



PETEY'S II RESTAURANT & LOUNGE

PRIVATE DINING MENU

- FAMILY STYLE-

Family style dining events include a bread basket, pre-select either cup of soup of the day or individual side house salad (choose 2 tableside dressings -- house vinaigrette, ranch, creamy garlic, Russian, 1000 island); for both soup + salad, add \$5. All family style main courses are served table-side for sharing among guests rather than individually plated. For dessert, pre-select vanilla ice cream or rainbow sherbet, dessert upgrades available for additional charge. After dinner, freshly brewed coffee or hot tea served. Price per person.

THE BASIC (Chicken + Potatoes)

Main course: Grecian style bone-in chicken, mashed potatoes (pre-select with or without gravy), vegetable of the day 22

THE CLASSIC (Chicken, Pasta, Meatballs)

Main course: Grecian bone-in chicken, mashed potatoes with gravy, penne marinara, meatballs, Mediterranean style green beans 25

THE SIGNATURE (Chicken, Roast Beef, Pasta)

Our Signature Dinner Family Style, served tableside for sharing, features Grecian style bone-in chicken, thinly sliced roast beef au jus, mostaccioli penne pasta with one topping (choice of meat sauce with parmesan cheese or marinara pre-selected by event host), mashed potatoes, Mediterranean style green beans in a tomato-based sauce 28

- VIP FAMILY STYLE -

The VIP family style includes a fresh vegetable tray, bread basket, cup of soup of the day. For dessert, pre-select 1 frozen dessert served to all guests: vanilla ice cream or rainbow sherbet, dessert upgrades available for additional charge. Beverages included in VIP Family Style: coffee, hot tea, soda; additional charge for iced tea, lemonade, juices. After dinner, freshly brewed coffee or hot tea offered. Price per person.

THE MEDITERRANEAN

For starters, saganaki, Grecian style house-made meatballs marinara. Pre-select traditional Greek salad served individually or served family style a Villagers 'horiatiki' salad (tomatoes, cucumbers, red onions, kalamata olives, feta, Mediterranean dressing). Main course: Grecian style bone-in chicken, petite salmon, Greek potatoes, spanakopita, green beans Mediterranean style 35 / assorted Greek pastries 45

SEASIDE

For starters, cucumber onion vinaigrette salad, our signature macaroni salad, fried calamari. Side house salad individually plated with tableside dressings house vinaigrette, ranch. Main course: lake perch (breaded & sautéed), Grecian style petite salmon, rice, penne marinara, vegetable of the day 45

THE ITALIAN

For starters, fried calamari, house-made meatballs marinara, followed with individually plated side house salad -with tableside dressings house vinaigrette, creamy garlic. Main course: Boneless breast of chicken piccata, penne pasta (pre-select 2: piccata, marsala, meat sauce with parmesan cheese, or marinara), sautéed mushrooms marsala with onions, Petey's signature garlic bread 35 / with Tiramisu instead of ice cream or sherbet 42.5

LAND + SEA

For starters, our signature macaroni salad. After soup, a side house salad with two tableside dressings (house vinaigrette, ranch. Main course: boneless breast of chicken (pre-select one: Grecian style, marsala, piccata), broiled petite salmon, rice, mashed potatoes, vegetable of the day 45

Have something different in mind? We can customize a family style option for you with our new CREATE A FAMILY STYLE. For options and pricing, email us what you have in mind and guest count to peteys@peteysiirestaurant.com

FAMILY STYLE ADDITIONAL INFORMATION

- Family Style dining has a minimum guest count of 25 adults. Price per person plus current sales tax and 20% tip.
- NO SUBSTITUTIONS. Appetizers, add-ons/upgrades, special desserts, bar service etc. available for an additional menu charge – email us for an estimate.
- For children under 10, pre-select 1 entrée from the CHILDREN UNDER 10 section.
- If you have any guests with dietary restrictions, discuss options during menu selection.
- All family style options and prices subject to availability and change at our soled discretion. We will confirm any changes on above packages or items below, pricing during final menu selection closer to your event date.

- INDIVIDUAL PLATED SERVICE -

Pre-select one entrée or to give guests a choice - pre-select 2 from the list below and 1 Vegetarian entrée (V)

MP denotes Market Price

- Boneless Breast of Chicken 25
pre-select one: Grecian style (lemon, Grecian herbs), Piccata (lemon butter caper sauce), Marsala (mushroom onion marsala sauce)
 - Grecian Kabob over Rice* Chicken 30 Beef MP
grilled chicken or beef medallions, green pepper, onion
 - Petite Filet Mignon MP
 - Petite Salmon, broiled or Grecian style 30
 - Lake Perch, bone-in pan-fried 30
 - Fried Shrimp 27 or Shrimp Piccata 30
 - Penne Pasta topped with meat sauce, parmesan cheese, 2 slice garlic bread 25
- VEGETARIAN (V)* pre-select one:
- Spanakopita, a classic Grecian inspired vegetarian dish of baked spinach with herbs and cheese in a phyllo pie with rice 25
 - Penne Pasta (pre-select one: Marsala, Piccata, Marinara), 2 slice garlic bread 25
 - Penne alla Vodka, 2 slice garlic bread 25
 - Grilled Vegetable Rice Bowl, zucchini, onion, mushrooms, green pepper over white rice 25
- Available after 5 PM: Prime Rib, NY Strip Steak, Porterhouse Steak, King Crab Legs, Surf N Turf MP

Plated Service entrées include...

