

Thank you for choosing **Esposito's Maplewood** for your special occasion.

Arrangement Details

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- Sample Menu's [click Sample](#) to see an actual party menu

Let Us Handle Your Special Event

Esposito's Maplewood III is a full service restaurant. It is our objective to provide each and every customer the finest quality food available with uncompromising attention to details.

Your event will be an occasion which allows you to enjoy your party and your guests to the fullest. We provide all the assistance you need to insure a successful day. Our cuisine, service and presentation will guarantee success.

Call Esposito's and ask to speak to one of our party coordinators to plan the affair, "EVERYONE WILL REMEMBER".

Thank you,
Howard Esposito
Owner, Manager

Private Party Accommodations

Our private dining room is located in the front of the building on the upper level.

- **Maximum number of guests:** 65
- **Minimum required:** There is a minimum food and beverage purchase requirement of \$875.00 (35 guests at \$25.00 per person). **EXAMPLE:** If your food and beverage total is \$700.00 your room charge is \$125.00 plus sales tax.
- **Guest counts & No shows:** We require an estimated guest count when your party is booked. An accurate guest count is needed one week in advance to plan for staffing and accommodations. You can revise your count up to 24 hours in advance without incurring any additional charges assuming the \$875.00 minimum is met.
- **Table arrangements:** The tables can be arranged just about any way you like. We have them set depending on the size of your party. If you desire, we can provide for a head table for the guest of honor, cake table, and a gift table. If assigned seating is required, table numbers will be assigned and a dining room layout provided so you can prepare guest seating cards.

Menu Options

*Each option offers its own advantages!
Pick the one that's best for you*

- **Groups of 20 or fewer** guests may choose from our **full menu** including daily specials. Keep in mind any party of 10 or more can be pre-ordered if you wish. This requires minimum work for party planners and gives your guests the widest range of dinner choices. Many times parties less than 20 guests and paying by separate check are offered full menu selections. Keep in mind if you're paying you lose control over the cost per dinner because guests can order any menu item. In addition, with larger parties, all ordering any different items, preparation may take bit longer.

- **Groups of 21 to 40 guests** may choose from a **Custom menu** based on your selections from our party menu. You can keep within a budget and still provide a nice menu selection to your guests, from 2 to 5 items if you so desire. We print menus in the style, theme and colors you choose. (To see examples included in this brochure now click here, [Sample](#)) Take into consideration that larger parties, ordering different items may take a bit longer out of the kitchen.
- **Groups of 41 or more guests** must be **Pre-ordered** based on selections you offer via an invitation or verbal request. Any party of 10 or more can be pre-ordered if you wish. This allows for total control of cost per person. Service is quicker and very organized. This method offers the widest range of menu options and special request entrée's. Based on your invitation or verbal request you will need to provide a guest list by name indicating what each person ordered. This list must be provided to us at least one week in advance to allow time to prepare individual seating cards for each guest.

Personalized party menu choices

If you wish to have us design and prepare a special menu for your guests we are happy to do so. Please make your selections from the following dinner options. We would prefer to limit the choices to 2 or 3 but will allow a maximum of 5 dependent on the day of week, time of the dinner and the specific entrée's selected. The purpose is to give you the best possible service while maintaining service to all other customers as well.

If you want to offer a larger selection to your guests we will accommodate you but an advance order is required. Provide us with a guest list and with what they want for dinner. From this list we prepare seating cards for each guest. Each guest upon their arrival selects their card. Once everyone is seated we collect the cards from everyone and your server marks the table and seat number. We use the cards to deliver the proper meal to each guest. Ask us for details.

