



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 #					
<b>Final Payment must be received no later than 5 days prior to event by cash or certified check. No credit cards accepted.</b>					

### 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: