**SERVICE AGREEMENT**

Event Name: ____________________  Event Date: _______________  Preliminary Guarantee: _______________

Event Start Time: _______________  Event End Time: _______________  Final Guarantee: _______________

Room Name: ____________________  Event Location: _______________  Final Guarantee Menu Date: _______________

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10. Room rental: If a food package is not selected then meeting room rates are available at an hourly rate of $50.00 per 1/2 hour for the Cafe and $100.00 per 1/2 hour for La Stanza. A room rental fee will apply should the minimum food and beverage expenditure fall below $600 for La Stanza, or $300.00 for the Cafe.

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13. This agreement constitutes the entire agreement between the parties and may not be modified or amended except in writing, signed and dated by both parties. Changes or additions to this agreement must be initialed by both parties.

14. Prices and menus are subject to change without notice.
#1: The Pizza Party — $15.00 per guest
Pizza: Cheese, Sausage, Pepperoni or Vegetable
Salads: House Salad or Caesar Salad
Dessert: (Choose One) Assorted Cookie Platter • Brownie

#2: Back to the Basics: $19.00 per guest
Pizza: Cheese, Sausage, Pepperoni or Vegetable
Salads: House Salad or Caesar Salad
Pastas: (Choose One) Mostaccioli • Spaghetti • Rigatoni with Meat Sauce, Marinara, or Aglio & Olio
Dessert: (Choose One) Brownie • Chocolate Cake • Assorted Cookie Platter

#3: Little Italy — $21.00 per guest
Salads: Antipasto Salad or Fresh Mozzarella & Tomatoes with Basil
Entree: Chicken Vesuvio with Vesuvio Potatoes, Roasted Peppers and Peas or Italian Sausage & Peppers
Pastas: Fettuccini Alfredo or Baked Mostaccioli
Dessert: (Choose One) Cannoli • Assorted Cookie Platter • Chocolate Cake

#4: Traditional — $23.00 per guest
Pizza: Cheese, Sausage, Pepperoni or Vegetable
Salads: House Salad or Caesar Salad
Pastas: Fettuccini Alfredo or Rigatoni Marinara
Entree: Chicken Vesuvio, with Vesuvio Potatoes, Roasted Peppers and Peas or Italian Sausage and Peppers
Dessert: (Choose One) Spinoni • Chocolate Cake • Cannoli • Assorted Cookie Platter

#5: Abbondanza — $27.00 per guest
Pizza: Cheese, Sausage, Pepperoni or Choice of Two Pizza Strudels
Appetizers: Fried Calamari • Fried Zucchini • Baked Clams (2 per guest) • Bruschetta
Salads: (Choose One) House • Caesar • Marie’s Salad • Pasta Salad • Antipasto Salad ($1.00 extra per guest)
Pastas: (Choose One) Mostaccioli • Spaghetti • Linguini with Meat Sauce, Marinara or Aglio & Olio • Baked Mostaccioli • Fettuccini Alfredo • Ravioli (Herb Chicken, Spinach, Cheese) • Rigatoni with Broccoli, Aglio & Olio
Entree: Chicken Vesuvio with Vesuvio Potatoes, Roasted Peppers and Peas • Chicken Limone • Chicken Marsala with Mushrooms • Italian Sausage and Peppers • Veal Limone • Veal Marsala • Veal Pompéi (all Veal Dishes $3.00 extra per guest)
Desserts: (Choose One) Cannoli • Brownies • Spumoni • Assorted Cookie Platter • Chocolate Cake • Tiramisu ($1.00 extra per guest)

#6: Brunch — $18.00 per guest
Salads: Seasonal Salad (Bowl or Platter)
Bakery: Italian Toast, Banana Bread, Sweet Rolls
Pizza: Cheese, Sausage, Pepperoni or Vegetable
Entree: (Choose One) Scrambled Eggs • French Toast Sticks • French Toast Sticks • Pepper and Egg • Potato and Egg
Sides: (Choose One) Italian Sausage • Sliced Ham • Crispy Bacon
Drinks: Coffee, Tea, Milk and Assorted Fruit Juices included

A selection of Pasta, Chicken or Fresh Salad can be added at an additional charge

Kindly add 18% Gratuity and appropriate State and Local Taxes. Prices and menus are subject to change without notice.
A la Carte Cocktail Buffets or Meetings

Cold Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Italian Meats and Cheese</td>
<td>$23.95</td>
<td></td>
</tr>
<tr>
<td>Calamari Salad</td>
<td>$26.95</td>
<td></td>
</tr>
<tr>
<td>Assorted Vegetable Plate with dips</td>
<td>$23.95</td>
<td></td>
</tr>
<tr>
<td>Sliced Seasonal Fruit Plate with dips</td>
<td>$23.95</td>
<td></td>
</tr>
<tr>
<td>Fresh Mozzarella &amp; Tomatoes with Basil</td>
<td>$21.95</td>
<td></td>
</tr>
<tr>
<td>Roasted Red Peppers</td>
<td>$26.95</td>
<td></td>
</tr>
<tr>
<td>Bruschetta</td>
<td>$18.95</td>
<td></td>
</tr>
<tr>
<td>Salads (full selection available)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2 Tray</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Full Tray</td>
<td></td>
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</table>