- All parties of more than 40 guests must be pre-ordered
- We cannot handle separate checks for parties of more than 20 people.
- We will not be able to handle off the menu parties of more than 20 people on Friday, Saturday or Sunday evenings between 6:00 & 8:30

Appetizers: Off menu ordered individually

Note: Additional options are available for appetizer trays

Soups: (2)

Lobster & Crab Bisque
Maplewood Seafood Chowder
Chicken Escarole Soup
Pasta Fagioli

Others: (3)

Garlic Bread
Fried Mushrooms
Clams Casino White or Red
Stuffed Mushrooms
Shrimp Cocktail
Spicy Shrimp
Fried Calamari

Entrée's: Off special printed menu (2 to 5 Choices)

- Seafood & Pasta

Lump Crabmeat red or white sauce
Scallop & Crab red or white sauce
Clam Sauce over Linguini red or white sauce
Shrimp Fra Diavolo over Linguini
Shrimp Scampi over linguini white sauce
Shrimp & Broccoli over linguine white sauce

- Broiled Seafood:

Broiled Baltimore Style Crab Cake
Baked Crab Imperial
Broiled Red Florida Snapper (available Cajun)
Broiled Stuffed Flounder or Lobster
Broiled Tilapia (available Cajun)

- Fried Seafood:

Maryland Crab Cake Deep Fried
Maryland Crab Cake Pan Fried
Fried Filet of Flounder
Fried Jumbo Shrimp
Fried Oysters

- Pasta:

Imported Linguini
Imported Barilla Cappellini
Cheese Ravioli

Cavatelli
Stuffed Shells
Vegetarian: Spinach & Tomato over linguini
Eggplant Parmigiana

- Meats:

Veal Cutlet
Veal Parmigiana
Chicken Parmigiana
Roasted Chicken Breast with Rosemary
Filet Mignon
New York Strip Steak
Rack of Lamb
Prime Rib (Minimum 10)

- Children's Menu not pre-ordered (12 Years & Under) (2 Choices)

Linguini & Meatball
Ravioli & Meatball

Fried Shrimp
Chicken Tenders

*We will do our best to accommodate special requests.
Please realize all of our food is truly home made and cooked to order.*

Cocktail Options

- **Cash bar**

Guest pays: All beverages as served.
On Tab: Only coffee or tea served after dinner.

- **Cash bar alcoholic beverages only**

Guest pays: All alcoholic beverages as served.
On Tab: All other beverages served.

- **Cash bar alcoholic beverages except wine & beer**

Guest pays: All alcoholic beverages as served except beer and wine.
On Tab: All beer, wine and non-alcoholic beverages served.

- **Open bar**

Guest pays: Nothing
On Tab: All beverages served.

Dinner beer & wine setups

- **Guest pays:** All alcoholic beverages as served except beer and wine served with dinner.
- **On Tab:** All beer and wine served with dinner as well as all non-alcoholic beverages served.

Wine or champagne toasts are requested at certain functions. Ask for our wine list to make your selection. On the average you will get about 8-10 servings per bottle.

Hors D'oeuvres & Appetizer Options

This section covers all pre-entree foods and methods of service. If you are going to have a time for cocktails you may want to serve finger foods, snacks or appetizers to your guests. A cocktail time is usually ½ hour to 1 hour long. This allows for guests to gather in advance of the guest of honor's arrival. Depending on the function, you may choose to handle appetizers in a number of different ways.

A common example would be to arrange for guests to arrive at 6:00pm and the guest of honor to arrive at 6:30pm. Cocktails and appetizers would be served from 6:00pm to 7:00pm. This gives your guests time to assemble before the guest of honor arrives. Allowing time to greet and mingle before the guest of honor arrives.

Often it is desirable to serve light appetizers before the guest of honor arrives (Example: Cheese & Crackers, Fresh Vegetables & Dips etc.) then go into the more substantial items when the guest of honor has arrived (Example: Clams Casino, Shrimp Cocktail etc.)

- Appetizers can be placed **on the bar** to snack on **during cocktails.**
- Appetizers can be set up on a skirted **buffet table** near the bar

during cocktails.

- Appetizers can be served **family style** when everyone is **seated**

before dinner.

- Appetizers can be served **individually** when everyone is **seated** before dinner.

Keep in mind that guests will be served our house salad, semolina bread and olive oil dip before dinner. You may also elect to serve soup before dinner. Don't overdo the appetizers or you may find your guests too full to enjoy dinner. Review our appetizer menu to make your selection.

