

# CRISPO RESTAURANT LARGE PARTY CONTRACT

Please fill out the following information and return via fax: 212-229-9979 or attach via email: crisporrestaurant@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:

\$47.00 per guest 2 course dinner; includes appetizers & entrées. This does not include any beverages, 8.875% sales tax or suggested 20% gratuity

\$52.00 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 THISGUIDELINE.
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, FRISEE SALAD, TOMATO, SHAVED PARMIGIANA Citronette

HOT & SWEET SOPPRESSATA, CAPONATA, PROVOLONE

RISOTTO BALLS “ARANCINI” Shaved Parmigiano, Pomodoro

TRUFFLED RICOTTA Tomato, Olive Oil, Grilled Bread

SWEET ROASTED RED PEPPERS & ANCHOVIES Capers, Basil, EVO

ROMAINE, PARMIGIANO & CRISPY CHICKPEAS

CRISP CHOPPED SALAD Too Many Ingredients To List

CARAMELIZED CAULIFLOWER Olive Oil, Currants & Pine Nuts

CARAMELIZED BRUSSELS SPROUTS Butter, Toasted Almonds, Maple

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

PROSCIUTTO, SOPPRESSATA, PARMIGIANO, PROVOLONE (5.00)

PROSCIUTTO, FIGS, PARMIGIANO (3.00)

BURRATA DI PUGLIA Warm Eggplant, Tomato, Basil, Bruschetta (2.00)

BURRATA DI PUGLIA Tomato, Sofrito, Basil, Rocket, Bruschetta (2.00)

“CAPRESE” BUFALA MOZZARELLA Tomato, Basil, Sofrito, Rocket (2.00)

CALAMARI FRITTI Fried Parsley, Lemon, Marinara (2.00)

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

ROAST BONE MARROW / 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\*\*\***

**MUSHROOM PAPPARDELLE** Sage, Shallots, Tomato, Parmigiana

**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

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

**AGNOLOTTI** Duberton Pork, Broccoli Rabe, Pecorino, Pomodoro (3.00)

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

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

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

**BRANZINO “ALLA GRIGLIA”** Sautéed Kale, Preserved Tomato, Lemon (8.00)

**SEARED BRANZINO** Caramelized Brussels Sprouts, Lemon Butter, Toasted Almonds (8.00)

**CRISP DUCK BREAST** Brussels Sprouts, Fig Port Wine Reduction, Potato Croquette (8.00)

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

**BUTTERNUT TORTELLONI** Pumpkin Seeds, Sage, Brown Butter, Parmigiano (3.00)

**GRILLED ANGUS HANGER STEAK “OREGANATA”**

Fontina Risotto Cake, Kale, Lemon Confit, Tomato, White Balsamic Reduction (6.00)

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