

PENINSULA ITALIAN AMERICAN SOCIAL CLUB

RECEPTION GUIDE



You're looking to have the Event of your Dreams, whether Large and Lavish or Quaint and Comfortable; The P.I.A.S.C is perfectly suited for your needs. Let our Dedicated and Professional Team of Event Specialists help you to create a truly unforgettable event.

" Exceed Expectations Not Your Budget "

100 North "B" Street
San Mateo, CA 94401
650-343-7981

Email ~ tony@piascsm.com
web ~ piascsm.com



[Facebook.com/piascsm](https://www.facebook.com/piascsm)



[@piascsm](https://www.instagram.com/piascsm)



Reception Guide

We are honored that you are considering the Peninsula Italian American Social Club as the venue for your special event. We have provided the following information for your convenience.

Reservations

The PIASC's Main Ballroom has sit down capacity for up to 375 guests as well as an Outdoor Courtyard with the capacity for 150 guests for an outdoor ceremony. Reservations are accepted up to 24 months in advance. To secure your date a refundable security deposit in the amount of \$1000.00 is due at the time of signing. Security Deposit will be refunded in full assuming no damage of any kind has occurred to the facility, and no additional costs have been incurred. If for some reason the Event is canceled the deposit will be forfeited. All rentals will include tables, chairs, china, flatware, stemware and all table linens/napkins. All event setup and cleanup is also provided. Additional linens are available, including chair covers w/ sash, table runners and table skirting. Please inquire with your Event Coordinator for pricing.

Facility rentals include 6 hours for each event. Additional time is available at a rate of \$400 per hour. Event extensions are allowed with written approval from management, arranged in advance prior to the event date. Events will not extend beyond 12:00 am.

At the time of signing an estimated attendance will be established. A Final Attendance Guarantee must be received at least 7 days prior to event date and be at least 85% of the estimated attendance. If no guarantee is given the estimated attendance will be used. The PIASC will be prepared to serve 3% over your final agreed upon attendance and your final billing will be based upon the final estimate or the number of people served whichever is greater. Catering for Saturday Events will have a 150-guest minimum any other day will have a 75-guest minimum.

Payment Terms

All event expenses must be paid in full prior to the event date. The initial deposit is paid to reserve your event date and is not applied to the balance for the event. An additional payment is required 90 days prior to the event date and must be at least 50% of the estimated food cost. The final balance and guaranteed attendance are due 14 days prior to the event. All prices may be subject to change based on current market pricing for food and related items. At time of signing an estimate will be given for total Event cost, the final price will be established 60 days prior to event and will be final. If estimated total is paid in full prior to 60 days before the event then the estimated price will be honored and no changes will be made. Maximum price change will be 3% of the estimated total.

Security

The PIASC will not be held liable for losses or damage to any property left behind by the client or the client's outside contractors. Security services are provided for all events at a rate of \$350 per Event

Food and Beverage

The PIASC takes great pride in providing a fine dining experience using only the highest quality cuts of meat and the freshest produce. We have a proven reputation for serving only the best tasting, most elegantly presented dishes. All food and beverage services are to be supplied by the PIASC. We would be happy to create special menus to accommodate any and all special needs. When selecting multiple entrées for your menu the cost of the higher priced entrée will be the amount charged on the final bill. Additional entrée selections may be available for an additional fee, please inquire with your event coordinator for pricing and details. Children's Menus are available to your young guests between 5 – 11 years of age. Outside catering is not allowed at the Italian club, and our kitchen is not available for private use. The PIASC does not allow any food to be brought into or removed from the facility without prior written approval from management.

Alcoholic Beverages

Alcohol may not be brought into the facility under any circumstances. All alcoholic beverages must be provided by the PIASC. This rule is strictly enforced and is non-negotiable. The California State Liquor Control Board regulates the sale of all alcoholic beverages, and the PIASC is responsible for following and enforcing these rules and regulations. Wine and Champagne may be allowed as an exception under special circumstances with prior written approval from management and will be subject to a \$15.00 corkage fee per bottle. Providing Alcohol to minors (under the age of 21) is unlawful and will not be tolerated under any circumstances. For the protection of you and your guests the PIASC reserves the right to refuse service to anyone. Any violation of these rules will result in immediate ejection for the person(s) involved and possible termination of the event.

