

**BEER & WINE
PACKAGES**

Includes Unlimited House Wine and Domestic Beers Only

2 HOURS \$16.95 PER PERSON

3 HOURS \$21.95 PER PERSON

**OPEN BAR
PACKAGES**

Does Not Include Shots or Premium Liquors

2 HOURS \$23.95 PER PERSON

3 HOURS \$30.95 PER PERSON

Add An Additional Hour of Open Bar OR Beer and Wine for \$7.95 per person

To Upgrade to Premium Liquor Please Speak with a Manager



120 DELAFIELD ST, POUGHKEEPSIE, NY 12601
(845) 485.7172 • FAX: (845) 485.7229 • www.CosimosPoughkeepsie.com

PLEASE ASK THE MANAGER ABOUT:

Open Bar Options, Off Premise Catering, Buffet Party Packages, Party Rooms.

Our Party Rooms Accommodates up to 80 People.

18% Gratuity will be added to any party of 7 or more

8.125% N.Y.S. Sales tax is added to all Packages

20% is required when booking a party and is non-refundable if party is not cancelled 7 days in advance

Prices Effective October 2016

Prices Subject to Change



Party Packages

ON PREMISES



These packages were designed to fit any type of function or occasion. However, we can tailor any package to your needs. Please feel free to speak to a manager about any questions or requests you may have.

Custom Wine Room Experience

Wine Room Accommodates Up To 50 People:

This magnificent room is surrounded by our selection of fine wines as well as our intimate and private outdoor terrace. This exquisite wine room is perfect for a wide variety of private events which include; wine dinners, social functions, client receptions & business luncheons.

ASSAGI DEL CHEF "Small Plates" \$64.95 per person

7 COURSE TASTING MENU OF CHEF'S SPECIALTIES

POLENTA "GNOCCHI"

Calabrese Soppresata, Hudson Valley Baby Kale, Brown Butter

CHEFS ARTISANAL MEATBALLS

Herbed Ricotta Crostini

ZITI CAVOLFIORRE

Wood Roasted Cauliflower, Cherry Tomatoes, Ziti alla Romana, Swiss Chard, White Wine Brodetto

GAMBERI OREGANATA

Jumbo Shrimp, Oregano Gratinato

PEAR TOSCANO SALAD

Baby Arugula, Pears, Shaved Pecorino Toscano, Prosecco Vinaigrette

SLICED BISTECCA TOSCANA

Rosemary & Garlic Rubbed Angus Beef, EVOO, Sea Salt

CHEF'S TIRAMISU

Add Wine Pairing (5 Wines) \$34.95 per person

PACKAGE I \$25.95

HOUSE SALAD

Host Chooses 2 Pastas to be served Family Style

FUSILLI AL POMODORO

Plum Tomatoes, Fresh Basil, EVOO, Parmigiano

PENNE ALLA VODKA

Caramelized Onions, Vodka Tomato Cream Sauce

EGGPLANT SICILIANO

Rigatoni, Brick Oven Roasted Eggplant, Pepperoncino Flakes, San Marzano Tomato Sauce, Toasted Garlic, Fresh Mozzarella

GRILLED CHICKEN PENNE

Roma Tomatoes, Chef's Pesto, Grilled Chicken, Fresh Mozzarella, Arugula, Calamata Olives

CHEF'S TIRAMISU

PACKAGE IV \$35.95

Appetizers Served Family Style

BRICK OVEN BRUSCHETTA

Garlic Brushed Focaccia Topped with Diced Roma Tomatoes, Fresh Basil, EVOO & Parmigiano

ARANCINI

Italian Rice Balls, Prosciutto, Manchego Cheese, Peas & Pomodoro Sauce

FRIED CALAMARI

Seasoned Calamari, Spicy Pomodoro Sauce

Choice of

HOUSE OR CAESAR SALAD

Choice of one of the Following Entrées

CHICKEN MARSALA

Pan-Seared Breast of Chicken in a Wild Mushroom Marsala Sauce

TILAPIA OREGANATA

Oregano Gratinato, Lemony Chardonnay Reduction

ABOVE SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES

PENNE ALLA VODKA

Caramelized Onions, Vodka Tomato Cream Sauce

CHEF'S TIRAMISU

PACKAGE II \$27.95

HOUSE SALAD

Choice of one of the Following Entrées

CHICKEN MARSALA

Pan-Seared Breast of Chicken in a Wild Mushroom Marsala Sauce Served with Rosemary Roasted Potatoes & Seasonal Vegetable

