



172 SEVENTH AVENUE AT 20 STREET • NEW YORK, NY 10011 • T. 212-206-8686 • F. 212-924-9984

On the following pages you will find examples of our Set Price Menus available for the Private Function Room. They do not include beverages, tax or gratuity.

ROOM DETAILS:

Our private function room for Chef's Table is located up a flight of stairs on the second floor. The atmosphere is one being in a wine cellar. The room seats a minimum of ten and a maximum of twenty-two people. Your guests will be required to come to the hostess desk at the main entrance of the restaurant, 172 7th Ave. between 20th and 21st Streets, and will then be escorted to the function room.

DEPOSIT/PAYMENT INFORMATION:

To confirm your reservation, a \$500.00 advance deposit will be required that will be applied to your function. All remaining charges must be paid by credit card on the evening of the function. Tax is 8.375% and gratuity is 20%. Please take a copy of the check with you at the close of the event. Final payment must be returned the night of the function. Due to the high demand for the private room during the holiday season, it is advised that you send the deposit as soon as possible in order to confirm the reservation.

GUARANTEE/CANCELLATION POLICY:

Please note that a count of exact attendance is required two business days before the function. This will be the final count and you will be charged this amount even if a lesser number attends. A \$500.00 non-transferable fee will be incurred if the function is cancelled less than one week before the scheduled date. If we are able to schedule a comparable event in this capacity, then we will refund the initial deposit.

For more information you can visit our website at: www.lezie.com. However, if you have any questions, please do not hesitate to call the restaurant on: 212 206 8686.



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If you would like to pay the deposit by credit card please completely fill out this form. It can be returned by mail or by fax at 212 924 9984.

Company name: _____

Contact: _____

Billing address: _____

Phone: _____

Fax: _____

I authorize Le Zie 2000 to charge a \$500.00 advance deposit that will be applied to our function on ___/___/___ in the Private Room. # _____ of people. @ ___ am pm

Menu # _____ Additional Option _____

All remaining charges will be paid by credit card or company check on the evening of the event.

Please charge my credit card: _____

Expiration date: ___/___ type of card: _____

and name as printed on the card: _____

**A copy of the front and back of the credit card must be attached for the restaurant to provide signature confirmation. **

Card Holder Signature: _____



MENU OPTION 1

Appetizer Choice of:

Mesclun Salad with Lemon and Extra Virgin Olive Oil

Or

Tricolor Salad with Sauteed Shiitake and Apple Wood Smoked Bacon,
White Wine Vinegar Dressing and Shaved Ricotta

Entrée Choice of:

Homemade Tortelli Filled with Ricotta and Spinach,
with Asparagus Butter and Sage

Or

Linguini with Clams, Garlic and Olive Oil

Or

Baked Salmon with Horseradish Crust
Served with Sauteed Spinach

Or

Chicken Porchetta Roasted with Rosemary, Oregano, Fennel Seeds,
Served with Mashed Potatoes

Dessert Choice of:

Tiramisu

Or

Panna Cotta with Fresh Strawberry

Coffee or Selection of Teas

\$50 per person

Minimum 12 People, Maximum 22 People



MENU OPTION 2

Appetizer Choice of:

Roasted Red Beet Salad Served with Warm Montrachet Goat Cheese, Toasted Walnuts,
Leeks and String Beans in a Sherry Vinaigrette

Or

Arugola Salad with Parmesan Cheese and Balsamic Vinaigrette

Pasta

Homemade Tortelli Filled with Ricotta and Spinach, with Asparagus Butter and Sage

Entrée Choice of:

Chicken Piccata in a Light Lemon Sauce Served with Sautéed Spinach

Or

Grilled Bass Fillet Served with Cannellini Beans and Fennel

Or

Grilled and Sliced NY Steak Served with Roasted Potatoes, Fresh Tomato and Arugola

Dessert Choice of:

Tiramisu, Panna Cotta with Fresh Strawberry,
"Cioccolatissimo" with Vanilla Ice Cream

Coffee or Selection of Teas

\$55 per person

Minimum 12 People, Maximum 22 People



MENU OPTION 3

Appetizer choice of:

Spicy Shrimp Cakes Served with Sautéed Mushrooms

Or

Imported Buffalo Mozzarella with Vine Ripened Tomatoes, Basil and Olive Oil

Or

Mesclun Salad with Lemon and Extra Virgin Olive Oil

Or

Venetian Style Bean Soup

Pasta/Risotto choice of:

Homemade Tortelli Filled with Ricotta and Spinach, with Asparagus Butter and Sage

Or

Shrimp and Radicchio Risotto

Entrée choice of:

Grilled Branzino Fillet with a Lemon and Extra Virgin Olive Oil Dressing,
Served with Broccoli, Zucchini and Carrot

Or

Grilled and Sliced NY Steak Served with Roasted Potatoes, Fresh Tomato and Arugola

Or

Lamb Shank with Mashed Potatoes and Caramelized Shallots

Dessert Choice of:

Tiramisu, Panna Cotta with Fresh Strawberry,
"Cioccolatissimo" with Vanilla Ice Cream or Seasonal Fresh Fruit

Coffee or Selection of Teas

\$60 per person

Minimum 12 People, Maximum 22 People



Additional Options

Choose from the following additional options to be served prior to the Appetizers with the Set Price Menus

Cicchetti alla Veneziana *Venetian Sampling Platter*

Stuffed Olives
Breaded Mussels
Cod Mousse
Beans and Onion
Octopus with Celery
Sautéed Eggplant

Parmesan Crisp with Prosciutto

Squid Venetian Style
Marinated White Baits
Meat Balls

Sardines in "Saor" Sweet & Sour
Served with White and Yellow Grilled Polenta

Additional \$12.00 per person

Cutting Board

To be displayed in the center of the table.

Includes Sliced Imported:

Speck
Mortadella
Prosciutto
Coppa
Cacciatorino Salami
Lardo

Served with a Selection of
Italian Cheeses
and

Black and Green Marinated Olives

Additional \$12.00 per person

Hors d'Oeuvres Menu

Passed Around Butler Style

- *Shrimp Cake on Milk Polenta
- *Grilled Paprika Scallops Wrapped in Bacon
- *Tuna Carpaccio with Pesto on Tuscan Bread
- *Grilled Shrimp with Prosciutto
- *Baked Sea Scallops
- *Chicken Paté on Toasted Croutons
- *Endive with Goat Cheese and Walnut
- *Home Cured Salmon Served on Black Bread with Sweet and Sour Mustard
- *Carpaccio of Beef with Arugola and Parmesan Cheese on Tuscan Bread
- *Italian Meatballs with Tomato
- *Italian Salami on Mini Focaccia Bread
- *Prosciutto Wrapped Grissini
- *Frittata of Asparagus and Spinach
- *Vol au Vent Filled with Asparagus
- *Codfish on Bruschetta
- *Saffron Fontina Risotto Balls
- *Wild Mushroom in Puff Pastry
- *Small Pizza with Mushrooms, Mozzarella, Tomato and Prosciutto

Choice of Four

Additional \$12.00 per person