Decorations

All flower arrangements must be prepared prior to delivery to event. No buckets of unprepared flowers or water will be allowed. Flower persons must arrive in enough time prior to the event so as not to be in the way of the wait staff that is setting up for the event. Bubbles, Rice, and Birdseed are prohibited in the Hall. Any and all decorations that must be hung require prior approval from management so as not to cause damage to the facility. At no time and for any reason can anything be hung from the chandeliers. All Candles must be contained, and flames must be below the rim of the container.

Liability Release

The facility user shall indemnify, defend and hold harmless the Peninsula Italian American Social Club of San Mateo, its Officers, Officials, Employees, Successors and assigns for and against any and all liability, loss, damage, expense, costs, including without limitation costs and fees of litigation, of every nature arising out of or in connection with facility user's use of the Peninsula Italian American Social Club of San Mateo except such loss or damage which is caused by the gross negligence or willful misconduct of the Peninsula Italian American Social Club of San Mateo.

Conditions

All event pricing is subject to an 22% service charge and current California State sales tax of 9.00%

I have read and understand the terms and conditions of the Peninsula Italian American Social Club's policies and procedures.

I acknowledge all policies stated in the above document and will comply with all such conditions.

Client Signature

Date

PIASC Representative Signature

Date

Hors D' Oeuvres

Prices are based on 50 Servings Ea.

Passed Selections

Bacon Wrapped Scallops \$315

Scallop wrapped in Bacon

Grandma's Italian Meatballs \$250

with a Classic Marinara Dipping Sauce

Miniature Beef Tenderloin Crostini \$315

Toasted Crostini topped with sliced Beef Filet, Fresh Arugula & a Garlic Horseradish Aioli

Mini Crab Cakes \$315

Delicious Crab Salad Lightly Breaded and served with a Crispy Exterior

Mushroom Risotto Triangles \$275

Mushroom Risotto baked inside a flakey Puff Pastry Triangle

Spanakopita \$305

Traditional Greek Pastry filled with Spinach, Onions, & Feta Cheese

Pear & Brie Filo Rolls \$295

Warm Pear & Brie Cheese stuffed inside a flakey Puff Pastry

Artichoke Beignets \$275

Juicy Artichoke Hearts Stuffed with Cream Cheese and Spices and then Lightly Breaded & Fried

Tomato Trilogy Bruschetta \$250

Italian Marinated Tomatoes & Onions on a Toasted Ciabatta Crostini

Lamb Lollipops \$340

Grilled Mini Lamb Chops Served with a Mint Dipping Sauce

Vegetable Spring Rolls \$275

served with a Sweet & Sour Sriracha dipping sauce

Pork Filled Lumpia \$255

served with a Sweet & Spicy dipping sauce

Fig & Mascarpone Beggars purse \$275

Sweet Fig Compote & Mascarpone Cream wrapped in Flakey Puff Pastry

Crispy Asiago Asparagus Spears \$305

Fresh Asparagus Spears & Savory Asiago Cheese Wrapped in Buttery Phyllo & Baked till crispy

Assorted Mini Quiche \$290

Assortment of Bacon, Egg & Cheese, and Spinach Florentine Quiches

Beef Bourguignon \$305

Tender Beef Braised in Burgundy Wine, Bacon, Carrots, Garlic & Thyme wrapped in Buttery Pastry

Mini Caprese Skewers \$275

Cherry Tomatoes, Fresh Basil & Bocchini di Mozzarella and Tossed in Balsamic Vinaigrette

Mushroom Vol Au Vent \$300

Exotic Blend of Wild Mushrooms w/ Aged Sherry & Rich Fontina Cheese Baked in Flakey Pastry

Hors D' Oeuvres

Prices are based on 50 Servings Ea.

