



Sello's

Italian Oven & Bar

COCKTAIL PARTY

For parties in our lounge/bar area of 20-30

Book entire restaurant for a party of maximum 75

(Based on availability, fee based on day of week, time of year and time of day)

We Can Butler the Following Appetizers: (minimum \$25.00 per person + 6.5% tax + 18% gratuity)

\$4.00 per person per item

Pomodoro & Garlic Bruschetta

Meatballs Marinara or Lemon & EVOO

Assorted Canapés

\$6.00 per person per item

Mini Caprese Skewers

Arancini

Bacon Wrapped Scallops

Asiago & Prosciutto Stuffed Mushrooms

\$8 per person per item

Eggplant Pastry

Carpaccio di Pesce Skewers

Available Ala Carte as a Station

\$5 Per Person Per Item

Crudités Platter w/ dip

Caesar Salad

Margherita Pizza

Spuntini Platter:

Grilled eggplant & artichoke

Marinated mixed olives

Sautéed wild mushrooms

Grilled Garlic Bread

\$7 Per Person Per Item

Cured Meat Board with Olives

Arugula Salad

Capricciosa Pizza

Grilled Veg Pizza

Baked Penne Marinara

Fresh Fruit Platter

Cannoli

Nutella Bomboli

\$9 Per Person Per Item

Italian Cheese Board

Fried Calamari

Baked Rigatoni Bolognese

GF Cauliflower Mac n Cheese

Crab & Prosciutto Bruschetta

Meatball Sliders

Desserts by Rita assorted mini

Jumbo Cocktail Shrimp at \$45.00 per dozen

Dining room parties of 18-60 max

Parties over 25 require minimum of Set menu # 3

Set Menu #1

\$30 per person (+6.5% tax + 18% gratuity)

First Course

Cesar Salad

Second Course

Papardelle Bolognese wide ribbons of Pasta tossed with a hearty Red Meat Sauce

Fiocchi al Pesto di Basilico delicate parmigiana & mozzarella stuffed pasta purses dressed in a basil pesto alfredo sauce

Melanzane Involtini sliced Grilled Eggplant rolled & stuffed w/Angel Hair Pasta & fresh Parmigiano w/Marinara Sauce

Lasagna Al Forno house Made layers of our Pasta Sheets, Bolognese Sauce, Mortadella, and delectable blend of Cheeses

Dessert Course

Tiramisu

Set Menu #2

\$40 per person (+6.5% tax & 18% gratuity)

First Course

Soup of the day ~ OR ~ Cesar

Second Course

all entrée options from Menu #1

Penne e Granchi penne with jumbo lump Crabmeat in a Red Pepper Pancetta tomato cream sauce

Linguine al Pescadore fishermen's linguine with calamari, shrimp, mussels, clams, in a cherry tomato, garlic, white wine sauce

Grigliata Mista di Pesce shrimp, catch, calamari served with mixed greens

Salmone all Griglia wild caught salmon grilled and finished with a soy sauce, wasabi, topped with shaved fennel and crispy pancetta served with asparagus

Pollo Fiorentina boneless breast of chicken sauteed & topped w creamy spinach & gorgonzola served w penne al pomodoro

Dessert Course

Cannoli

Tiramisu

Panna Cotta

Set Menu #3

\$50 per person (+ 6.5 % tax + 18% gratuity)

First Course

Soup of the Day
Arugula Salad

Caesar Salad
Caprese Salad

Second Course

All Entrees from Menu #1 & #2

Vitello Sello's tender scaloppini's of Veal sautéed topped w prosciutto crudo, mozzarella and finished in a white wine reduction served w asparagus

Costata all Milanese 16 oz bone in pork chop, hand pounded and breaded, drizzled with lemon juice & topped with our arugula salad

Bistecca di Manzo alle Erbe grilled 14 oz Delmonico serve w parmigiano fries

Lobster Francese 7 oz Lobster Tail dipped in egg and delicately fried and served with a lemon caper sauce

Dessert Course

Flourless Chocolate Decadence
Tiramisu

Cannoli
Panna Cotta *Delicate Pudding w/wild Berry Sauce*

Set Menu #4

\$60 per person (+ 6.5% tax & 18% gratuity)

Spuntini Platter or

Pomodoro & Garlic Bruschetta & Meatballs Marinara or Lemon & EVOO

First Course

Soup of the Day
Arugula Salad

Caesar Salad
Caprese Salad

Second Course

All entrees from Menu #1, #2 & #3
14 oz Delmonico & Lobster Francese

Dessert Course

Flourless Chocolate Decadence
Tiramisu

Cannoli

Included

All set menus include Homemade Bread, Soft Drinks, Tea and/or Coffee (cappuccino and espresso not included)

Bar Options

Open Bar Pricing

1. Open Bar Beer/House Wine \$10 *per hour per person*
2. Open Bar Rail Liquor Brands Beer/House Wines \$13 *per hour per person*
3. Open Bar/Call Brands Beer/House Wine \$15.00 *per hour per person*
4. Open Bar Premium Brands Beer/ Premium Wines \$17.00 *per hour per person*

All open bar prices will also incur 9% tax + 18% gratuity

Options 2 & 3 do not include shots or shooters

5. Consumption Bar – *tab is held based on guests consumption*
6. Cash Bar – *guest pay for their own consumption*

Consumption Bar Pricing

- \$7.00 House Wines
- \$4.00 Domestic Beers
- \$5.00 Imported Beers
- \$5.50 Well Drinks
- \$6.50 Call Drinks
- \$7.50 Premium
- \$8 - \$12.00 Top Shelf
- \$8 - \$12.00 *Specialty Martinis*

Staff

- 1 Server per 15 Guests
- 1 Bartender per 25 Guests
- 1 Bus Person per 50 Guests

Satellite Specialty Bar

- \$75.00 One Attending Bartender
- \$150.00 Two Attending Bartenders

CONSULTATION & ROOM FEES

\$500 per hour room fee beyond 3 hour service: Saturday nights year round; Fri & Sat nights April, May & Oct; June – Sept minimum. \$500 room fee: Saturday nights year round; Fri & Sat nights April, May & Oct; nightly June – Sept. \$500 on site Wedding Ceremony Fee (additional \$500 above 100 guests)

\$50 per hour planning & consultation fee beyond 1st hour.

Use of Projection Screen \$50.00

Microphone \$50.00

TERMS

Substitutions to Menu

You may substitute items from our regular menu upon Chef's approval

You may make special requests or ask for Chef's suggestions. Some substitutions may incur an up-charge

Menu must be decided on minimum of one month prior to function, with changes made no later than 14 days prior to event

Pricing & Cancellation

For parties over 20 please email or call for custom pricing- Prices will be based on # of guests, day of week, time of day & time of year. All prices are subject to 6.5% sales tax & 18% Gratuity. Actual total will be determined by final head count required no later than 14 days prior to function. After such time actual total may be amended to accommodate additional guests only upon approval. A 10% deposit is due at time of contract signing to reserve date and becomes non-refundable 14 days prior to function. An additional 50% towards balance will be required for parties over 50, 7 days prior to function and becomes non-refundable at that time. Final bill is due day of function. The contact person listed on the contract will be responsible for payment. Contact person will sign a contract reflecting agreement to the terms. House reserves the right to cancel the reservation at any time if terms are not adhered.

Sello's Contact Info:

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