



gusto

**WOODFIRED PIZZA
KITCHEN**

ON-PREMISE CATERING

201-460-1039

119 PARK AVE,

EAST RUTHERFORD, NJ 07073

STORE HOURS

SUNDAY - THURSDAY 11 AM - 9 PM

FRIDAY - SATURDAY 11 AM - 10 PM

PACKAGE I

(20 Adult minimum)

Offered Monday thru Friday 11:00 AM till 3:00 PM
& Monday Thru Thursday For Dinner.

Greens

Baby Green Salad Tossed with Our White Balsamic Vinaigrette.

Entrees (Guest Choice of One)

Chicken & Penne

Roma tomatoes, pesto, grilled chicken,
fresh mozzarella, arugula & Kalamata olives.

Penne Alla Vodka

Sundried tomatoes, mushrooms,
sauteed onions, vodka tomato cream sauce.

Chicken Marsala

Pan sauteed breast of chicken, mushroom marsala sauce, rosemary
roasted potatoes and vegetable mélange.

Coffee & Dessert

Chef's Tiramisu

Coffee -Hot Tea-Soft Drinks

\$28 Per Person

Plus N.J. Sales Tax & 20% Gratuities

PACKAGE II

(20 Adult minimum)

Ordered Monday thru Friday 11-am till 3-pm & Monday
thru Thursday for Dinner

Appetizer Served Family Style

Oven Roasted Tomato Bruschetta.

Greens

Baby Green Salad Tossed with Our White Balsamic Vinaigrette.

Entrees (Guest Choice of One)

Eggplant Parmigiana

Baked To Perfection, Parmigiano, Toasted Mozzarella, Penne
Pomodoro.

Chicken Francaise

Egg battered chicken breast, rich lemon butter sauce,
rosemary roasted potatoes and vegetable mélange.

Rigatoni & Meatballs

Rigatoni, Meatballs, Tomato basil Sauce, Parmigiano.

Coffee & Dessert

Chef's Tiramisu

Coffee | Hot Tea | Soft Drinks

\$34 Per Person

Plus N.J. Sales Tax & 20% Gratuities

PACKAGE III

(20 Adult minimum)

Offered Monday thru Friday 11:00 AM till 3:00 PM
& Monday Thru Thursday For Dinner.

Appetizers Served Family Style

Fried Calamari with a Fresh Tomato Dipping Sauce. Mozzarella,
Roasted Red Peppers, Fresh Tomatoes, Balsamic Demi & E.V.O.O.

Greens (Host Choice of One)

Baby Green Salad Tossed With Our Raspberry Vinaigrette or Caesar
Salad.

Entrees (Guest Choice of One)

Lemon Chicken Sauté

Sautéed Chicken Breast in a Lemon White Wine Butter Sauce with
Cherry Tomatoes, Capers, Rosemary Roasted Potatoes and Vegetable
Mélange.

Pan Roasted Pork Loin

Pan Roasted Pork Loin, Topped With Sauteed Spinach, Sun-Dried
Tomatoes, Mozzarella Cheese, Natural Pan Au Jus, Rosemary Roasted
Potatoes and Vegetable Mélange.

Grilled Salmon

Topped with a Citrus Basil Burre Blanc, Rosemary Roasted Potatoes
and Vegetable Mélange.

Coffee & Dessert

Chef's Cake

Coffee | Hot Tea | Soft Drinks

\$42 Per Person

Plus N.J. Sales Tax & 20% Gratuities

PACKAGE IV

(20 Adult minimum)

Offered Every Day For Lunch & Dinner

Appetizers Served Family Style

Fried Calamari with a Fresh Tomato Dipping Sauce
Mozzarella, Prosciutto, Fresh Tomatoes, Balsamic Demi & E.V.O.O.
Margherita Flat Bread With Arugula, Prosciutto & E.V.O.O.

Pasta Course

Penne, Pomodoro Sauce, Basil, Pesto Parmigiano & E.V.O.O

Greens (Host Choice of One)

Arugula, Sundried Tomatoes, Shaved Parmesan Cheese, Honey
Balsamic Vinaigrette. Or Caesar Salad

Entrees (Guest Choice of One)

Chicken Shitake

Egg Battered Chicken Breast, Roasted Shallots, Shitake Mushrooms,
Sun-Dried Tomatoes, Madeira Wine Sauce, Rosemary Roasted
Potatoes and Vegetable Mélange.