Stationed Selections

Gourmet Cheese and Crackers \$305

Assorted Sliced Chesses, Including Havarti, Monterey Jack, Swiss, Provolone & Smoked Gouda all served with Assorted Crackers

Fresh Sliced Seasonal Fruits \$315

Assorted Melons, Pineapple, Strawberries, & Clusters of Red and Green Seedless Grapes

The Elite Antipasti \$325

Salami, Coppa, Prosciutto, Mortadella, Bocchini di Mozzarella, Provolone Cheese, & Marinated Olives,

California Crudités \$295

Broccoli Fleurettes, Cauliflower, Baby Carrots, Celery, Grape Tomatoes, Cucumber, & Mushrooms with Assorted Dressings for Dipping

Focaccia Platter \$275

(Assorted Pizza Style Italian Flatbread)

Assorted Toppings include; Pesto, Sausage, Mushroom, & Cheese

Baked Brie Cheese Board with Fig Jelly \$315

Brie Cheese Rounds Wrapped in Puff Pastry and Baked till Buttery and Flakey, & Served with Toasted Crostini or Crackers and a Sweet Fig Jelly

Shrimp Cocktail \$325

Jumbo Cocktail Shrimp Served Chilled and Accompanied with Our House Made Cocktail Sauce and Fresh Lemon Slices

All Food & Beverage Prices are Subject to 20% Service Charge & 9% CA State Sales Tax

Dessert Options

Priced Per Person

(Desserts have a 20 Piece Minimum Order)

Tiramisu \$6.00

Two Layers of Espresso Drenched Sponge Cake Divided by Layers of Mascarpone Cream
& Dusted with Cocoa Powder

Cannoli \$5.50

Crunchy Pastry Shell Filled with a Mixture of Sweet Ricotta & Chocolate Chips

Napoleon \$6.00

Crisp Layers of Puff Pastry Separated by Layers of Pastry Cream & then Dusted with Powdered
Sugar

Cappuccino Mousse \$6.00

A Delicate Cappuccino Mousse sits Perfectly on top of a Coffee Soaked Sponge Cake & is
Garnished with a Chocolate Coffee Bean

Frutta Di Bosco \$5.75

A Short Pastry Crust Filled with Chantilly Cream and then Topped with a Layer of Sponge Cake
& an Assortment of Blue Berries, Raspberries, Blackberries, & Strawberries

Spumoni Bomba \$5.50

Strawberry, Pistachio, & Chocolate Gelato Coated in a hard Chocolate Shell
& Drizzled with White Chocolate

Coffee Tartuffo \$5.50

Cappuccino Gelato with an Espresso Filled Center & Covered in Coffee Flavored Meringue
Sprinkles

Ice Cream Scoops \$3.50

2 Scoops of Your Favorite; Vanilla, Chocolate, Strawberry or Spumoni Ice Cream
(Make it a Sundae Bar with Assorted Toppings & Sauces add 2.00)

Assortment of Italian Cookies \$3.50

Fiorentini, Bacio Di Dama, Fragola, Sabbiosino, etc...

All Food & Beverage Prices are Subject to 22% Service Charge & 9% CA State Sales Tax

Gold Level

Buffet Menu

Your Choice of One Salad

Salads

Insalata di Casa

Fresh Spring Mix Greens & Hearts of Romaine with shredded Carrots, Red Cabbage, Cherry Tomatoes, Garbanzo & Kidney Beans, and house made Croutons Tossed in Our House Red Wine Vinaigrette

Caesar

Fresh Hearts of Romaine with grated Parmesan Cheese tossed with a creamy Caesar Dressing and topped with House-Made Herbed Croutons

Spinach & Cranberry

Fresh Baby Spinach, Tart Dried Cranberries, Toasted almonds & Blue Cheese Crumbles
Tossed in a sweet Balsamic Vinaigrette

Tropical Summer

Garden Fresh Spring Mix Lettuce, Red Seedless Grapes, Sliced Strawberries, Mandarin Orange Segments, and Grape Tomatoes tossed in a Citrus Vinaigrette and topped with shaved Almonds

