

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

*****1ST 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

CARAMELIZED CAULIFLOWER Olive Oil, Currants & Pine Nuts

CARAMELIZED BRUSSELS SPROUTS Butter, Toasted Almonds, Maple

CRISPO “CHOP SALAD” Soppressata, Provolone, Veggies

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

PROSCIUTTO, FRESH FIGS & PARMIGIANO (3.00)

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

BURRATA & FRESH FIGS Frisee, Citronette, Vin Cotto (1.00)

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)

GRILLED OCTOPUS Garbanzo, Tomato, Sunchoke, Lemon, Garlic (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

*****2ND COURSE—PLEASE CHOOSE 4 ITEMS FROM THIS PAGE*****

JUMBO RIGATONI Arugula, Tomato, Ricotta, Garlic, EVO, Parmigiano

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)* ******

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 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)

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"
- * EGGPLANT CAPONATA
- * TRUFFLED FRESH RICOTTA CHEESE & OLIVE OIL
STUFFED HOT CHERRY PEPPERS

CURED MEATS

- * HOT SOPPRESSATA
- * SWEET SOPPRESSATA

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