Grilled Salmon

Topped with a Lemon white Wine Butter Sauce with Leeks, Cherry
Tomatoes Rosemary, Roasted Potatoes and Vegetable Mélange.

Pan Roasted Pork Loin

Pan Roasted Pork Loin, Topped With Sauteed Spinach, Sun-Dried
Tomatoes, Mozzarella Cheese, Natural Pan Au Jus, Rosemary Roasted
Potatoes and Vegetable Mélange

Coffee & Dessert

Assorted Mini Pastries-Fruit Platters

Espresso-Cappuccino | Coffee | Hot Tea | Soft Drinks

\$55 Per Person

Plus N.J. Sales Tax & 20% Gratuities

PACKAGE V

(20 Adult minimum)

Appetizers Served Family Style

Fried Calamari with a Fresh Tomato Dipping Sauce
Mozzarella, Prosciutto, Fresh Tomatoes, Balsamic Demi & E.V.O.O.
Stuffed Portobello Mushroom With A Red Wine Demi.

Pasta Course

Farfalle, Pomodoro Sauce, Fresh Basil and Herbed Ricotta Cheese.

Greens (Host Choice of One)

Arugula, Sundried Tomatoes, Shaved Parmesan
Cheese, Honey Balsamic Vinaigrette. Or Caesar Salad.

Entrees (Guest Choice of One)

Stuffed Chicken

French Cut Breast of Chicken Stuffed with Prosciutto, Spinach,
Fontina Cheese, Madeira Wine Sauce Served with Rosemary
Roasted Potatoes and Grilled Asparagus

Grilled Salmon

Sautéed Broccoli Rabe, Three Cheese Polenta
Grilled Portobello Mushroom, Mediterranean Salsa.

N.Y.Strip Steak

Grilled to Perfection, Shallot Port Wine
Demi Rosemary Roasted Potatoes and Vegetable Mélange.

Coffee & Dessert

La Dolce Vita-Fruit Platters
Espresso | Cappuccino | Coffee | Hot Tea | Soft Drinks

\$65 Per Person

Plus N.J. Sales Tax & 20% Gratuities

FAMILY STYLE I

(20 Adult minimum)

Offered Monday thru Friday 11-am till 3-pm
& Monday thru Thursday for Dinner

Greens (Host Choice of One)

Simple-Caesar

Pastas (Host Choice of One)

Spaghetti Pomodoro | Spaghetti & Meatballs | Rigatoni Alfredo
Penne Alla Vodka | Fusilli Chicken Arabbiata | Farfalle Sausage
Chicken & Penne | Sausage & Broccoli Rabe | Chicken & Broccoli
Pork Rigatoni | Spicy Chicken Fusilli | Rigatoni Bolognese
Spaghetti with White Clams +2 | Shrimp Scampi +2
Seafood Fra Diavolo +3

Beverages

Coffee | Hot Tea | Soft Drinks

Dessert (Host Choice of One)

Chocolate Mousse Cake | Tiramisu | Limoncello
Mascarpone | Cheesecake | Bread Pudding

\$28 Per Person

Plus N.J. Sales Tax & 20% Gratuities

FAMILY STYLE II

(20 Adult minimum)

First Course (Host Choice of Two)

Simple | Caesar | Arugula | Italian | Chopped Cobb
Primavera Mediterranean | Farro-Pera Primavera
Crispy Mozzarella-Tomato Bruschetta | Crispy Zucchini Fritte
Fried Calamari | Stuffed Portobello | Fresh Mozzarella Tomato & Basil
Margherita Flat Bread With Arugula, Prosciutto & E.V.O.O.

