☆ Private Event Packages ☆



www.TheresasSouth.com

Packages range from \$35-\$45.

All packages can be modified and/or customized for your event. Events can be sit-down, family-style, or buffet.

For more information contact John at:

John@TheresasSouth.com or call 732-814-3494

Three Courses-\$35 per person:

- Salad Course-2 choices:
- Mixed Baby Greens
- Caesar
- © Entree Course-choose four:
- Taggliatelle with Mushrooms
- Rigatoni w/Fresh Mozzarella
- Gemelli w/Fennel Sausage
- Penne Broccoli Rabe
- Penne Vodka
- Ziti with Pesto Cream Sauce
- Linguini w/Butternut Squash

- Stuffed Chicken
- Asiago Chicken
- Chicken Marsala
- Balsamic Chicken
- Tortellini with Chicken
- Herb Crusted Tilapia
- Bacon & Cheddar Stuffed Meatloaf

© Dessert Course-3 choices:

- Banana Bread Pudding
- Flourless Chocolate Cake
- Apple Tartlet

Pricing available for parties of 30 or more and includes: soft beverages, coffee, and tea

This price does not include tax or gratuity.

Four Courses-\$40 per person:

- © Appetizer Course 2 choices (Individual) or 3 choices (family style)
- Crispy Calamari
- Eggplant Pancake
- Crusted Fresh Mozzarella
- Jumbo Lump Crab Cake
- Tomato Caprese
- © Salad Course-2 choices:
- Mixed Baby Greens
- Caesar

© Entree Course-choose four:

- Taggliatelle with Mushrooms
- Rigatoni w/Fresh Mozzarella
- Gemelli w/Fennel Sausage
- Penne Broccoli Rabe
- Penne Vodka
- Ziti with Pesto Cream Sauce
- Linguini w/Butternut Squash
- Stuffed Chicken
- Balsamic Chicken

- Tortellini with Chicken
- Porcini-Dusted Scallops
- Bacon & Cheddar Stuffed Meatloaf
- Asiago Chicken
- Cassarecce w/Broccoli & Chicken
- Chicken Marsala
- Herb-Crusted Grouper
- Pistachio-Crusted Salmon
- Herb Crusted Tilapia
- Grilled Skirt Steak
- © Dessert Course-3 choices:
- Banana Bread Pudding
- Flourless Chocolate Cake
- Apple Tartlet

Four Courses-\$45 per person:

© Appetizer Course - 2 choices (Individual) or 3 choices (Gamily style)

- Crispy Calamari

Eggplant Pancake

- Crusted Fresh Mozzarella

- Jumbo Lump Crab Cake

- Tomato Caprese

- Grilled Marinated Shrimp

© Salad Course-2 choices:

- Mixed Baby Greens

- Caesar

- Baby Spinach Salad

- Arugula and Roasted Pear

© Entree Course-choose four:

- Taggliatelle with Mushrooms

- Rigatoni w/Fresh Mozzarella

- Gemelli w/ Fennel Sausage

- Penne Broccoli Rabe

- Penne Vodka

- Ziti with Pesto Cream Sauce

- Linguini w/Butternut Squash

- Stuffed Chicken

- Asiago Chicken

- Veal Scallopini

- Chicken Marsala

- Cassarecce w/Broccoli & Chicken

- Balsamic-Apricot Glazed Pork

- Pistachio-Crusted Salmon

- Herb-Crusted Tilapia

- Herb-Crusted Grouper

- Grilled Skirt Steak

- Gorgonzola Crusted Filet of Beef

- Porcini-Dusted Scallops

- Bacon & Cheddar Stuffed Meatloaf

© Dessert Course-3 choices:

- Banana Bread Pudding
- Flourless Chocolate Cake
- Apple Tartlet

Pricing available for parties of 30 or more and includes: soft beverages, coffee, and tea

This price $\underline{\text{does not}}$ include tax or gratuity.