

# DOUBLE O

Est. GRILL 1964

AMERICAN BISTRO

## LUNCHEON PACKAGE \$26.95PP +TAX & GRATUITY

Available Monday - Friday

### Entree Course

Host Pre-Selects 4 of 9

Chicken Caesar Salad

\*

Cranberry Pecan Salad

\*

Parmesan Crusted Chicken Opera  
Salad

\*

Roast Beef & Brie on Ciabatta

\*

Chop House Burger

\*

Homemade Veggie Burger

\*

Roasted Turkey Club

\*

Penne Telefono

\*

Penne Vodka

### Dessert Course

Host Pre-Selects 1

Tiramisu

or

Death by Chocolate

## PACKAGE 1 \$37.95PP +TAX & GRATUITY

### Salad Course

Host Pre-Selects 1

Caesar Salad with Focaccia  
Croutons and Parmesan

or

Mixed Greens with Tomato  
Basil Vinaigrette

### Entree Course

Host Pre-Selects 3

Chicken Marsala, Sorrentino,  
Martini, Francese or Picatta with  
Sautéed Mixed Vegetables and  
Roasted Rosemary Potatoes

\*

Penne ala Vodka with Sundried  
Tomatoes & Mushrooms

\*

Spicy Rigatoni with Parmesan  
Crusted Chicken

### Dessert Course

Host Pre-Selects 1

Tiramisu

or

Death by Chocolate

## PACKAGE 2 \$45.95PP +TAX & GRATUITY

### Appetizer Course

Served Family Style

Host Pre-Selects 1

Fried Calamari with Pomodoro Sauce

or

Fresh Mozzarella with Tomato

### Salad Course

Host Pre-Selects 1

Caesar Salad with Focaccia  
Croutons and Parmesan

or

Mixed Greens with Tomato  
Basil Vinaigrette

### Entree Course

Host Pre-Selects 3

Chicken Marsala, Sorrentino,  
Martini, Francese or Picatta with  
Sautéed Mixed Vegetables and  
Roasted Rosemary Potatoes

\*

Penne ala Vodka with Sundried  
Tomatoes & Mushrooms

\*

Spicy Rigatoni with Parmesan  
Crusted Chicken

\*

Grilled Salmon Puttanesca with  
Jasmine Rice and Sautéed Spinach

### Dessert Course

Host Pre-Selects 1

Tiramisu

or

Death by Chocolate

## PACKAGE 3 \$49.95PP +TAX & GRATUITY

### Appetizer Course

Served Family Style

Host Pre-Selects 1

Fried Calamari with Pomodoro Sauce

or

Fresh Mozzarella with Tomato

### Salad Course

Host Pre-Selects 1

Caesar Salad with Focaccia  
Croutons and Parmesan

or

Mixed Greens with Tomato  
Basil Vinaigrette

### Entree Course

Host Pre-Selects 3

Chicken Marsala, Sorrentino,  
Martini, Francese or Picatta with  
Sautéed Mixed Vegetables and  
Roasted Rosemary Potatoes

\*

Penne ala Vodka with Sundried  
Tomatoes & Mushrooms

\*

Spicy Rigatoni with Parmesan  
Crusted Chicken

\*

Grilled Salmon Puttanesca with  
Jasmine Rice and Sautéed Spinach

\*

New York Strip Steak with Garlic  
Herb Butter, French Fries and  
Sautéed Mixed Vegetables

