

# PRIVATE EVENT

## APPETIZERS

*(choice of two)*

### MEDITERRANEAN MEZEDS

*tzatziki, hummus, melitzanosalta, celery, carrots & pita*

### 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*

### BEET SALAD

*roasted beets, argula, goat cheese, oregano  
balsamic vinaigrette*

## 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*

### RISOTTO PORCINI

*wild mushrooms, parmigiano-reggiano shavings*

### RISOTTO MEDITERRANEO

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



## ENTREES

### 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, mushrooms,  
capers, oregano, basil*

### THAI INFUSED SALMON

*sweet & sour chili sauce*

### FILET OF SOLE

*lemon caper sauce*

### GRILLED SALMON

*lemon dill sauce*

### GINGER CILANTRO SALMON

*ginger, cilantro, EVOO, lemon*

### 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*

## ADDITIONAL SUGGESTIONS

### BRICK OVEN PIZZAS\*

### CARVING STATIONS\*

*honey glazed turkey*

*apple smoked ham*

*prime rib of beef*

*peppercorn filet mignon*

*\*consult your manager for prices*

## DESSERT

*(choice of one)*

*fresh fruit platter*

*decorative sheet cake*

*assorted italian pastries*

*all packages include*

*soda, coffee and tea service*

**PRICE PER PERSON - \$39.95**

**KIDS UNDER 12 - \$17.95**

## HOT BEVERAGE MENU

*choice of espresso or cappuccino - \$4.00*

## BAR MENU - 4 HOURS

*(below is a per person charge)*

*premium open bar \$35.00*

*open bar \$25.00*

*beer and wine \$15.00*

*wine, mimosa & bellini \$15.00*

*champagne toast \$5.00*

*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 NJ sales tax.*

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

**PRICING IS FOR ON-PREMISES ONLY**