SUN-DRIED TOMATOES ALLA VODKA

Sun-dried Tomatoes, Mushrooms & Caramelized Onions Tossed with Penne in a Tomato Cream Sauce with a touch of Vodka

PENNE POMODORO

Plum Tomatoes, Basil, Garlic, EVOO, Parmigiano

GRILLED CHICKEN PENNE

Roma Tomatoes, Chef's Pesto, Grilled Chicken, Fresh Mozzarella, Arugula, Calamata Olives

CHEF'S TIRAMISU

PACKAGE V \$45.95

Appetizers Served Family Style

TRUFFLE PORTOBELLO FLATBREAD

Portobello Mushrooms, Goat Cheese, Truffle Oil, Mozzarella, Baby Arugula & Shaved Parmigiano

CAPRESE

Sliced Housemade Mozzarella, Vine Ripened Tomato, Torn Basil, EVOO, Fired Roasted Peppers

FRIED CALAMARI

Seasoned Calamari, Spicy Pomodoro Sauce

CHOICE OF HOUSE OR CAESAR SALAD

Choice of one of the Following Entrées

CHICKEN SHITAKE

Hudson Valley Egg Battered Chicken Breast, Roasted Shallots, Shitake Mushrooms & Fontina Cheese

CITRUS BASIL SALMON

Grilled Atlantic Salmon, Citrus Basil Emulsion

PAN ROASTED PORK LOIN

Pan Roasted Pork Medallions Topped with Sautéed Spinach, Sun-dried Tomatoes & Mozzarella Cheese, Natural Pan Jus

ABOVE SERVED WITH ROASTED POTATOES & SEASONAL VEGETABLES

CHEF'S TIRAMISU

PACKAGE III \$31.95

Appetizers Served Family Style

BRICK OVEN BRUSCHETTA

Garlic Brushed Focaccia Topped with Diced Roma Tomatoes, Fresh Basil, EVOO & Parmigiano

ARANCINI

Italian Rice Balls, Prosciutto, Manchego Cheese, Peas & Pomodoro Sauce

HOUSE SALAD

Choice of one of the Following Entrées

CHICKEN FRANCAISE

Hudson Valley Egg Battered Chicken Breast, Rich Lemon Butter Sauce, Roasted Potatoes & Seasonal Vegetables

RIGATONI & MEATBALLS

Rigatoni, Meatballs, Tomato Basil Sauce, Parmigiano

EGGPLANT PARMIGIANA

San Marzano Tomato Sauce, Parmigiano, Toasted Mozzarella, Penne Pomodoro

CHEF'S TIRAMISU

PACKAGE VI \$54.95

Appetizer Course Served Family Style

PROSCIUTTO DI PARMA E MOZZARELLA

House Made Mozzarella, Prosciutto Di Parma, EVOO, Basil

PASTA COURSE RIGATONI

San Marzano Tomato Sauce, Basil, House Made Pesto, Parmigiano, EVOO

SALAD COURSE

TOSCANO PEAR SALAD

Baby Arugula, Local Pears, Shaved Pecorino Toscano, Prosecco Vinaigrette

Choice of one of the Following Entrées SERVED WITH CARAMELIZED FENNEL SKILLET POTATOES & FRENCH BEANS

CHICKEN SALTIMBOCCA

Pan-Seared Chicken Breast, Sage, Prosciutto, Fontina, Natural Pan Jus

WOOD FIRED SNAPPER

San Marzano Tomato Glaze, Calamata Olives & Capers

NY STRIP STEAK

Grilled Black Angus Steak, Cabernet Demi-Glace

TIRAMISU OR CANNOLI