Zuppa Di Clams +1 | P.E.I. Mussels +1

Second Course (Host Choice of Two)

Spaghetti Pomodoro | Spaghetti & Meatballs | Rigatoni Alfredo |
Penne Alla Vodka | Fusilli Chicken Arabbiata | Farfale Sausage
Chicken & Penne | Sausage & Broccoli Rabe | Chicken & Broccoli
Pork Rigatoni | Spicy Chicken Fusilli | Rigatoni Bolognese
Spaghetti with White Clams +2 | Shrimp Scampi +2
Seafood Fra Diavolo +3 Chicken Scallopine | Chicken Parmigiano
Chicken Scarpiello Chicken Marsala | Chicken Scampi
Eggplant Parmigiano | Pan Roasted Pork Loin

Grilled Salmon +2 | Salmon Piccata +2 | Filet Of Sole Francaise +2

Sides

(Choose Any Side For An Additional \$2 Per Person)
Garlic Mashed Potatoes | Roasted Garlic Broccoli
Fresh Herbed Roasted Potatoes | Vegetable Melange

Third Course Dessert (Host Choice of Two)

Chocolate Mousse Cake | Tiramisu
Limoncello Mascarpone Cheesecake | Bread Pudding
Fresh Fruit Platters | Apple Pizzette | Fried Rainbow Cookies

Beverages

Coffee | Hot Tea | Soft Drinks

\$42 Per Person | Plus N.J. Sales Tax & 20% Gratuities

FAMILY STYLE III

(20 Adult minimum)

Offered Every Day For Lunch & Dinner

First Course (Host Choice of 2 Appetizers & 2 Salads)

Simple | Caesar | Arugula | Italian | Chopped Cobb
Primavera-Mediterranean | Farro Pera-Primavera
Crispy Mozzarella-Tomato Bruschetta | Crispy Zucchini Fritte
Fried Calamari | Stuffed Portobello | Fresh Mozzarella Tomato
Margherita Flat Bread With Arugula, Prosciutto & E.V.O.O.

Zuppa Di Clams +1 | P.E.I. Mussels+1

Second Course (Host Choice of 2 Pastas & 2 Entrees)

Spaghetti Pomodoro | Spaghetti & Meatballs | Rigatoni Alfredo
Penne Alla Vodka | Fusilli Chicken Arabbiata | Farfale Sausage
Chicken & Penne | Sausage & Broccoli Rabe | Chicken & Broccoli
Pork Rigatoni | Spicy Chicken Fusilli | Rigatoni Bolognese
Spaghetti with White Clams+2 | Shrimp Scampi +2
Seafood Fra Diavolo+3 | Chicken Scallopine | Chicken Parmigiano
Chicken Scarpiello | Chicken Marsala | Chicken Scampi | Eggplant
Parmigiano | Pan Roasted Pork Loin | **Grilled Salmon+2**
Salmon Piccata+2 | Filet of Sole Francaise +2
Beef Medallions Port Wine Demi +3

Sides (Choose Any Side For An Additional 2 Per Person)

Garlic Mashed Potatoes | Roasted Garlic Broccoli
Fresh Herbed Roasted Potatoes | Vegetable Melange
Sauteed Broccoli Rabe +1 | Wilted Spinach +1

Third Course Dessert (Host Choice of Two)

Assorted Mini Pastries | Fresh Fruit Platters
Apple Pizzette | Sugar Float | Fried Rainbow Cookies

Beverages

Espresso-Cappuccino-Coffee -Hot Tea-Soft Drinks

\$52 Per Person | Plus N.J. Sales Tax & 20% Gratuities

ADDITIONAL DETAILS

- We are a BYOB restaurant so guests can provide their own beer, wine & alcoholic beverages.
- All children under the age of 10 years are half price of package selected and receive choices from our kids menu. Vegetarian or allergy related options available.
- All packages require a minimum - inquire about our room minimums.
- Our party room accommodates up to 60 guests. Our atrium area is semi private and accommodates up to 40 guests. Event duration is limited to three (3) hrs, unless otherwise agreed upon in advance (a fee per person may apply).
- 20% Deposit is required to secure the date on the guaranteed adult minimum.
- A final head count with payment is required one week prior to the event. The customer will be charged for any additional guests the day of the event.
- Specialty linens & colors may require additional fees.
- Cancellation within 7 days of the event will result in loss of the deposit.
- 20% Gratuity will be added to all party packages.
- N.J. Sales tax will be added to all party packages.
- Please ask a manager about our off-premise and corporate functions & trays to go menu.
- All prices subject to change.

THANK YOU