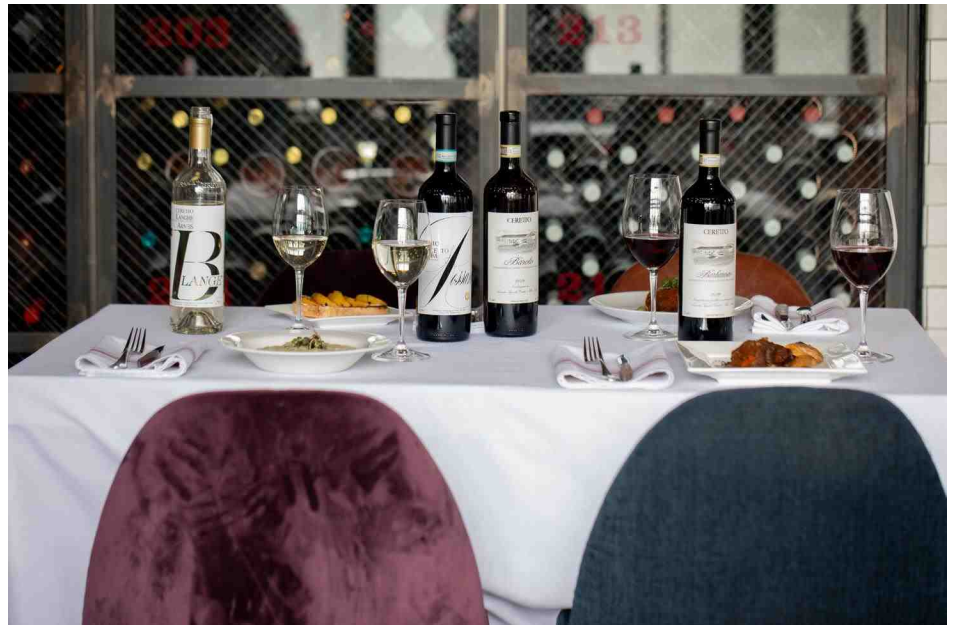

CATERING &
EVENT MENU

SPUNTINO

WINE BAR & ITALIAN TAPAS



THE ROMANO

Our chefs will serve this tapas meal in five courses over a three-hour meal service.

SALUMI + FORMAGGI

Prosciutto di Parma

Cured pressed ham from Parma, aged 18 months

Hand-Stretched Mozzarella

Balsamic glaze

Parmigiano Reggiano

DOP traditional hard cheese from Parma with balsamic

BRUSCHETTA

Strawberry Mascarpone

Honey, basil

Mortadella

Pistachio spread, pistachios, honey

Cherry Tomato & Mozzarella

Basil, EVOO

PIATTI PICCOLI

Calamari

Olive tapenade, tomato sauce

Truffle French Fries

Truffle oil, Parmigiano Reggiano

PIZZA

Margherita

San Marzano tomato sauce, mozzarella, basil

PRIMI

Rigatoni Pomodoro

Cherry tomatoes, garlic, basil

Seasonal Risotto

SECONDI

Chicken Milanese

Arugula, tomato, Pecorino Romano, lemon vinaigrette

Eggplant Parmesan

Breaded eggplant, melted mozzarella cheese, house-made tomato sauce

VERDURA

Seasonal Greens

Sautéed with white wine, garlic

Patate Arrostito

Roasted potatoes, rosemary

DOLCE

Ciambelle

Fried dough, chocolate syrup, Nutella, salted caramel dipping sauce

55 per person

Not available on Friday and Saturday evenings.
Soft drinks, coffee and hot tea service is included.

THE VENETIAN

Our chefs will serve this tapas meal in five courses
over a three-hour meal service.

SALUMI + FORMAGGI

Spuntino Board

Prosciutto di Parma, soppressata, mortadella, Parmigiano Reggiano, roasted pepper & olive pecorino, Wensleydale cranberry, mixed olives, blueberry compote, homemade pistachio spread

BRUSCHETTA

Strawberry Mascarpone

Honey, basil

Mortadella

Pistachio spread, pistachios, honey

Cherry Tomato & Mozzarella

Basil, EVOO

ANTIPASTI

Calamari

Olive tapenade, tomato sauce

Arancini

Risotto balls, peas, mozzarella, tomato sauce

Seasonal Arugula Salad

LE PIZZE

Select one

Margherita

Piccante

Prosciutto di Parma & Melon

Brussels Sprouts & Shallot

PRIMI

Seasonal Risotto

Rigatoni Bolognese

Sausage and Prosciutto di Parma ragu

PIATTONI

Chicken Milanese

Arugula, tomato, Pecorino Romano, lemon vinaigrette

Salmon

Fresh salmon with seasonal preparation

Strip Steak

Roasted garlic, EVOO

VERDURA

Brussels Sprouts

Parmigiano Reggiano

Patate Arrosite

Roasted potatoes, rosemary

DOLCE

Ciambelle

Fried dough, chocolate syrup, Nutella, salted caramel dipping sauce

Seasonal Crostata

70 per person

Soft drinks, coffee and hot tea service is included.

