

PRIVATE EVENT

APPETIZERS

(choice of two)

TAVERN SPICED WINGS

buffalo or garlic parmesan

CALAMARI FRITTI

with pomodoro dipping sauce

MUSSELS FRA DIAVOLO

steamed mussels in white or red wine sauce, roasted garlic and 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 peppercorn sauce

CYPRESS CHIPS

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

ITALIAN ANTIPASTI

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

SALADS

(choice of one)

ITALIANA

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

CYPRESS'S TRI-COLOR

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

CAESAR SALAD

*romaine lettuce hearts, croutons
parmigiano-shavings caesar dressing*

GREEK SALAD

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

ENTREES

(choice of three)

RIGATONI SICILIANO

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

PENNE ALLA VODKA

tomato cream sauce

TORTELLINI

carbonara, pomodoro or alfredo

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



ENTREES

RISOTTO PORCINI

wild mushrooms, parmigiano-reggiano shavings

RISOTTO MEDITERRANEO

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

ORRECHIETTE & BROCCOLI RABE

orrechiette, italian sausage, broccoli rabe, chili flakes, garlic, EVOO & parmigiano-reggiano shavings

SHORT RIBS

braised in a light brandy peppercorn sauce

STEAK PIZZALOLA

peppers, onions, mushrooms, pomodoro sauce

CHICKEN MARSALA

mushrooms, shallots, marsala wine

CHICKEN FRANCAISE

white wine lemon sauce

CHICKEN PARMIGIANA

mozzarella, crushed tomatoes

CHICKEN PICCATA

lemon zest, capers, artichoke hearts

CHICKEN CACCIATORE

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

THAI INFUSED SALMON

sweet & sour chili sauce

TILAPIA LEMON 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 potatoes, grilled vegetable medley, dinner rolls and butter

DESSERT

(choice of one)

fresh fruit platter

decorative sheet cake

assorted italian pastries

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

(below is a per person charge)

premium open bar \$28.00

open bar \$22.00

beer and wine \$12.00

wine, mimosa & bellini \$12.00

champagne toast \$3.00

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 6.625% sales tax.

A MINIMUM OF 25 PEOPLE ARE REQUIRED FOR PACKAGE

PRICING IS FOR ON-PREMISES ONLY