



**At Thario's Kitchen, we specialize in large parties for your favorite events such as birthdays, rehearsal dinners, corporate gatherings or any special occasions!**

This completed form is required for all reservations of 15 or more guests.

The customer has to choose between the different Family Style Menu options.

Indoor Room : up to 70 guests

Front Patio : up to 30 guests

Entire restaurant reservation : minimum purchase of \$4000 excluding tax, gratuity and drinks (**lunch or dinner**)

## **Terms and Conditions**

Reservations will not be considered confirmed without this form and its completion of information.

A credit card number is required at the time of booking.

If the reservation is canceled less than 48 hours in advance, or in the event of a "no-show", a fee depending on the size of the party will be charged due to loss of business level revenue required by Thario's Kitchen. Cancellations must be confirmed by a member of our management team.

Parties arriving more than 30 minutes late are kindly requested to notify us of their delay.

Should the number of guests need to be changed; please let us know at least 24 hours in advance.

*If the number of guests is less than announced when arriving at Thario's Kitchen, we reserve the right to charge the amount of guests missing.*

Answering machine messages are acceptable but please, email at [tharios.kitchen@gmail.com](mailto:tharios.kitchen@gmail.com), call (805)684-2209 or text Thaïs (213)290-8792 or Mario (213)290-8760.

The sales tax (7.75%) and gratuity (20%) will be added to the final bill. One tab is preferred. Please allow additional service time after dinner for separate checks.

We accept special requests of any food restrictions, and diet: gluten free (except for pizza and lasagna), dairy free, vegetarian, etc.

## **Terms and Conditions DO NOT ALLOW TO :**

Bring any kind of food including : birthday/kids/wedding/prom/rehearsal cakes unless agreed with Thaïs and/or Mario. We can make special dessert!

Rearrange/move tables and furniture.

Damage the restaurant (decoration, plants, restrooms, etc.)

Walk inside the restaurant area in bathing suit or without any shoes.

# Big Parties



# Event Order

Name of Reservation: \_\_\_\_\_

Type of Event: \_\_\_\_\_

Indoor Room or Front Patio ? : \_\_\_\_\_

Company Name (if applicable): \_\_\_\_\_

Phone Number: \_\_\_\_\_ E-mail Address: \_\_\_\_\_

Responsible Party/Name on Credit Card: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_

Date of Event: \_\_\_\_\_ Time: \_\_\_\_\_

Number of Guests: \_\_\_\_\_ (in order to organize the seating and staffing needs and to ensure you the best service, it must be a set number of guests, this means **no estimation**, e.g.: 11 - 16)

Menu Option #: \_\_\_\_\_

Menu or Dietary Request: \_\_\_\_\_

I, \_\_\_\_\_, agree with the term and conditions of reserving a private party at Thario's Kitchen.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_



## Mambo Italiano

\$32/person + house wine bottle \$25 + local beer \$5

### Appetizers & Salads

#### Bruschetta

*homemade bread, checca, pesto, ricotta, pine nuts*

#### Garden Salad

*arugula, farmers market veggies*

#### Capriccio

*arugula, radicchio, goat cheese, caramelized pecan nuts*

### Pizza

#### Margherita

*marinara, basil, fresh mozzarella*

#### Al Diavolo

*marinara, pepperoni, mozzarella*

#### Vegetali

*marinara, farmers market veggies*

### Pasta

#### Bolognese

*spaghetti, beef ragu, marinara*

#### Al Pesto

*fettuccine, zucchini, red onion, mushrooms*

### Desserts

#### Heaven Chocolate Bites

*with vanilla ice cream*

#### Apple Pie



## Bella Ciao

\$37/person + house wine bottle \$25 + local beer \$5

### Appetizers & Salad

#### Bruschetta

*homemade bread, checca, pesto, ricotta, pine nuts*

#### Verde Salad

*arugula, zucchini, asparagus, almond, basil*

#### Di Peppe

*arugula, roasted tomatoes, parmigiano*

### Pizza

#### Margherita

*marinara, basil, fresh mozzarella*

#### Cortile

*marinara, meatballs, mozzarella, checca, red bell peppers, red onions*

#### Vegetali

*marinara, farmers market veggies*

### Pasta

#### Lasagna

*or Veggie*

#### Primavera Rosa

*fettuccine, marinara, cream, zucchini, red onions, mushrooms, red bell peppers*

### Desserts

#### Heaven Chocolate Bites

*with vanilla ice cream*

#### Apple & Blueberry Pie



## **La Vita E Bella**

\$60/person + house wine bottle \$25 + local beer \$5

### **Appetizers**

#### **Antipasto Misto**

*heirloom tomatoes, beets, roasted red bell peppers, Spanish guindilla peppers, zucchini trifolate*

#### **Viaggio Italiano**

*burrata, salame, gorgonzola & prosciutto platter served with homemade bread*

### **Main Course**

#### **Wagyu Salad**

*parmigiano reggiano, caramelized red onions, arugula, balsamic vinegar*

#### **Spicy Shrimps & Mussels**

*marinara, cream, chili, garlic, served with toasted homemade bread*

#### **Lasagna**

*or Veggie*

### **Desserts**

#### **Heaven Chocolate Bites**

*with vanilla ice cream*

#### **Mango & Blueberry Pie**

*ricotta, puffed pastry*



**Papa L'Americano**

\$28/person + house wine bottle \$25 + local beer \$5

**Appetizers & Salad**

**Bruschetta**

*homemade bread, checca, pesto, ricotta, pine nuts*

**Garden Salad**

*arugula, farmers market veggies*

**Pizza**

**Margherita**

*marinara, basil, fresh mozzarella*

**Al Diavolo**

*marinara, pepperoni, mozzarella*

**Bianca**

*ricotta, gorgonzola, goat cheese, mozzarella*

**Pasta**

**Alfredo**

*penne, chicken, cream, garlic*

**Bolognese**

*penne, marinara, beef ragu*

**Desserts**

**Heaven Chocolate Bites**

*with vanilla ice cream*



**O Sole Mio**

\$45/person + house wine bottle \$25 + local beer \$5

**Appetizers & Salad**

**Bruschetta**

*homemade bread, checca, pesto, ricotta, pine nuts*

**Beet Salad**

*arugula, burrata, pine nuts*

**Gamberi Arrabbiata**

*shrimp, spicy marinara sauce*

**Pizza**

**Margherita**

*marinara, basil, fresh mozzarella*

**Cortile**

*marinara, meatballs, mozzarella, checca, red bell peppers, red onions*

**Insalata**

*mozzarella, checca, arugula, prosciutto, parmigiano*

**Pasta**

**Lasagna**

*or Veggie*

**Chicken Piccata**

*penne, lemon, white wine, butter, capers, parmigiano*

**Desserts**

**Heaven Chocolate Bites**

*with vanilla ice cream*

**Apple & Blueberry Pie**