COCKTAIL RECEPTIONS

Your guests will enjoy select tapas set up on our Chef's Table while our service team passes hot and cold selections. This menu is designed for a two-hour service.

SALUMI + FORMAGGI

Spuntino Board

Prosciutto di Parma, soppressata, mortadella, Parmigiano Reggiano, roasted pepper & olive pecorino, Wensleydale cranberry, mixed olives, blueberry compote, homemade pistachio spread

PASSED TAPAS

Assorted Bruschetta

A selection of our four most popular bruschetta

Arancini

Risotto balls, peas, mozzarella, tomato sauce

Pane Fritto & Prosciutto di Parma

Fried dough, Prosciutto di Parma, rosemary, Maldon salt, EVOO

Assortment of Pizza

Our chef's selection of our most popular pizza

CHEF'S TABLE

Our chefs will prepare hot selections to order. Select two

Seasonal Risotto

Rigatoni Bolognese

Sausage and Prosciutto di Parma ragu

Sausage & Broccoli Rabe Orecchiette

Sweet sausage, garlic, EVOO

TAPAS STATION

Select four

Calamari

Olive tapenade, tomato sauce

Verdura alla Griglia

Grilled seasonal vegetables

Chicken Milanese

Arugula, tomato, Pecorino Romano, lemon vinaigrette

Strip Steak

Roasted garlic, EVOO

Meatballs

Pork, veal, beef, ricotta, Pecorino Romano, tomato sauce

Eggplant Meatballs

Parmigiano Reggiano, tomato sauce

BRUNCH

Our chefs will serve this tapas meal in five courses over a three-hour meal service.

BRUSCHETTA

Select two

Strawberry Mascarpone

Honey, basil

Mortadella

Pistachio spread, pistachios, honey

Cherry Tomato & Mozzarella

Basil, EVOO

INSALATA

Select one

Caesar

Romaine, Parmesan crisps

Seasonal Salad

PRIMI

Rigatoni Pomodoro

Cherry tomatoes, garlic, basil

SECONDI

Select two

Vegetable Frittata

Onion, cremini mushroom, red pepper, spinach, cherry tomatoes, fingerling potatoes, toasted sourdough

Lemon Ricotta Pancakes

Blueberries, lemon zest, fresh whipped cream

Italian Long Peppers

Sausage, fried egg, Parmigiano Reggiano, red sauce

CONTORNI

Pave Potato

Sourdough Toast

DOLCE

Ciambelle

Fried dough, chocolate syrup, Nutella, salted caramel dipping sauce

PRIVATE EVENTS

Whether you are booking for your business or a personal gathering at Spuntino, you can book events and exceed expectations with our hospitality.

We also offer separate curated experiences that can be booked with a manager.

BLIND TASTING

Sip and study your way through our award winning wine list.
A guided tasting with our in-house wine experts.

Guest Minimum: 6+

WINE DINNER

Where wine tasting meets a chef-curated dining experience.
Choose from a variety of our wine dinners.

Guest Minimum: 12+

TASTE & LEARN

Wine Walk Around | Cocktail Party

WINE TASTING CLASS

Educational session where participants learn about different types of wine, their characteristics, and how to properly taste and evaluate the wine

Guest Minimum: 12+



Blind Tasting Experience
Speak to a manger to learn how to book.