Your Choice of Any One Pasta

Pastas

Rigatoni al Bolognese

Porcini Mushrooms, Garlic, Fresh Italian Herbs and Meat

Farfalle al Pesto

Fresh Basil, Garlic, & Olive Oil

Porcini Cream Fusilli

Porcini Mushrooms, Heavy Cream, Garlic, Parmesan, Nutmeg

Fettuccini Alfredo

Heavy Cream, Garlic, & Parmesan Cheese

Garlic Butter Tortellini

(add \$1.00 per person)

Cheese Tortellini with Garlic Butter Sauce

Your Choice of Any Two Side Dishes

Gourmet Sides

Creamy Garlic Parmesan Smashed Potatoes

Oven Roasted Asparagus with Crispy Bacon

Roasted Red Potatoes with Rosemary & Garlic

Italian Mixed Vegetables

Wild Rice Pilaf

Green and Yellow Zucchini w/ Red Bell Pepper

Green Beans w/ Bacon & Onions

Broccoli and Cauliflower Medley

Buffet Entrée Selections

Your Choice of One, Two, or Three Different Entrées

Chicken

Oven Roasted Chicken Breast
with Rosemary, lemon, and a White Wine Sauce

Chicken Scaloppini
with Porcini Mushrooms, Diced Tomatoes, in a Creamy Wine Sauce

Chicken Piccata
Tender Sautéed Chicken Cutlets served with Capers and a White Wine Lemon Sauce

Chicken Parmesan
Lightly Breaded Chicken Cutlets Topped with Melted Provolone Cheese and Smothered in Marinara

Pork & Lamb

Roasted Pork Tenderloin
Thick Sliced Pork Tenderloin served with a Spiced Apple-Cranberry Sauce

Leg of Lamb
Slow Roasted Leg of Lamb served Medium Rare and topped with a Mint Infused Au Jus

Seafood

Butter Poached Salmon

Poached in a White Wine Butter Sauce and topped with fresh Dill and Lemon

Petrale Sole

Lightly Battered Fillet of Sole with a Lemon & White Wine Butter Sauce

Shrimp Scampi

Sautéed in a Garlic and Herb Butter Sauce & served on top of Linguini Pasta

Beef

Veal Marsala

Porcini Mushrooms and a Rich Marsala Wine Reduction

Veal Piccata

Tender Sautéed White Veal Cutlets served with Capers and a White Wine Lemon Sauce

Herb Crusted Roast Beef

Slow Roasted and served with a Rich Brown Burgundy Mushroom Sauce

Oven Roasted Tri Tip

Topped with your Choice of Caramelized Onions or Sautéed Mushrooms

Hand Carved Prime Rib

(add \$5.00 per person)

Herb Crusted Prime Rib slow Roasted to Perfection and served with a House-Made Au Jus and Spicy Horseradish Sauce

Buffet Menu Also Includes Fresh Baked Bread & Butter

Prices Based on Number of Entrees Chosen

1 Entrée Selection \$39.00

2 Entrée Selection \$42.00

3 Entrée Selection \$45.00

All Food & Beverage Prices are Subject to 22% Service Charge & 9% CA State Sales Tax

Platinum Level Plated Dinner Menu

\$40.00 Per Person

Platinum Level Menu Features an amazing Two Course Meal that Includes
Choice of Individually Served Salad & Choice of Two Entrees

1st Course

Your Choice of One Salad Selection

Insalata di Casa

Fresh Spring Mix Greens & Hearts of Romaine with shredded Carrots, Red Cabbage, Cherry Tomatoes, Garbanzo & Kidney Beans, and house made Croutons Tossed in Our House Red Wine Vinaigrette

Caesar

Fresh Hearts of Romaine with grated Parmesan Cheese tossed with a creamy Caesar Dressing and topped with House-Made Herbed Croutons

