

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

SIDEPIECE

798 9TH AVE

HeMs Kitchen

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.



MENU + PACKAGES

*family style
or buffet*

Package 1 \$18
2 MEATBALL AND SAUCE COMBOS, 2 SIDES, 2 COOKIES

Package 2 \$32
1 MEATBALL AND SAUCE COMBO, 2 FROM PLATES & PASTAS,
1 SALAD, 1 SIDE, 1 ICE CREAM SANDWICH

Package 3 \$50
2 MEATBALL AND SAUCE COMBOS, 3 FROM PLATES &
PASTAS, 1 SALAD, 2 SIDES, 2 ICE CREAM SANDWICHES

SM'ALL BITES

a la carte

MOZZARELLA B'ALLS \$33
WITH CLASSIC TOMATO SAUCE

CRISPY CALAMARI \$48
WITH SPICY-ISH TOMATO SAUCE

GF MINI BUFFALO B'ALLS \$33
FRANK'S RED HOT, BLUE CHEESE

BRUSCHETTA \$36
MARINATED TOMATOES, SEASONED RICOTTA

GARLIC BREAD \$18
WITH TOMATO SAUCE
ADD MOZZ CHEESE +\$9

M E A T B A L L S

B'ALLS

CLASSIC
SPICY HERITAGE PORK

HOUSE-MADE VEGGIE
GF CHICKEN

SAUCES

GF TOMATO SAUCE
GF PARMESAN CREAM
GF SPICY MEAT

GF PESTO
GF PEPPERS & ONIONS

PLATES & PASTAS

each additional \$8pp

TMS CREAMY MAC & CHEESE
CAVATAPPI, PARM CREAM, CHEDDAR, GRANA

GF SEASONAL RISOTTO

CLASSIC SPAG 'N B'ALLS +\$4pp
CLASSIC B'ALLS, TOMATO SAUCE, SPAGHETTI

CHICKEN PESTO +\$4pp
MINI CHICKEN MEATBALLS,
BROCCOLI, CAVATAPPI

CHICKEN PICCATA +\$4pp
SPAGHETTI, WHITE WINE, CAPERS

RIGATONI SPICY PORK +\$5pp
SPICY PORK BALLS, BROCCOLI,
PARM CREAM, SWIFT KICK

CHICKEN PARM +\$5pp
BUTTERMILK MARINATED, MOZZARELLA,
TOMATO SAUCE

SHRIMP PICCATA +\$6pp
SPAGHETTI, WHITE WINE, CAPERS

RIGATONI SHRIMP +\$6pp
TOMATO CREAM SAUCE, CHERRY TOMATOES,
CALABRIAN CHILI

SIDES

each additional \$4pp

GF ROASTED BROCCOLI
CHILI GARLIC

GF CARROTS
SEASONAL PREPARATION

GF MASHED POTATOES
BUTTER, CHIVES

GF C'AULIFLOWER
ROASTED THEN FRIED, CAESAR SEASONED

GF POLENTA

GF KALE
SAUTEED, WHITE WINE, GARLIC

**RIGATONI/SPAGHETTI/
CAVATAPPI**
CHOICE OF SAUCE

**OTHER SIDES/VEGGIES
ARE AVAILABLE AND
CHANGE SEASONALLY**

*PLEASE SEE OUR MENU

SALADS

each additional \$5pp

GF SIMPLE SALAD
SHAVED RADISH, RED WINE VINAIGRETTE

GFO TMS CAESAR
ROMAINE, CRISPY CAPERS, GARLIC CROUTONS

GF BIG ITALIAN +\$2pp
PEPPERONCINI, ARTICHOKES, GREEN OLIVES, CHICKPEAS, GRANA, ITALIAN VINAIGRETTE

ICE CREAM

PB WINS THE CUP
CHOCOLATE MILK AND
COOKIES

**OOEY GOOEY BUTTER
CAKE**
VANILLA BEAN

CHOCOLATE CHIP
DOUBLE CHOCOLATE
CHUNK

COOKIES

SNICKERDOODLE

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.*



*Kindred
spirits*

WINE

Red

PINOT NOIR
THE SHOP RED
CHIANTI
CABERNET SAUVIGNON

White

PINOT GRIGIO
THE SHOP WHITE
SAUVIGNON BLANC

Sparkling

PROSECCO
MOSCATO

Rose

SYRAH/CARIGNAN

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

WELL

REYKA VODKA
BULLDOG GIN
MILAGRO TEQUILA
OLD OVERHOLD RYE
CRUZAN RUM

PREMIUM

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

On Tap

BEER

Can/Bottle

NARRAGANSETT
LAGUNITAS IPA
SIX POINT CRISP
PERONI

LEFT HAND MILK STOUT NITRO
MORETTI
AUSTIN EASTCIDER
ALLAGASH WHITE