DRINK PACKAGES

PACKAGE ONE

Beer and House Wine Selections

Two Hours: 25 per person
Three Hours: 35 per person

PACKAGE TWO

Beer, House Wine and Call Liquor

Two Hours: 30 per person
Three Hours: 40 per person

PACKAGE THREE

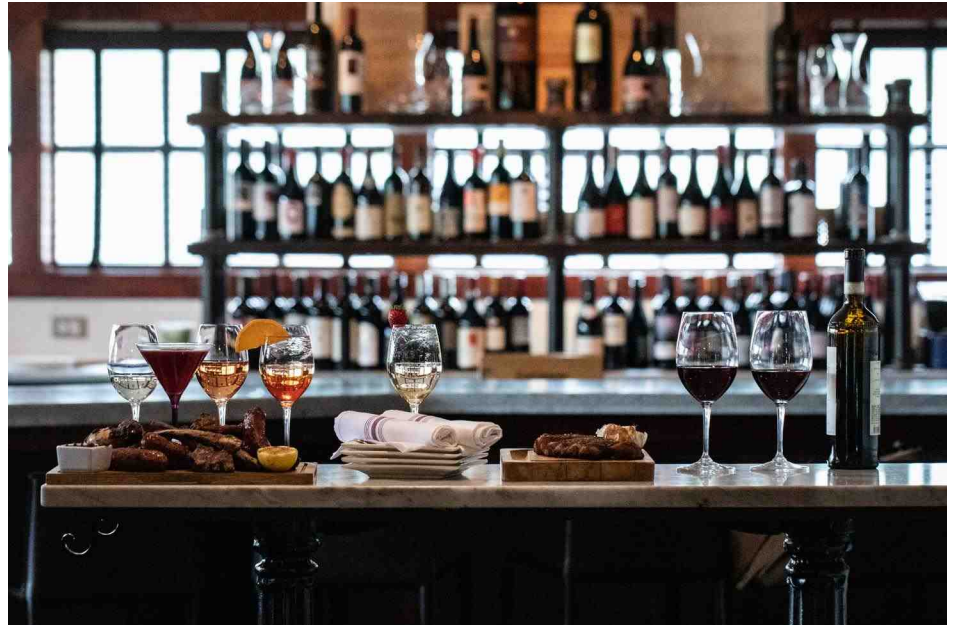
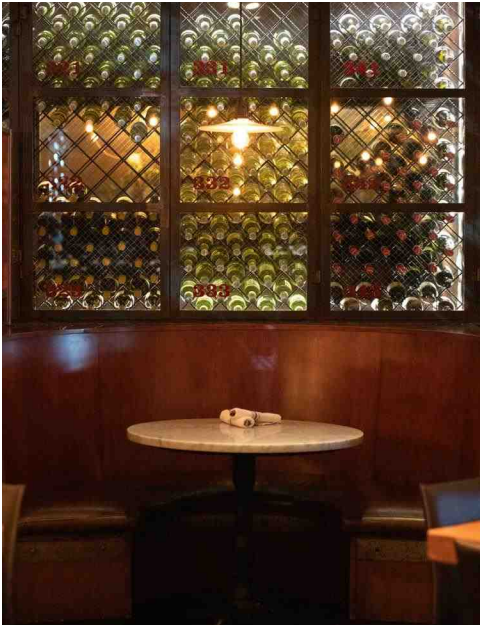
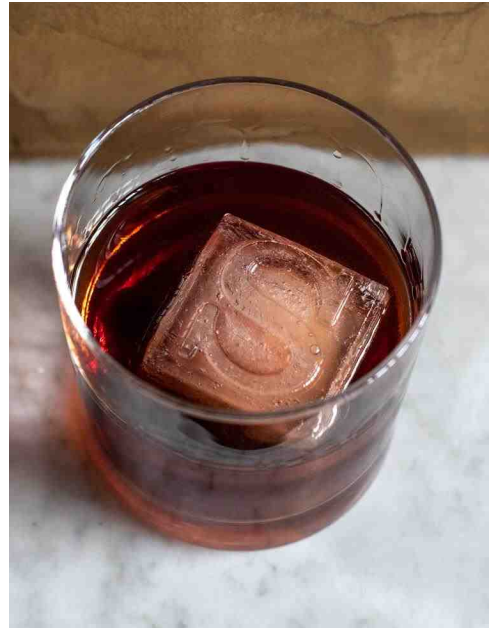
Beer, Wine and Top-Shelf Liquor