2nd Course

Your Choice of Two Entrée Selections

Chicken

Rosemary Chicken

Oven Roasted 1/2 Chicken in a Lemon, Garlic, White Wine Sauce

Chicken Piccata

Tender Sautéed Chicken Cutlets served with Capers and a White Wine Lemon Sauce

Pork and Lamb

Oven Roasted Pork Tenderloin

with Garlic and Rosemary, topped with Spiced Apples & Cranberries

Leg of Lamb

Seared and then Baked to perfection served with our House-Made Mint Sauce

Seafood

Butter Poached Salmon

Pacific Salmon Fillet Poached in Butter and White Wine topped with fresh dill and Lemon

Shrimp Scampi

Jumbo Prawns Sautéed in White Wine and Served with and Herbed Butter Sauce

Beef

Slow Roasted Beef

Served with House-Made Rosemary Garlic Au Jus

Herb Crusted Tri Tip

Thinly Sliced Oven Roasted Tri Tip Cooked to a Perfection & Topped with your Choice of Sautéed Mushrooms or Caramelized Onions

Top Sirloin

Top Sirloin Steak Lightly Seared Then Roasted in the Oven and Topped with a Garlic & Herb Compound Butter

Vegetarian Entrées

Oven Baked Lasagna

Fresh Seasonal Vegetables, Ricotta & Mozzarella Cheese, in a House-Made Marinara Sauce

Eggplant Parmesan

Lightly Breaded Oven Fried Eggplant topped with Melted Provolone and finished with a Creamy House Marinara

All Plated Entrees are Served with your Choice of Two Gourmet Sides

Italian mixed Vegetables

Wild Rice Pilaf

Green & Yellow Mixed Zucchini

Broccoli and Cauliflower Medley

Creamy Garlic Parmesan Smashed Potatoes

Oven Roasted Asparagus with Crispy Bacon

Oven Roasted Baby Reds with Rosemary

Green Beans w/ Bacon & Caramelized Onions

All Food & Beverage Prices are Subject to 22% Service Charge & 9% CA State Sales Tax

Diamond Level Plated Dinner Menu

\$46.00 Per Person

Diamond Level Menu Features a Delicious Three Course Meal to Include
Choice of Salad, Pasta & Choice of Two Entrees

1st Course

Your Choice of One Salad Selection

Insalata di Casa

Fresh Spring Mix Greens & Hearts of Romaine with shredded Carrots, Red Cabbage, Cherry Tomatoes, Garbanzo & Kidney Beans, and house made Croutons Tossed in Our House Red Wine Vinaigrette

Caesar

Fresh Hearts of Romaine with grated Parmesan Cheese tossed with a creamy Caesar Dressing and topped with House-Made Herbed Croutons

Spinach & Cranberry

Fresh Baby Spinach, Tart Dried Cranberries, Toasted almonds & Blue Cheese Crumbles
Tossed in a sweet Balsamic Vinaigrette

2nd Course

Your Choice of One Pasta Selection

Pasta Served Family Style

Rigatoni al Bolognese

Porcini Mushrooms, Garlic, Fresh Italian Herbs and Meat

Farfalle al Pesto

Fresh Basil, Garlic, & Olive Oil

Porcini Cream Fusilli

Porcini Mushrooms, Heavy Cream, Garlic, Parmesan, Nutmeg

Fettuccini Alfredo

Heavy Cream, Garlic, & Parmesan Cheese

Garlic Butter Tortellini

Cheese Tortellini with Garlic Butter Sauce

3rd Course

Your Choice of any Two Plated Entree Selections

Chicken

Rosemary Chicken

Oven Roasted 1/2 Chicken in a Lemon, Garlic, White Wine Sauce

Chicken Scaloppini

Grilled Chicken Breast with Diced Tomatoes, Herbs and a White Wine Mushroom Sauce

Chicken Parmigiana

Breaded Chicken breast topped with Oven Melted Provolone and a House-Made Marinara Sauce

Pork and Lamb

Apple Glazed Pork Chops

Thick Cut Bone-In Pork Chops Grilled to Perfection & served with a Spiced Apple Sauce

