



161 Rea Avenue
 (For GPS Input, 55 4th Avenue)
 Hawthorne, NJ 07506
 Phone: 973-427-7320
 Fax: 973-238-9546
 Website: www.macaluso.com
 E-mail: info@macaluso.com

Name					
Address					
Home Phone		Business Phone		Is event a surprise? Yes/No	Time Guest Arrive
Cell Phone		Fax		If surprise, contact name and phone #	
E-Mail				Welcome Board listing	
Function				Time	Date
Only the room(s) circled below will be provided to your party:					
Portofino		La Strada		La Piazza	Capri
La Tavernetta					
Room(s) will be available one hour prior to function for decoration.					
Price	No. Expected	No. Guaranteed (at full price)	Deposit	Check #	2nd Deposit
Check #					
Final Payment must be received no later than 5 days prior to event by cash or certified check. No credit cards accepted.					

Macaluso's Formal Dinner Menu

4-Hour Affair with Wine and Pitchers of Beer Yes/No \$_____ 1-Hour Open Bar, wine and pitchers of beer throughout dinner Yes/No \$_____ 4-Hour Open Bar Yes/No \$_____

Table Cloth
Napkins
Cake: Yes/No
Inscription
Trim Color
Assigned or Open Seating? Seating Chart? Yes/No
Special Instructions
Meals for Children 4-10: 1/2 Price Children 3 & Under: No Charge Meals for Vendors: 1/2 Price Prices Subject to applicable Tax and 20% Service Charge

Cold Antipasti
 Grilled Vegetables Marinated in Onion Vinaigrette
 Eggplant Caponata ~ Roasted Holland Red and Yellow Peppers with Garlic Dressing
 Button Mushroom Salad with Wine Vinegar ~ Gaeta and Sicilian Green Olives
 Assorted Vegetables in a Sweet and Sour Dressing ~ Italian Sun-Dried Tomatoes
 Insalata di Fagioli ~ Homemade Mozzarella Caprese
 Boconccini Mozzarella Seasoned with Fresh Herbs ~ Assortment of Imported Cheeses
 Prosciutto di Parma ~ Sweet and Hot Cappicola ~ Salami ~ Seafood Salad ~ Anchovies

Chafing Stations
 Eggplant Rollatini ~ Clams Oreganato ~ Homemade Sicilian Pizza ~ Baked Stuffed Artichokes
 Stuffed Mushrooms with Crabmeat ~ Fried Shrimp ~ Fried Calamari in Marinara Sauce
 Grilled Portobello Mushrooms topped with Grated Parmiggiano Cheese
 Prince Edwards Mussels Marechiarra ~ Risotto with Wild Mushrooms ~ Italian Meatballs
 BBQ Chicken Wings ~ BBQ Ribs ~ Italian Sausage with Onions and Red and Yellow Bell Peppers

Champagne Toast
 Yes/No

First Course
 Penne al Filetto di Pomodoro

Second Course
 Tri-Color Salad with Aged Balsamic Vinaigrette

Entrée
 Roasted NY Strip Steak
 Pan Seared Boneless Breast of Chicken and Veal Marsala Wine Sauce
 North Atlantic Salmon with Dill Sauce
 Roasted Potatoes and Seasonal Vegetables with Garlic and Oil

Dessert Table
 Traditional Sheet Cake for the Occasion ~ Featured Chef's Specialty Cakes ~ Assorted Italian Pastries
 Fresh Fruit Display ~ Ice Cream Bar

Coffee ~ Tea ~ Decaf ~ Soda

By signing below, lessee acknowledges that it has read and that it understands all terms as outlined on both sides of this agreement. Lessee acknowledges that it has had the opportunity to have this agreement reviewed by any advisor of its choice, including an attorney. Lessee likewise acknowledges that it has voluntarily entered into this agreement.

Please sign contract and return within five (5) days. Please retain one (1) copy for your records. All pages of this contract must be returned together.

Signature	Date:	Accepted by Macaluso's Representative	Date:
Print Name	Date:	Approved by Macaluso's Representative	Date: