

APPETIZER MENU

**\$15 PER PERSON
CHOOSE 4:**

Eggplant Rollatini

Bruschetta

Caprese

Stuffed Mushroom Caps

Meatballs

Stuffed Breads (Italian, Veggie)

*Meat & Cheese Antipasti
with Roast Pepper*

Mussels (Red or White)

Risotto Balls

Gorgonzola & Tomato Pizettes

Price does not include 6% sales tax, 20% gratuity, alcoholic beverage or dessert

DESSERT MENU

**\$4 PER PERSON
CHOOSE 1:**

Biscotti & Cannolis

Tiramisu

Fresh Fruit (seasonally)

Price does not include 6% sales tax or 20% gratuity

BEVERAGE MENU

\$75 FEE WILL APPLY FOR BARTENDER

BEER & WINE PACKAGE (PRICES ARE PER PERSON)

Features imported and domestic beer, house wine, sodas and juices

One Hour \$15

Two Hours \$17

Three Hours \$20

Four Hours \$22

PREMIUM BAR PACKAGE

(PRICES ARE PER PERSON)

Features cocktails, imported and domestic beer, house wine, sodas & juices

One Hour \$19

Two Hours \$21

Three Hours \$24

Four Hours \$26

HOUSE WINES

Sparkling \$22 bottle

Riesling \$22 bottle

Pinot Grigio \$20 bottle

Chardonnay \$20 bottle

Chianti \$20 bottle

Cabernet \$20 bottle

Pinot Noir \$20 bottle

COCKTAILS

Bottled domestic beer \$4

Bottled imported beer \$4

Mixed drinks \$6

Premium drinks \$8

Martinis \$7

Premium Martinis \$9

Party Punch (pitcher) \$50

Wine Punch (pitcher) \$40

Specialty cocktails \$8

Bottled Water \$6



**FROM THE BOOT
SPECIAL EVENT MENU**

FROM THE BOOT

www.fromtheboot.com

110 East Butler Avenue
Ambler, Pennsylvania
19002

215 646 0123 phone



**FROM THE BOOT
SPECIAL EVENT MENU**

Thank you for your interest in **From the Boot Ambler**. Our restaurant can accommodate groups of 20 to 80 guests for special events.

Our special event menu appears below. If you are interested in a more casual event, please consider our appetizer menu on the back page. Desserts can be added to any of our menus. We also have a great selection of beer, wine & spirits sure to please any group.

**APPETIZERS
AND SALADS
(SELECT TWO)**

- Eggplant Rollatini*
Stuffed with Ricotta, Romano Cheese, Mozzarella Cheese & Parsley

- Mussels*
Red or White

- Bruschetta*
Italian Toast, Chopped Tomato, Red Onion, Garlic, Olive Oil & Basil

- Meat and Cheese Antipasto*
Soppresatta, Prosciutto, Sharp Provolone Cheese, Roast Red Pepper & Calamata Olive

- Caprese*
Fresh Mozzarella, Plum Tomatoes, Calamata Olives, Basil & Olive Oil

- House*
Romaine, Plum Tomato, Red Onion, Calamata Olive, Gorgonzola & Extra Virgin Olive Oil

- Caesar*

**SIDES
(SELECT ONE)**

- Sausage*

- Meatballs*

- Broccoli Rabe*

- Grilled Vegetables*

**BAKED ENTRÉES
AND PASTA
(SELECT ONE)**

- Baked Ziti*

- Baked Ziti*
with Meat Sauce or Vegetables

- Marinara*

- Eggplant Parmigiana*

- Margherita*
Tomato, Basil, White wine, and garlic

- Vodka*

- Bolognese*
Meat Sauce, Cream & Parsley

- Chicken & Broccoli*
White Wine & Garlic

- Broccoli Rabe and Sausage*
Roast Red Pepper, White Wine & Garlic

Affordable pricing

Menu pricing is based on a 5 item menu. Additional items increase per-head costs and substitutions may be subject to additional charges.

There are no room charges when holding an event at From The Boot Ambler. However, we do add a 20% gratuity and 6% sales tax to each event. As soon as details are finalized we can provide an invoice for your review.

Book your party now

Once we have discussed a date, we will ordinarily hold it in good faith. To finalize booking any date on our calendar, a \$150 non-refundable deposit is required. This deposit will be applied to your balance the night of the event.

Feel free to contact us via e-mail at info@fromtheboot.com. If you would prefer to speak to someone directly, call 215-646-0123 and ask for Bob or Eliannah.

Thank you for your interest and we look forward to hearing from you.

**CHICKEN
(SELECT ONE)**

- Marsala*

- Picata*

- Francese*

- Parmigiana*

- Cacciatore*
Mushroom, Green Pepper, Marinara & Red Wine Vinegar

- Fiorentino*
Spinach, Mushroom & White Wine Garlic Sauce

**\$25
PER PERSON
BUFFET STYLE**

Above prices do not include sales tax, gratuity, alcoholic beverage, or dessert

Total guest count and menu items must be confirmed seven days prior to event

There is an 18 person minimum to book a private room

Room is not available before 12:00 PM

Any substitutions or special menu requests may be subject to additional charges

\$150 non-refundable deposit is required to book any date on our calendar.

Bringing your own dessert is subject to a \$1 per person plating fee