES  
BROCCOLI RABE W/ GARLIC & OLIVE OIL  
SAUTEED SPINACH GARLIC & OLIVE OIL  
CHIVE POTATO CROQUETTES  
TRUFFLE FRIES W/ SHAVED PARMIGIANO \$10.95