- SOUP OF THE DAY or SALAD. Pre-select cup of soup or side house salad. For salad, pre-select 2 tableside dressings: house vinaigrette, ranch, creamy garlic, Russian, 1000 island.
For both soup + salad, add 5 per person
 - SIDES: Pre-select 1 side served with each entrée: white rice, baked potato, mashed potatoes with or without gravy, white rice; add 7.50 for double-baked or Greek potatoes, add 10 for double-baked cheddar bacon potato or loaded baked potato
- *NOTE: Entrées plated with sides (rice, Greek potatoes, garlic bread) exclude side.
- VEGETABLE served family style: Add 5 per person -- pre-select 1: vegetable of the day, steamed broccoli, carrots, mushroom marsala, sautéed spinach, steamed vegetable medley (broccoli, carrots, cauliflower)
 - AFTER DINNER, freshly brewed coffee or hot tea served
- DESSERT: pre-select vanilla ice cream or rainbow sherbet. Dessert upgrades available

- APPETIZERS ADD ONS -

- saganaki
- spanakopita
- cocktail meatballs marinara
- garlic shrimp
- classic cocktail shrimp
- fried calamari
- fried zucchini
- chicken tenders
- Grecian style stuffed mushrooms (spinach feta onions herbs)
- Petey's Supper Club relishes of the day + fresh vegetable tray

Appetizers are available at an additional charge and served table-side family style.
For cocktail receptions, additional options available. Email for information and pricing.

- CHILDREN UNDER 10 -

For children under 10, a Little One's children's menu item will be served with one side, our fruit of the day for dessert, and apple juice box (100% juice) beverage for an additional 15 per child attending (separate from the minimum guest count). Pre-select ONE item from our children's menu.

NOT RESPONSIBLE FOR MEDIUM-WELL OR WELL-DONE ORDER REQUESTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THOROUGH COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF FOODBORNE ILLNESS.

IF YOU OR ANYONE IN YOUR GROUP HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, INFORM YOUR SERVER DURING FINAL MENU SELECTION AND WHEN PLACING YOUR ORDER. MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT/GLUTEN, DAIRY, MILK, EGGS, NUTS, FISH, SHELLFISH, SOY, OTHER ALLERGENS. WE ASSUME NO RESPONSIBILITY FOR ANYONE'S DIETARY RESTRICTIONS, ALLERGIES, AND/OR FOR ANY FOOD-DRUG INTERACTIONS.

- ON THE LIGHTER SIDE (LUNCHEONS ONLY) -

For luncheon dining events on the lighter side, consider an entrée salad with a bowl of soup, family style platters with assorted ½ sandwiches, a wine/cocktail reception with appetizers.

Email peteys@peteysiirestaurant.com for information and pricing.

- DRINKS + REFRESHMENTS -

Petey's II bar service offers a nice selection of premium liquor brands, cocktails, domestic + imported beer, red and white wines, non alcohol refreshments to accompany your dining experience -- select CASH or HOST TAB bar. Cash bar is paid for by guests when ordered. Host bar drinks are priced a' la carte, tracked by the servers throughout the event and host is responsible for payment.

- Bottled Wine Service. A house red and white wine is offered to guests and poured by servers. Host may pre-select up to two selections from our wine list during final menu selection. Host is charged for every bottle opened.
- Champagne Toast or a Signature Cocktail may be arranged.
- Punch with or without alcohol, sangria, champagne mimosa punch also available.
- Beverage pitchers of lemonade, soft drinks or unsweetened iced tea.

DRINK RESPONSIBLY. INTENDED FOR ADULTS OF LEGAL PURCHASE AGE WHO CHOOSE TO DRINK

- DESSERT UPGRADES -

Pre-select one (1) special dessert served individually plated to each guest

Greek Style Rice Pudding 6

house-made authentic Grecian style pudding with whip cream, cinnamon

New York Style Cheesecake 10

rich, smooth, and creamy cheesecake baked slowly, the old-fashioned way

Limoncello Mascarpone Sponge Cake 10

a rich combination of Sicilian lemon infused sponge cake and Italian mascarpone topped with European white chocolate curls... a refreshingly light creamy dessert with a perfect combination of sweet and tart

Tiramisu 10

layers of imported mascarpone cream and authentic ladyfingers, delicately soaked in espresso with a hint of liqueur and finished with a dusting of cocoa powder ... an elegant treat, not too sweet or too filling

Served family style table-side, pre-select one. Price per platter – email us

Mediterranean Pastries

A nice selection of Grecian inspired pastries and cookies served family style, assortment varies depending on event type

Family Style Dessert Tray

an assortment of our featured cakes pre-sliced and served family style so your guests can take their pick

Group dining family style and plated service menu and prices are subject to availability and change at our sole discretion. We will confirm any changes when finalizing menu selection closer to the event date.

