

# Cypress Tavern

## PRIVATE EVENT

### APPETIZERS

*(choice of two)*

#### CALAMARI FRITTI

*pomodoro dipping sauce*

#### MUSSELS

*steamed mussels in white or red wine sauce,  
roasted garlic, fresh herbs (spicy or mild)*

#### CAPRESE SALAD

*fresh mozzarella, vine ripened tomatoes,  
fire-roasted peppers, basil, EVOO  
balsamic reduction drizzle*

#### GARDEN VEGETABLE CRUDITES

*bleu or parmesan pepper sauce*

#### CYPRESS CHIPS

*crispy eggplant and zucchini chips pan fried  
with tzatziki, a cucumber-yogurt dip*

#### ITALIAN ANTIPASTI

*prosciutto, assorted cheese, genoa salami,  
soppressata, artichoke hearts, roasted red peppers  
and green olives*

### SALADS

*(choice of one)*

#### ITALIANA

*mixed greens, mozzarella, artichokes, roasted peppers,  
olives, capers, tomatoes, cucumbers  
balsamic vinaigrette*

#### CYPRESS'S TRI-COLOR

*arugula, endives, radicchio and goat cheese  
vinaigrette dressing*

#### CAESAR SALAD

*romaine lettuce hearts, croutons  
shaved parmigiano - reggiano, caesar dressing*

#### GREEK SALAD

*romaine lettuce, tomatoes, cucumbers, red onions,  
olives, bell peppers, feta cheese, kalamata olives  
vinaigrette dressing*

### ENTREES

*(choice of three)*

#### RIGATONI SICILIANO

*broccoli rabe, sausage, mozzarella, tomatoes, white  
wine, garlic tomato sauce*

#### PENNE ALLA VODKA

*tomato cream sauce*

#### TORTELLINI

*carbonara, pomodoro or alfredo sauce*

#### ZITI SICILIANA

*eggplant, ricotta, mozzarella, tomato, basil*

#### CAVATELL & BROCCOLI

*garlic & EVOO*

#### PENNE VERDE

*pesto, basil, EVOO*

#### PASTA BOLOGNESE

*meat sauce, touch of cream*

#### SAUSAGE AND PEPPERS

*sweet or hot Italian sausage tossed  
with peppers, onions, light tomato sauce*

#### BAKED ZITI

*tomatoes, ricotta cheese, basil,  
oregano, parmigiano - reggiano shavings  
(can also be prepared with mushrooms)*

#### EGGPLANT PARMIGIANA

*mozzarella, crushed tomato*

#### FARFALLE PRIMAVERA

*garden vegetables, EVOO*

#### RISOTTO PORCINI

*wild mushrooms, parmigiano - reggiano shavings*

#### RISOTTO MEDITERRANEO

*rice vialone nano, asparagus, prosciutto, sun dried  
tomatoes, capers, parmigiano - reggiano shavings*

## ENTREES

### SHORT RIBS

*light brandy peppercorn sauce*

### STEAK PIZZALOLA

*peppers, onions, mushrooms, pomodoro sauce*

### BABY BBQ SPARE RIBS

*maidera sauce*

### CHICKEN MARSALA

*mushrooms, shallots, marsala wine*

### CHICKEN FRANCAISE

*white wine lemon sauce*

### CHICKEN MILANESE

*arugula, kalamata olives,  
red onions, tomatoes*

### CHICKEN PARMIGIANA

*mozzarella, crushed tomatoes*

### CHICKEN PICCATA

*lemon zest, capers, artichoke hearts*

### CHICKEN CACCIATORE

*tomatoes, red & green peppers, capers,  
oregano, basil*

### TILAPIA LEMÓN OR FILET OF SOLE

*lemon caper sauce*

### GRILLED SALMON

*lemon dill sauce*

### TILAPIA SCAMPI

*garlic white wine lemon sauce*

### BAKED SCROD OREGANATA

*oregano, parsley, EVOO, lemon zest*

*all entrees are accompanied by  
vegetable medley, potatoes,  
dinner rolls and butter*

## DESSERT

*(choice of one)*

*fresh fruit platter  
decorative sheet cake  
assorted italian pastries  
ice cream bar*

*all packages include  
soda, coffee and tea service*

**PRICE PER PERSON - \$29.95**

## HOT BEVERAGE MENU

*choice of espresso or cappuccino - \$4.00*

## BAR MENU

*(all below is a per person charge)*

<i>premium open bar</i>	<i>\$28.00</i>
<i>open bar</i>	<i>\$22.00</i>
<i>beer and wine</i>	<i>\$12.00</i>
<i>wine, mimosa &amp; bellini</i>	<i>\$12.00</i>
<i>champagne toast</i>	<i>\$3.00</i>

*Cypress and its staff are the only licensed authority to sell and serve alcoholic beverages on the premises. we will serve liquor only to those of legal drinking age and reserve the right to refuse service to any person for any reason.*

*We will happily accommodate children or guests with special dietary needs.*

*All packages are subject to 20% gratuity and 6.875% sales tax.*

**A MINIMUM OF 25 PEOPLE ARE REQUIRED FOR PACKAGE**

**PRICING IS FOR ON-PREMISES ONLY**