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Filet Mignon + \$10pp

### Dessert Course

Host Pre-Selects 1

Tiramisu

or

Death by Chocolate

## FAMILY STYLE PACKAGE \$45.95PP+TAX & GRATUITY

**Includes:** Salad, Bread, Chef's Choice of Potato, Vegetable, Dessert and  
Unlimited Soft Drinks, Coffee & Tea,

### Select One

**Pasta:** Pasta Buttera, Spicy Rigatoni, Penne Vodka with Mushrooms, Risotto

### Select Two

**Chicken:** Marsala, Madeira, Martini, Piccata, Chipolte Piccata, Francese

**Seafood:** Grilled Salmon Puttanesca, Grilled Simple Salmon, Shrimp Scampi

**Other:** Eggplant Rollatini

ALL PACKAGES ABOVE INCLUDE  
OUR FAMOUS BREAD & BRUSCHETTA, COFFEE & TEA




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## COCKTAIL PARTY PACKAGES

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**Package A \$ 22 PP**

**+ Tax & Gratuity**

Choice of Hors D' Oeuvres  
3 from GROUP ONE  
2 from GROUP TWO

**Package B \$ 27 PP**

**+ Tax & Gratuity**

Choice of Hors D' Oeuvres  
4 from GROUP ONE  
3 from GROUP TWO

### Group One

Mushroom Caps with Ricotta and Spinach

Mushroom caps w/blue cheese, bacon

Fried Pot Stickers, ginger-soy dipping sauce

Prosciutto and Fontina wrapped asparagus

Pesto marinated grape tomato and fresh mozzarella skewers

Ahi Tuna Wonton, spicy mayo

Prosciutto wrapped melon

Tomato-fresh Mozzarella crostini

Arancini, risotto balls, parmesan cream sauce

Asian Meatballs w/Sweet Chili-Soy Glaze

### Group Two

Scallops in Bacon, wholegrain mustard crème

Mini Crab Cakes, Cajun remoulade

Tempura Shrimp, sweet chili dipping sauce

Shrimp Cocktail, cocktail sauce

Coconut Shrimp, sweet chili

Rare Sirloin Crostini with Blue cheese, balsamic reduction

### **Two Hour Cocktail Party**

**Alcoholic Beverages at additional cost per cocktail  
or combined with Open Bar Package.**

**Alcohol can be added to one bill for host  
or guests on their own**

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## SUNDAY BRUNCH PACKAGE

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Sirloin & Ham Carving Station,  
Omelets Made to Order,  
Peel & Eat Shrimp,  
Breakfast Eggs,  
Bacon & Sausage,  
French Toast,  
Bagels & Lox,  
Fresh Fruit & Greek Yogurt,  
Hot & Cold Pastas,  
Chefs Sautéed Chicken,  
Our Famous Artisan Breads,  
House Made Pastries,  
Chocolate Fountain,  
...and more!

**\$ 32.95 PP**

**Includes Coffee & Hot Tea**

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## PACKAGE ADD ONS

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Mussels - Rosemarino or Marinara + \$3 pp

Frito Misto - Fried Shrimp, Calamari,

Scallops & Zucchini +\$5 pp

Eggplant Rollatini + \$3 pp

Antipasto & Charcuterie + \$3 pp

Fresh Mozzarella & Tomato + \$ 3 pp

Calamari - Fried or Asian Style + \$4 pp

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## OPEN BAR PACKAGES

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Must be Paired with a Menu Package or Cocktail Party Package

**Beer / Wine / Mimosa**

House Wine

House Sparkling

Draft Beer

**2 hrs \$17.95 / 3hrs \$22.95**

**Full Open**

House Wine

House Sparkling

Draft Beers

Select Spirits

**2hrs \$24.95 / 3hrs \$30.95**

(Does Not Include Shots or  
Premium Spirits)

Champagne Toast + \$ 6 pp

Prosecco Toast + \$ 8 pp



## DOUBLE O GRILL CATERING POLICIES

All prices are per person and do not include tax or gratuity unless otherwise noted.

All packages require a minimum of 20 persons at package price

The higher of either the advanced guest count or the actual count at the event constitutes the number of guests for which payment is due.

Final guest count is required 5 days prior to event.

New York State sales tax will be charged at the current rate of the date of the event.

For your convenience, a 20% gratuity will be added to the final bill.

Our rooms are semi-private, without any closing doors or windows.

Both semi-private rooms are located in our sunken dining room (3 step drop-down)

No confetti or glitter is permitted. No exceptions please.

A.M. parties will have to vacate room by 4:00pm

All party reservations include a maximum duration of 3 hours.

North side dining room guarantees a minimum of 20 guests.

South side dining room guarantees a minimum of 50 guests.

A \$2 per person cake cutting fee will be added for guests bringing their own cakes.

A 25% deposit is required at the time of booking by cash or credit card.

Deposit is refundable if notification of cancellation is within 72 hours of booking.

Final payment is due at the conclusion of the event by cash or credit card.

No personal checks accepted for either deposit or final payment.