Rack of Lamb

Marinated with Mint, Oregano, And Sage, Oven Seared and then Slow Roasted & topped with a House-Made Mint Sauce

Seafood

Butter Poached Salmon

Fresh Filet of Salmon Lightly Grilled and Then Baked to Perfection, served with a White Wine Sauce & topped with fresh dill and Lemon

Petrale Sole

Lightly Breaded Fillet of Sole grilled to a Golden Brown and topped with a Lemon & Butter Sauce

Filet of Sea Bass

Fresh Caught Filet of Sea Bass Grilled to Perfection and Served with a and topped with White Wine Pan Sauce

Veal

Veal Scaloppini

Tender White Veal Cutlets with Diced Tomatoes, Herbs and a White Wine Mushroom Sauce

Veal Piccata

Tender Sautéed White Veal Cutlets served with Capers and a White Wine Lemon Sauce

Beef

New York Strip

Pan Seared Then Grilled to a Perfect Medium Rare and topped with a Rosemary-Garlic Pan Sauce

Prime Rib

Herb Crusted Prime Rib Slow Roasted to Perfection and served with a House-Made Au Jus and Spicy Horseradish Sauce

Filet Mignon

Center Cut Filet Mignon, Pan Seared and Grilled to a Perfect Medium Rare & served with a Garlic-Herb Compound Butter

Vegetarian Entrées

Oven Baked Lasagna

Fresh Seasonal Vegetables, Ricotta & Mozzarella Cheese, in a House-Made Marinara Sauce

Eggplant Parmesan

Lightly Breaded Oven Fried Eggplant topped with Melted Provolone and finished with a Creamy House Marinara

All Plated Entrees are Served with your Choice of Two Gourmet Sides

Italian mixed Vegetables

Wild Rice Pilaf

Green & Yellow Mixed Zucchini

Broccoli and Cauliflower Medley

Creamy Garlic Parmesan Smashed Potatoes

Oven Roasted Asparagus with Crispy Bacon

Roasted Red Potatoes with Garlic & Rosemary

Green Beans w/ Bacon & Caramelized Onions

Menu Also Includes Fresh Baked Bread & Butter

The Diamond Level Menu Also Allows you to Choose Any Selection from the Above Platinum or Buffet Menus if so Desired

All Food & Beverage Prices are Subject to 22% Service Charge & 9% CA State Sales Tax

Beverage Packages

All Beverage Packages Include Unlimited Soda, Sparkling Water, Coffee & Tea
(Prices are per Person)

House Wine Service

House Red and White Wine
(During Dinner Approx. 2 hours)
\$ 5.00

Premium Wine Service

Premium Red & White Wine
(During Dinner Approx. 2 hours)
\$7.00

Hosted Bar Packages are Priced Per Person and offer Unlimited Drinks for the Time period chosen.
All Packages Include Domestic & Imported Bottled Beer, House Red & White Wine, and all Soft Drinks
(No Shots will be Served)

House

Well Vodka, Whiskey, Tequila,
Rum, & Scotch

One Hour \$9.00
Two Hours \$14.00
Three Hours \$19.00
Four Hours \$23.00

Call

Kettle One, Makers Mark, Jose Cuervo,
Bacardi, Chivas Regal,

One Hour \$11.00
Two Hours \$16.00
Three Hours \$21.00
Four Hours \$25.00

Premium

Grey Goose, Bulleit Bourbon, Patron,
Glenlivet, Hennessy, Courvoisier

One Hour \$13.00
Two Hours \$18.00
Three Hours \$23.00
Four Hours \$27.00

Cash Bar Prices

Soda, Juice, & Sparkling Water	\$2.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
Draft Beer	\$6.00
House Wine (Glass)	\$5.00
Premium Wine (Glass)	\$7.00
House Drinks	\$7.00
Call Drink	\$9.00
Premium Drinks	\$11.00

No Host Bar has a \$300.00 Minimum Guarantee
Bringing alcoholic beverages onto the premises is strictly prohibited

All Package Prices are subject to a 22% Service Charge and 9% Ca State Sales Tax