Salads, Soup & Interim Courses

- **Salad:** Our famous Esposito's house salad is served to all guests. In addition we serve a seasoned olive oil dip, a perfect complement to our warm semolina bread and butter. This course can be served before or after appetizers and soup at your discretion.
- **Soup:** We have an impressive array of fresh homemade soups available to start your meal. See our menu for details and prices.
- **Interim Courses:** Add flair to your meal with a course of pasta after salad or soup. Almost any of our fine pasta creations can be selected for this purpose. See our menu for details and prices.
- **Garlic Bread:** Our semolina garlic bread is served hot from the oven with salad or any course you desire. The cost is \$.50 per guest.

Interim Course Menu and Special Menu Items

Almost all of our pasta dishes can be prepared and served as an interim course for your guests. The cost is generally 1/3 the price listed on our menu. The following represents some of the more popular items used for this purpose:

- Tortellini Alfredo
- Tortellini with Tomato Cream
- Bolognese Sauce over Linguini
- Penne Pasta with Vodka Sauce
- Clam Sauce over Linguini

Special Menu Items

We are proud of the extensive specials we prepare. Over the years we have served hundreds of different dishes. Our customers have come to know us for many of these dishes. If you do not find a favorite item listed on our menu, simply ask; we will do our best to provide it for your guests.

Dessert Selection

- **Cake:** Please feel free to provide your own cake or allow us to bake or order one of our delicious gourmet cakes for you. There are a number of flavors and designs to choose from. Should you decide to provide your own cake there is a service charge of \$.50 per person.
- **Ice cream:** Always a nice choice and you can add it to your cake. We can add chocolate sauce, strawberry sauce, crème de menthe topped with whipped cream. We serve vanilla, chocolate, sherbet or spumoni. We make a great Esposito's Bananas Foster, fresh sliced bananas with warm caramel sauce and fresh whipped cream.
- **Homemade pies:** We bake from scratch and with only fresh fruits. You can pick from a wide selection based on the season.
- **Cookie Trays:** A large variety of homemade cookies including great homemade almond Biscotti.
- **Dessert Tray:** Your guests may also choose from our dessert tray featuring a variety of cakes, cheesecakes, rice pudding and homemade pies. If you have a favorite at our restaurant we will have it freshly made for you.
- **Coffee & Tea:** We serve 100% Colombian Coffee, Italian or American style Cappuccino and gourmet teas in a variety of flavors.

We also do dessert buffets and allow self service for those who have a real sweet tooth. Feel free to ask about any other desserts you may wish to serve your guests, the possibilities are endless.

Decorations and Linen

Our private room can be decorated any way you would like, to coordinate with your colors and theme. You can handle this yourself or we can assist as needed.

- **Linens:** If you like we can provide colored tablecloths or napkins. There is a charge for this service of \$.25 per napkin and \$.75 per tablecloth.
- **Flowers:** We use an expert florist who will cater to any of your needs. If you order your own flowers explain to your florist that the centerpieces must be low and narrow. This will allow enough room for place settings for your guests.

- **Decorations & Balloons:** If you need help with decorations our party coordinators will be happy to assist you. If you want balloons we have contact with people in that business who do excellent work. Don't hesitate to ask us if you need assistance or suggestions.

- **Music:** We have a sound system that plays dinner music throughout the restaurant. If you want you can have a DJ or live music but it must be quiet and in good taste. We have contact with DJ's and musicians who are excellent.

Payment Options

Methods of payment:

American Express
Visa
Master Card
Discover
Cash
Personal Check (with advance approval)
Corporate Check (with approval)

- All food and beverage is subject to 6% NJ sales tax and 18% added gratuity. separate checks have a 20% gratuity added to each check.

- Deposits are refundable up to one week from your reservation date.

- Deposits are applied to your food and beverage check.

- Payment of special arrangements such as music, florist or balloons is made directly to each vendor. Certain vendors may require a deposit or payment in advance.