



FROM THE BOOT Blue Bell Special Events Information & Policy

Thank you for your interest in hosting an event at From The Boot - Blue Bell. Please look over the information below and let us know if you have any questions.

Our restaurant can accommodate groups of up to 40 guests for Dinner and up to 50 guests for Lunch, Tuesday through Sunday. Booking an event Friday or Saturday is not guaranteed, if you're interested in booking on one of those days you must speak to a manager to discuss the specific details before approval.

We offer 3 different packages to accommodate your style of event.

- BUFFET STYLE \$33/PERSON (20 min. up to 40 guests)
- PRIX FIXE MENU STYLE \$38/PERSON (20 min. up to 50 guests, LUNCH ONLY)

When booking an event, a non-refundable \$200 deposit is required and will be applied to your final bill. In order to secure a date, deposits must be received no later than one week after confirming the date's availability with a manager.

Prices above do not include sales tax, 3% card fee for non cash payment, gratuity, menu changes or dessert additions. 20% gratuity will be included in your final bill. Total guest count and menu items must be *confirmed* one week prior to event. Rooms are not available before 12:00 PM, there is no rental fee. Dining rooms are available one hour prior to event for decorating.

Any substitutions or special menu requests may be subject to additional charges. A mini Cannoli Tray can be added to any of our menus for dessert. You are also welcome to bring your own dessert at no additional cost. All beverages are included.

When booking our dining rooms, please keep in mind we can only hold events for up to 4 hours, depending on the size and time of the event. Our tables will be set up to best accommodate your event size. Most often parties are set up with a few tables of 6-10, depending on the total number of guests. We do not have round tables or booths.

We are BYOB only. There is no corking fee. We can provide an ice bin and chillers for wine and beer. You are also welcome to bring coolers/bins for your beverages.

Our BUFFET menu options appear on next page.

PRIX FIXE menu options and sample menu are found on pages 3 & 4.

BUFFET MENU OPTIONS

Appetizers & Salads

Select Two

- Mussels (Red or White)
- Bruschetta (Italian Toast, Plum Tomatoes, Red Onion, Garlic, Olive Oil and Basil)
- Caprese (Fresh Mozzarella, Plum Tomatoes, Kalamata Olives, Basil and Olive Oil)
- House Salad (Romaine, Plum Tomato, Red Onion, Kalamata Olive, Gorgonzola and House Dressing)
- Caesar Salad (Romaine, Croutons, Shaved Romano and Caesar Dressing)

Chicken

Select One

- Marsala
- Piccata
- Francese
- Parmigiana
- Cacciatore (Mushroom, Roast Red Pepper, White Wine, Marinara)
- Fiorentino (Spinach, Mushroom and White Wine Garlic Sauce)

Baked Entrees & Penne Pasta

Select One

- Baked Penne (Meat Sauce or Marinara)
 - Eggplant Parmigiana
 - Penne Margherita
 - Penne Vodka
 - Penne Bolognese
- Penne, Broccoli Rabe & Sausage (Roasted Red Peppers, White Wine and Garlic)
 - Penne, Chicken & Broccoli

Sides

Select One

- Meatballs
- Sausage
- Roasted Potatoes
- Vegetables

Desserts (*optional add-on*)

- Mini Cannoli Tray Small \$30 (15 pcs)
- Mini Cannoli Tray Large \$45 (25 pcs)

PRIX FIXE MENU OPTIONS

First Course - Apps (choose 2)

- Bruschetta
- Meatballs
- Caprese
- Mussels (Red *or* White)
- Oven Roasted Wings (Roasted Garlic, Roasted Tomato *or* Plain)
- Sausage

Second Course - Salad (Choose 1)

- House
- Caesar

Third Course - Main Entrees (choose 3)

Chicken:

Parmigiana, Marsala, Piccata, Francese, Cacciatore *or* Fiorentino

Eggplant w/Spaghetti:

- Parmigiana
- Rollatini

Pasta:

- Fettuccine Alfredo
- Fettuccine Nicola
- Spaghetti Tomato *or* Marinara Sauce
- Penne Bolognese
- Penne/Chicken/Broccoli
- Pasta Margherita
- Pasta Antonia
- Penne Primavera
- Penne Pollo Rosa
- Penne Rustica
- Penne Meat Sauce
- Penne Vodka
- Penne, Broccoli Rabe & Sausage

Desserts (*optional add-on*)

- Mini Cannoli Tray Small \$30 (15 pcs)
- Mini Cannoli Tray Large \$45 (25 pcs)

PRIX FIXE SAMPLE MENU



1st Course

BRUSCHETTA

*Plum Tomato, Red Onion, Basil, Garlic, Pecorino Romano, Olive Oil
Served with Italian Toast*

CAPRESE

Fresh Mozzarella, Plum Tomato, Calamata Olives, Basil, Olive Oil, Balsamic Reduction

2nd Course

CAESAR SALAD

Romaine, Croutons, Pecorino Romano, and house made Caesar dressing

3rd Course

CHICKEN PARMIGIANA

Served with Spaghetti

CHICKEN FRANCESE

*White Wine, Lemon, Egg Washed Chicken
Served with Roast Potatoes*

PENNE BOLOGNESE

Meat Sauce, Cream, Parsley