Food and Beverage minimums as well as minimum guest count apply to all group dining events.

PETEY'S II RESTAURANT & LOUNGE Ph: (708) 349-2820 Email: peteys@peteysiirestaurant.com

BOOK A DINING EVENT

DATE AVAILABILITY: Please have several dates and times in mind so we can check space availability.

DEPOSITS: We often receive multiple requests for the same date and time. The first guest to provide a deposit will be guaranteed the reservation. A guest count and a \$150 non-refundable, non-transferable deposit is required to reserve the date and space.

FEES, GRATUITY AND TAX: Pricing above does not reflect service charges, gratuity or tax. A 20% gratuity will be added to the final bill in addition to any applicable state and local taxes at the rate in effect on the date of the event to all food and beverage charges. Room charges and minimums also apply and vary by each event – email us for pricing.

PRIVATE PARTY OR SEMI-PRIVATE ROOMS: Depending on the number of guests in attendance, we offer semi-private dining and private dining. Our private party room can accommodate groups up to 75 guests. For groups over 75 guests, we can accommodate additional guests in our main dining area. For private weekday luncheon events we can accommodate up to 100 – email us. For groups over 20 guests, our private dining space is set up to accommodate up to 45 in one room or up to 30 guests in the other. For groups over 10 to 20 guests, we offer semi-private dining where guests are seated in our dining area; for private dining minimums apply. To stop by to see the space, email us to schedule a time. For corporate events or larger groups interested in a fully private dining event at our restaurant (just you and your guests) available weekdays, a restaurant buyout fee + food and beverage minimums apply – email us for more information. For table layout, we take into consideration the guest count, space availability, and event type. Tables are set with black linen tablecloths layered with a white tablecloth and white linen napkins however this is subject to change at our sole discretion. When you book a party, the space is reserved for 3 hours.

MENU SELECTION: Family Style is the most popular dining option for groups of 25 or more guests. Provide final menu selection from our current Family Style Menu or Plated Entrées at least 10 days prior to the reserved event date. For same week funeral, celebration of life, memorial luncheon arrangements for a loved one's recent passing, a 3 day notice of the preferred family style option and any appetizer selections; if no option is selected by host, the traditional Signature will be served. Our group dining event menu options and pricing are subject to availability and change at our sole discretion, however we will confirm pricing and any changes at the time of your final menu selection. Any food, desserts, or beverages prepared off premise is not permitted. If anyone in your group has allergies or dietary restrictions, inform us during final menu selection. On the day of your dining event, inform your server who the individual is and be sure to place a table marker to identify where the individual is seated.

GUEST COUNT: For group dining events, provide a final adult guest count at the time of booking, the number of children under 10 attending, and if any high chairs or booster seats will be needed. All final charges will be based on your final guest count provided, the actual number attending, or minimum adult guest count requirement plus children attending, whichever is greater. Reminder, a guest count and a \$150 non-refundable deposit are required when booking the space. For funeral or celebration of life dining events, on the day of the service, ask the funeral director or a designated family member to call us during the service with a more accurate guest count at least 2 hours prior to your scheduled arrival time.

FOOD AND BEVERAGE REGULATIONS. Due to health department regulations, Petey's II must provide all food and beverage consumed on premise. Home baked goods NOT allowed. For special occasion specialty sheet cakes, outside cakes provided by a licensed commercial bakery may be brought in at the start of the dining event with proof of purchase receipt provided to manager for our records. If you will be picking up the cake from your preferred bakery in advance, all responsibility remains and belongs to the customer so please follow their handling requirements when carrying or transporting the cake, follow their cake care storage instructions including any refrigeration requirements if your cake features perishable materials that could spoil as we are not responsible for its freshness. No food is allowed to be taken home after the dining event.

DECORATIONS: You may bring in floral arrangements, centerpieces, flameless candles, tabletop decorations. For themed parties, you may provide your own linens, runners, linen napkins; we request you drop these off prior to your event date. We can also arrange a time for you to come in beforehand to decorate the space. Decorations may not be hung, glued, taped, nailed/screwed, nor tacked on walls, fixtures, ceilings. No glitter or confetti. For the safety of our guests, absolutely NO exploding gender reveal items allowed on premise.

Complimentary Special Amenities available:

- Candlelight dining
- Gift table, photo or memorial table if space permits
- Cake table set up
- Cake cutting service

SEMINARS/MEETING ROOM BOOKING FEES: To book the space for a meeting, series of seminars, educational programs, or if you would like to request additional space, a non-refundable room booking fee applies. Minimum guest count as well as food and beverage minimums apply. Cancellation fee applies for any cancellations. Email peteys@peteysiirestaurant.com for additional information and pricing.

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