Hot Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bite Size Sausage and Peppers</td>
<td>$26.95</td>
<td></td>
</tr>
<tr>
<td>Antipasto Salad</td>
<td>$19.00</td>
<td></td>
</tr>
<tr>
<td>Chicken Vesuvio with Vesuvio Potatoes &amp; Roasted Peppers and Peas or Italian Sausage &amp; Peppers</td>
<td>$22.95</td>
<td></td>
</tr>
</tbody>
</table>

Above items are served with Freshly Baked Pompei Bread and Butter.

Handrolled Pizza

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>A la Carte</td>
<td>$15.50</td>
<td>$30.00</td>
</tr>
<tr>
<td>Cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sliced Beef</td>
<td>$17.50</td>
<td>$34.00</td>
</tr>
<tr>
<td>Pepperoni</td>
<td>$17.50</td>
<td>$34.00</td>
</tr>
<tr>
<td>Broccoli</td>
<td>$17.50</td>
<td>$34.00</td>
</tr>
<tr>
<td>Onion</td>
<td>$17.50</td>
<td>$34.00</td>
</tr>
</tbody>
</table>

Pizza Strudel

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Floor Beef</td>
<td>$23.00</td>
<td>$45.00</td>
</tr>
<tr>
<td>Beef Angelo</td>
<td>$23.00</td>
<td>$45.00</td>
</tr>
<tr>
<td>The Works</td>
<td>$23.00</td>
<td>$45.00</td>
</tr>
<tr>
<td>Turkey Vegetable</td>
<td>$23.00</td>
<td>$45.00</td>
</tr>
<tr>
<td>Turkey Stuffing</td>
<td>$23.00</td>
<td>$45.00</td>
</tr>
<tr>
<td>Chicken Fajita</td>
<td>$23.00</td>
<td>$45.00</td>
</tr>
<tr>
<td>Steak Fajita</td>
<td>$23.00</td>
<td>$45.00</td>
</tr>
<tr>
<td>Chicken Parmigiana</td>
<td>$23.00</td>
<td>$45.00</td>
</tr>
<tr>
<td>Pompei Italiano</td>
<td>$23.00</td>
<td>$45.00</td>
</tr>
<tr>
<td>BBQ Beef</td>
<td>$23.00</td>
<td>$45.00</td>
</tr>
<tr>
<td>BBQ Chicken</td>
<td>$23.00</td>
<td>$45.00</td>
</tr>
<tr>
<td>Heart Healthy</td>
<td>$23.00</td>
<td>$45.00</td>
</tr>
</tbody>
</table>

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Banquet Menu

General Banquet Information

Room Requirements: A minimum of 25 or more guests is required for a private banquet room.

Banquet Packages: All packages are served with freshly baked Pompei bread and butter. Our dressings, pastas, entrées, and pastries are made fresh daily at Pompei. Reduced prices for children 5 and under. Selections can be served Buffet Style or Family Style. There is no room rental fee if the Banquet Packages meet minimum requirements.

Custom packages: Custom packages are available upon request. Alternative selections available in the event of dietary restrictions. Menu substitutions may be made only upon the approval of the chef. ADA a compliant. Handicapped accessibility available. Our banquet staff welcomes the opportunity to personalize your catering menu.

Extras: Servers, Menus, Coat Clerks, AV equipment, valet, music, table linens, etc., can all be customized to meet your needs. Birthday and Special Occasion cakes available. Size is determined by the number of guests. Outside cake cutting, $1 per guest.

Pompei Beverage Selection

Cash Bar: Each guest will pay for their own drinks. Cash Bar prices available upon request. Bartender fee of $75.00 per 3 hours.

Open Bar: Total amount of drinks recorded plus Bartender fee of $75.00 per 3 hours. Host is responsible for payment of bar tab.

Soda Package: Assorted Soda • Milk • Coffee • Tea $2.25 per guest

Birra e Vino: (Beer and Wine) Domestic and Imported Tap Beers • House Wines • Sodas • Coffee $17.00 per guest

Salute Bar: (Full Bar / Name Brands) Includes Soda Package $22.00 per guest

Punch Bowls: Sangria with Liquor $45.00 per bowl (per 15 guests) • without Liquor $35.00 per bowl (per 15 guests)

Wine on the Tables (White or Red) $17.00 and up per bottle Complete Wine List Available Upon Request

Champagne Toast $3.50 and up per guest (to be added to any package)

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