



172 SEVENTH AVENUE AT 20TH STREET • NEW YORK, NY 10011 • T. 212-206-8686 • F. 212-924-9984

PRIVATE CHEF'S TABLE – BRUNCH/LUNCH:

In the following pages, you will find our fixed price brunch and lunch menus available for the Private Chef's Table. Listed prices do not include beverages, applicable sales tax or gratuity.

ROOM DETAILS:

All guests are required to check-in with the hostess at the main entrance of the restaurant located at 172 7th Avenue between 20th and 21st Streets. Guests will then be escorted to the function room located on the second floor of the restaurant. Please note the room is not wheelchair accessible. Capacity is limited to thirty-two persons with twelve to twenty-two people seated at a table or up to thirty-two persons seated at two long tables.

DEPOSIT/PAYMENT INFORMATION:

A deposit of \$250.00 is required to secure a reservation. Deposits will be deducted from the total bill, when final payment is made at the end of the function. All charges are subject to an 8.875% sales tax as well as a 20% gratuity added to the pre-tax bill total.

CANCELLATION POLICY:

Reservations cancelled less than 7 days prior to the scheduled event will incur a full loss of the \$250.00 deposit. Please note that the exact number of attendees must be confirmed at least 48 hours prior to the date of the event. You will be charged for the confirmed number of attendees even if a lesser amount of guests are served.

For more information please call us at 212-206-8686 or visit our website at www.lezie.com.



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If you would like to pay the deposit by credit card please completely fill out this form and e-mail it to bonaudio@gmail.com or fax it to 212-924-9984.

Company Name: _____

Contact: _____

Billing Address: _____

Phone: _____

Fax: _____

E-mail: _____

I authorize Le Zie 2000 to charge a deposit in the amount of \$250.00 that will be applied to our function on ___/___/_____ for the Private Chef's Table.

_____ of people at _____ am pm

Menu # _____ Additional Option: _____

Menu Title: _____

Credit Card Number: _____

Expiration Date: ___/___/___ Card Type: _____

Card Holder Name: _____

*****Deposit will be deducted from the total bill, when final payment is made at the end of the function. A copy of the front and back of the credit card must also be attached for signature confirmation.*****

Card Holder Signature: _____



BRUNCH MENU OPTION 1

Appetizer Choice of:

Mesclun Salad, Tarragon-Mustard Vinaigrette
Or
Soup of the Day

Entrée Choice of:

Ricotta and Spinach Tortelli, Brown Butter,
Asparagus, Crispy Sage
Or
Horseradish Crusted Salmon, Snap Peas,
Carrots, Sundried Tomato
Or
Free Range Roasted Chicken, Mashed Potatoes,
Grilled Asparagus

Dessert Choice of:

Tiramisu
Or
Panna Cotta, Fresh Strawberry

Coffee or Selection of Teas

\$34 per person



BRUNCH MENU OPTION 2

Appetizer Choice of:

Marinated Beets Salad, Fennel, Citrus,
Pistachio, Goat Cheese

Or

Arugola Salad, Parmigiano Reggiano, Balsamic Vinaigrette

Entrée Choice of:

Egg Benedict with choice of
Canadian Ham or Smoked Salmon Served with
Sautéed Diced Potatoes and Onions

Or

Ricotta and Spinach Tortelli, Brown Butter,
Asparagus, Crispy Sage

Or

Grilled Branzino, Escarole, Olive Oil Braised Potatoes

Or

Chicken Piccata, Sautéed Spinach, Lemon

Dessert Choice of:

Tiramisu, Panna Cotta with Fresh Strawberry,
“Cioccolatissimo” with Vanilla Ice Cream or Fresh Seasonal Fruit

Coffee or Selection of Teas

\$38 per person



LUNCH MENU OPTION 1

Appetizer Choice of:

Mesclun Salad, Tarragon-Mustard Vinaigrette
Or
Soup of the Day

Entrée Choice of:

Penne, Spicy Tomato, Black Olives, Capers
Or
Horseradish Crusted Salmon, Snap Peas,
Carrots, Sundried Tomato
Or
Free Range Roasted Chicken, Mashed Potatoes,
Grilled Asparagus

Dessert Choice of:

Tiramisu
Or
Panna Cotta, Fresh Strawberry

Coffee or Selection of Teas

\$34 per person



LUNCH MENU OPTION 2

Appetizer Choice of:

Shrimp Cakes, Arugola, Orange Segments, Salsa Rosa

Or

Buffalo Mozzarella+Tomato, Basil

Or

Mesclun Salad, Tarragon-Mustard Vinaigrette

Or

Soup of the Day

Entrée choice of:

Ricotta and Spinach Tortelli, Brown Butter,

Asparagus, Crispy Sage

Or

Grilled Branzino, Escarole, Olive Oil Braised Potatoes

Or

Chicken Piccata, Sautéed Spinach, Lemon

Dessert Choice of:

Tiramisu, Panna Cotta with Fresh Strawberry,
"Cioccolatissimo" with Vanilla Ice Cream or Seasonal Fresh Fruit

Coffee or Selection of Teas

\$40 per person



ADDITIONAL OPTIONS

Choose from the following additional options to be served prior to the Appetizers with the Set Price Menus

Venetian Cicchetti

(Venetian Sample Platter)

Lobster Deviled Egg
Stuffed Fried Olives
Stewed Squid
Cod Mousse
Eggplant Caponata
Shrimp Cakes
Sardines in "Saor"
Octopus with Celery
White Baites Ceviche
Meat Balls

Chicken Liver Pâté served with White and Yellow Grilled Polenta

Additional \$16.00 per person

Cutting Board

(Served in the center of the table)

Imported Sliced:

"Zuarina" Parma Prosciutto Aged 24 months,
Mortadella,
Coppa,
Cacciatorino Salami,
Tuscan Finocchiona,

Served with a Selection of
Italian Cheeses
and

Black and Green Marinated Olives
Breadsticks

Additional \$16.00 per person

Hors d'Oeuvres

(Butler-Style Service)

Choice of any four of the following options:

- *Shrimp Cakes, on Milk Polenta, Salsa Rosa
 - *Grilled Paprika Scallops
 Wrapped in Bacon
 - *Tuna Carpaccio with
 Pesto on Tuscan Bread
 - *Lobster Deviled Egg
 - *Grilled Shrimp with Prosciutto
 - *Chicken Paté on Toasted Croutons
 - *Endive with Goat Cheese and Walnut
 - *Home Cured Salmon Served on Black Bread
 with Sweet and Sour Mustard
 - *Carpaccio of Beef with Arugola and Parmesan
 Cheese on Tuscan Bread
 - *Italian Meatballs with Tomato
 - *Italian Salami on Mini Focaccia Bread
 - *Prosciutto Wrapped Grissini
 - *Frittata of Asparagus and Spinach
 - *Vol au Vent Filled with Asparagus
 - *Codfish on Bruschetta
 - *Saffron Fontina Risotto Balls
 - *Wild Mushroom in Puff Pastry
 - *Small Pizza with Mushrooms, Mozzarella,
 Tomato and Prosciutto
 - *Eggplant Parmigiana
 - *Grilled Vegetable Skewer
- Additional \$16.00 per person**