



PATS BANQUET MENU

1200 Hartford Ave

Johnston, RI 02919

401-273-1444

Brian@patsitalian.com



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 meal choice's and guest count within 10 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.

BAR OPTION

Choice of either cash & carry, or open bar.

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



DINNER OPTIONS

BUFFET CHOICE'S

*Minimum 40 Guest; Maximum 60 Guest

*MINIMUM 40 GUES

\$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 (+\$2 p/p)

Buffet includes Fresh Italian Bread, Coffee, And Tea.

*Additional Options Are Available; May be subject
to Price increase. Inquire with Banquet Manager.

ADD-ON OPTIONS

ALL PRICES ARE PER PERSON UNLESS
SPECIFIED EACH

APPETIZER OPTIONS

TUSCAN BRUSHETTA \$3

Cherry Tomato, Whole Milk Mozzarella and Fresh
Basil set over toasted crostini

STUFFED MUSHROOMS \$2

Filled with our signature ritz-cracker crabmeat
stuffed; baked with herbal butter and sherry wine.

MOZZARELLA TRIANGLES \$2 EACH*

Double Breaded whole milk mozzarella triangles
fried golden brown.

RHODE ISLAND CALAMARI \$3

Topped with sauteed cherry tomatoes, olive oil,
garlic, pepper rings.

FRESH FRUIT, CHEESE AND CRACKER PLATTER \$4

Assorted Crackers, Fruits, and Cheese.

ITALIAN EGGROLL \$4 EACH*

Filled with ground beef, red bell peppers, onions,
whole milk mozzarella cheese.

ADDITIONAL DESSERT OPTION

ASSORTED MINI PASTRIES \$2 PER PERSON

