



PATS BANQUET MENU

1200 Hartford Ave

Johnston, RI 02919

401-273-1444

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DEPOSIT

A non-refundable deposit in the amount of \$200 is required at the time of booking. The deposit will be deducted from the final bill.

PAYMENT

Payment must be made in full on the day of the event. All parties will be subject to a 20% gratuity and 8% RI sales tax. We accept cash or credit cards.

GUARANTEED COUNT

Please provide the final plated meal and guest count within 7 days of the event. The guest count will be the amount you will be charged regardless of absences. If on the day of the event you exceed that number you will be charged for any added meals.

TIMING

All functions are placed on a 3 Hour time schedule. If the party extends past our three hour limit; you will be charged \$125 for the extra hour.

Private Functions are available from 12:00-3:00 or 1:00-4:00

DECORATION

Feel free to provide your own centerpieces. We allow 1/2 hour before the event on the day of the event for setup purposes. Absolutely no confetti, glitter or tape on lights, mirrors or walls. Please be courteous of our banquet room, a Cleaning Fee of \$125 will be applied to the bill for the room if necessary.

OUTSIDE FOOD AND DRINK

No Outside food or drink is allowed. Including cookies and drinks.

WE WILL OPEN EARLY FOR YOUR BANQUET, PLEASE ASK OUR BANQUET MANAGER



BUFFET-PLATED DINNER-OPTIONS

BUFFET

***MINIMUM 40 GUESTS**

\$21.95 per person for (1) Entree
Choice

\$24.95 per person for (2) Entree
Choices

SALAD COURSE

Fresh Garden Salad
Crisp Romaine Hearts, Cherry
Tomatoes, Cucumbers, Black
Olives; tossed in Golden Italian
Dressing

PASTA COURSE

House Pasta - Penne

Homemade Pasta - Radiatorie
(+1.95 p/p)

Sauce Choice:
Tomato Basil or Pink

Bolognese or Alfredo Sauce
Add: \$2.95 Per Person

ENTREE COURSE

-Sweet Italian Sausage, Peppers,
Onions
(tossed with tomato basil sauce)

-Chicken Parmigiana
-Roasted Pork Loin
-Chicken Marsala
-Chicken Francese

-Eggplant Napoli
(Stuffed with a spinach and
ricotta blend)

-Veal Parmigiana (+\$3 p/p)

**Buffet includes Fresh Italian
Bread, Coffee, And Tea**

PLATED DINNER

\$27.95 PER PERSON

***MINIMUM OF 40 GUESTS**

SALAD COURSE

Fresh Garden Salad
(Crisp Romaine Hearts, Cherry
Tomatoes, Cucumbers, Black
Olives; served with Golden
Italian Dressing)

PASTA COURSE

(SERVED WITH ENTREE, UNLESS
SPECIFIED SERVED WITH POTATO
AND VEGETABLE)

Homemade Pasta
+\$1.95 Per Person
House Pasta - Penne
Choose Tomato Basil or Pink
Sauce

ENTREE CHOICE (CHOOSE 3)

-Baked Stuffed Shrimp
(Crabmeat Stuffing) served with
Potato & vegetable
-Chicken Marsala served with
potato and vegetable
-Chicken Francese
-Chicken Christine
-Chicken Inferno
-Chicken Saltimbocca served
with Potato & Vegetable
-Veal Saltimbocca Served with
Potato & Vegetable
-Chicken Parmigiana
-Veal Parmigiana
-Eggplant Parmigiana
-Eggplant Napoli (stuffed with
ricotta, mascarpone, and
spinach; baked with mozzarella
cheese and topped with tomato
basil sauce)

ADD-ON OPTIONS

**ALL PRICES ARE PER
PERSON UNLESS SPECIFIED
EACH**

TUSCAN BRUSHETTA \$3

Tomato, Fresh Mozzarella and
Basil

STUFFED MUSHROOMS \$2

MOZZARELLA TRIANGLES \$2
EACH

CALAMARI \$3

RI Style Topped with cherry
tomatoes, olive oil, garlic,
pepper rings

FRESH FRUIT, CHEESE AND
CRACKER PLATTER \$3

ITALIAN EGGROLL \$4 EACH

ASSORTED MINI PASTRIES
\$2

