THE MEATBALL SHOP

Classics never fade

PRIVATE DINING AND EVENTS
THE MEATBALL SHOP IN NEW YORK CITY OFFERS A UNIQUE DINING EXPERIENCE PERFECT FOR ANY OCCASION AND CELEBRATION.

WE CAN ACCOMMODATE A VARIETY OF PARTY SIZES FROM A BIRTHDAY DINNER FOR 10 AT OUR BANQUET TABLES, A REHEARSAL DINNER IN OUR PRIVATE DINING ROOM, OR A CORPORATE COCKTAIL PARTY SPANNING THE ENTIRE RESTAURANT.

OUR MENU IS A MODERN ITALIAN EXPERIENCE SUITED TO SHARE DURING FAMILY STYLE DINNERS AND COCKTAIL PARTIES ALIKE. OUR TEAM PERSONALIZES EVERY EVENT TO ENSURE THAT IT IS A MEMORABLE TIME FOR YOU AND YOUR GUESTS.

Contact us for Questions and Inquiries
PARTIES@THEMEATBALLSHOP.COM
CENTRALLY LOCATED AND PERFECT FOR BRINGING FRIENDS TOGETHER, SIDEPIECE CAN ACCOMMODATE UP TO 30 PEOPLE FOR A SEATED DINNER, OR 50 WITH COCKTAIL TABLES.

THE WALL OF FROSTED GLASS CREATES A DISTINCT BACKDROP WHILE ALSO LETTING IN TONS OF NATURAL LIGHT. WITH YOUR OWN PRIVATE BAR AND DEDICATED BARTENDERS, YOU CAN CHOOSE FROM ONE OF OUR BEVERAGE PACKAGES OR HAVE YOUR GUESTS ORDER A LA CARTE.

THE ROOM IS EQUIPPED WITH A PROJECTOR AND SCREEN, AS WELL AS A SPEAKER SYSTEM TO PLAY YOUR OWN MUSIC.
TMS CREAMY MAC & CHEESE
CAVATAPPI, PARM CREAM, CHEDDAR, GRANA
SEASONAL RISOTTO
GF

SIDES
ROASTED BROCCOLI
CHILI GARLIC
GF
CARROTS
SEASONAL PREPARATION
GF
MASHED POTATOES
BUTTER, CHIVES
GF
C’AULIFLOWER
ROASTED THEN FRIED, CAESAR SEASONED
GF

B’ALLS
CLASSIC
SPICY HERITAGE PORK
HOUSE-MADE VEGGIE
MINI BUFFALO B’ALLS
FRANK’S RED HOT, BLUE CHEESE

SALADS
SM’ALL BITES
TOASTED ALMONDS, LEMON BASIL VINAIGRETTE

SALADS
SIMPLE SALAD
SHAVED RADISH, RED WINE VINAIGRETTE
GF
TMS CAESAR
ROMAINE, CRISPY CAPERS, GARLIC CROUTONS
GF
BIG ITALIAN
PEPPERONCINI, ARTICHOKE HEARTS, GREEN OLIVES, CHICKPEAS, GRANA, ITALIAN VINAIGRETTE
GF

SMOOTHIES
PB WIN THE CUP
CHOCOLATE MILK AND COOKIES
GF
OOEY GOOEY BUTTER CAKE
VANILLA BEAN
CHOCOLATE CHIP
DOUBLE CHOCOLATE CHUNK
SNICKERDOODLE

ICE CREAM
PACKAGES
family style
or buffet

ICE CREAM
COOKIES
BEVERAGE

**Beer + Wine $40**

UNLIMITED DRAFT BEER AND TMS WHITE + RED WINE

**Beer + Wine + 2 Specialty Cocktails $50**

UNLIMITED DRAFT BEER, TMS WHITE AND RED WINE, AND YOUR CHOICE OF 2 SPECIALTY HOUSE COCKTAILS

**Well Open Bar $65**

OPEN BAR WITH WELL LIQUOR, BEER, WINE, SANGRIA, AND THE TMS SPECIALTY HOUSE COCKTAILS

**Premium Open Bar $100**

*FULL OPEN BAR INCLUDING ALL LIQUORS, BEER, WINE, SANGRIA, AND ALL TMS SPECIALTY COCKTAILS

*EXCLUDES CERTAIN TOP SHELF SPIRITS

All packages are based on a 3 hour private event.

2 hour packages for banquet tables are also available.

Beverage can also be billed on consumption.

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**WINE**

**Red**

- PINOT NOIR
- THE SHOP RED
- CHIANTI
- CABERNET SAUVIGNON

**White**

- PINOT GRIGIO
- THE SHOP WHITE
- SAUVIGNON BLANC

**Sparkling**

- PROSECCO
- MOSCATO

**Rose**

- SYRAH/CARIGNAN

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**COCKTAILS**

**NEGRONI**

BULLDOG GIN, CARPANO ANTICA, CAMPARI

**SEASONAL SANGRIA**

SEASONAL PREPARATION

**FOOL-—AID PUNCH**

BRANDY, RUM, CITRUS, GRAPE DRINK

**SEASONAL MARGARITA**

SEASONAL PREPARATION

**SEASONAL MOSCOW MULE**

SEASONAL PREPARATION

**APEROL SPRITZ**

APEROL, PROSECCO, CLUB SODA

**ALL’ WAYS OLD FASHIONED**

RITTENHOUSE RYE 100, DEMERARA SYRUP, HOUSEMADE BITTERS

**SEASONAL SPIKED LEMONADE**

SEASONAL PREPARATION

**OTHER COCKTAILS ARE AVAILABLE**

PLEASE SEE OUR REGULAR MENU FOR OPTIONS

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**WELL**

- REYKA VODKA
- BULLDOG GIN
- MILAGRO TEQUILA
- OLD OVERHOLD RYE
- CRUZAN RUM
- TITO’S
- KETTLE ONE
- HENDRICK’S
- PLYMOUTH
- BROOKLYN
- HORNITOS
- MONTELOBOS
- MILAGRO REPOSADO
- RON ZACAPA
- Goslings Black Seal
- Sailor Jerry
- Buffalo Trace Bourbon
- Maker’s Mark Bourbon
- Bulleit Bourbon
- Monkey Shoulder Scotch
- Laphroaig 10yr. Scotch
- Balvenie 12yr. Scotch
- Jameson
- Rittenhouse Rye
- Templeton Rye
- Michter’s US 1 Rye
- Suntory Toki Japanese Blend
- Jack Daniel’s
- Dickel Barrel Select

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**BEER**

**Can/Bottle**

- NARRAGANSETT
- LAGUNITAS IPA
- SIX POINT CRISP
- PERONI

**On Tap**

- LEFT HAND MILK STOUT NITRO
- MORETTI
- AUSTIN EASTCIDER
- ALLAGASH WHITE

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**kindred spirits**