Two Hours: 45 per person
Three Hours: 55 per person

PACKAGE FOUR

Mimosas, Sangria and Bellinis

Three Hours: 29 per person
Four Hours: 38 per person



PRIVATE EVENT ROOMS

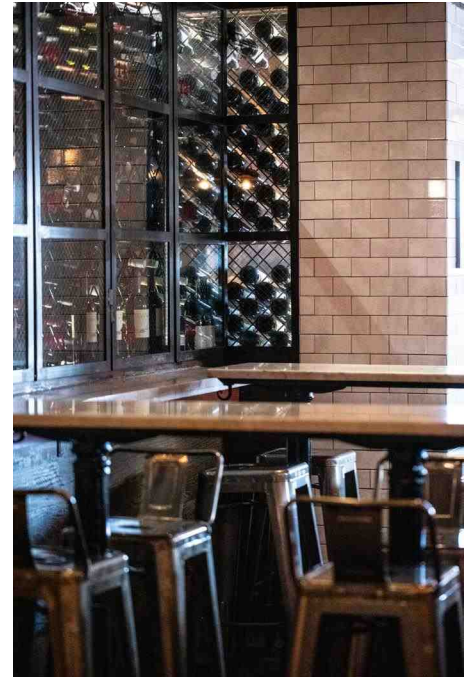
Clifton, NJ



FRONT ROOM
Capacity: 40 seated



PRIVATE ROOM
Capacity: 40 seated



BAR
Capacity: 40 seated, 75 standing



MAIN DINING ROOM
Capacity: 70 seated



FULL BUYOUT
Capacity: 200

DISTINCTIVE MEETINGS & EVENTS

Spuntino Wine Bar & Italian Tapas is located in the heart of northern New Jersey in Clifton. We take great pride in ensuring that every group has a successful event. Our hospitality team will guide you through every detail of planning to guarantee a positive experience for you and all of your attendees.

MENU SELECTIONS

Menu selections and prices noted in this planner are subject to change. Please be sure to add 7% New Jersey sales tax and 20% service charge to any food and beverage items you are considering. All menu items are priced per guest. Our Executive Chef stands ready to accommodate any special dietary requests.

GUARANTEED ATTENDANCE COUNT

A guaranteed attendance count is required three business days before your event. In the event that additional guests are in attendance over the final guarantee, Spuntino Wine Bar & Italian Tapas will make every attempt to accommodate the additional guests. If notification of final attendance is not received by the deadline, you will be charged for the highest number of guests on the original banquet event order or the actual number of guests in attendance, whichever is greater. The guaranteed attendance is not subject to reduction.

FOOD & BEVERAGE SERVICE

The state of New Jersey and its liquor commission regulate the sale and service of alcoholic beverages. Spuntino Wine Bar & Italian Tapas is responsible for the administration of these laws. Therefore, we do not allow food or beverages to be brought in or taken away from the premises. This is for your safety and the well-being of all of our guests. Spuntino Wine Bar & Italian Tapas reserves the right to refuse service of alcohol to anyone without proper identification.

All food and beverage is to be provided by Spuntino Wine Bar & Italian Tapas with exception of specialty cakes.

All Chef's Table buffets require 25 guests or more. We will customize appropriate menus to suit the needs of any group size. Per health and food quality standards, all food will be removed from the event space two hours after being delivered. In addition, we are not allowed to have food from your event leave the premises.

PAYMENT & DEPOSIT

An initial deposit in the amount of \$200.00 is required at the time of securing the arrangements.
Final payments are due the day of the event in full and must be paid with credit card or cash.
Discount offers and other promotional offers cannot be used as payment for events.

CANCELLATION POLICY

You may cancel your event any time prior to 10 days before the event without additional penalty.
If you cancel in less than 10 business days, you will be charged the non-refundable deposit.

WEATHER

Weather changes by the minute and therefore, in most cases, events cannot cancel due to weather without being subjected to the above policy. However, if there is a state of emergency declared, you will be released from your financial obligations. See additional details in your contract.

EVENT ROOM INCLUSIONS & UPGRADES

The following is a list of items that are complimentary: flatware, china, glassware, tables, chairs, easel, dry erase board and Wi-Fi Internet. Specialty linens are available for additional fee. Espresso and cappuccino service is available upon request for an additional fee.

Additional upgrades are priced as follows: LCD projector: \$50, flip chart with markers: \$25, microphone: \$25.

Please note that Spuntino Wine Bar & Italian Tapas does not have an A/V technician on the property.

Please call in advance of your event with special requests or set-up questions.

OTHER DETAILS

Spuntino Wine Bar & Italian Tapas is a non-smoking facility. The designated smoking area is clearly marked and located outside of the restaurant. All decorations must be pre-approved by our manager. The following are not permitted: open-flamed candles, glitter, confetti, rice or birdseed. Complimentary parking is offered in the parking lot adjacent to the restaurant.



Cin Cin

SpuntinoWineBar.com   [SpuntinoWineBar](#)

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spuntino@dohertyinc.com