



## PRE-FIXE MENUS

We are very happy to hear  
that you are considering us  
for your event.

Please contact us if you are interested  
in celebrating your  
special occasion with us.

(718) 651-8600

[Info@UnclePetersRestaurant.com](mailto:Info@UnclePetersRestaurant.com)

# PRE-FIXE MENU #1

## for the table

Bruschetta Caprese  
*toasted french bread, olive oil, parmesan,  
diced tomato, fresh mozzarella, red onion, garlic,  
basil, oregano, balsamic glaze*

## entrées

Penne alla Vodka w/ Chicken  
*tomato vodka cream sauce*

Seafood Ravioli  
*thyme lobster bisque cream sauce*

Chicken Francese  
*egg battered & sautéed,  
white wine lemon sauce,  
vegetable saffron rice*

Cappellini & Clams  
*olives, capers, heirloom cherry  
tomatoes, basil white wine garlic sauce*

## desserts

### SERVED WITH COFFEE OR TEA

COCONUT FLAN  
*w/ dulce de leche*

TRES LECHES  
*topped with strawberries & whipped cream*

CHOCOLATE LAVA CAKE  
*w/ french vanilla gelato*

TRIO OF SORBET  
*mango, lemon, raspberry,  
served with waffle cookie*

CRÈME BRULÉE  
*topped with fresh berries*

UNCLE PETER'S SUNDAE  
*vanilla & chocolate gelato,  
pistachio & dried cherry biscotti,  
whipped cream, chocolate syrup,  
crushed pistachios & maraschino cherry*

TIRAMISU  
*layered coffee soaked lady fingers,  
mascarpone cream filling, cocoa powder*

**\$36 PER PERSON PLUS TAX & 20% GRATUITY**

# PRE-FIXE MENU #2

## appetizers

Baby Arugula & Orange Salad  
*couscous, aged grana padano,  
toasted hazelnuts, honey dijon dressing*

Meatballs & Ricotta  
*tomato basil sauce*

Little Neck Clams Oreganata  
*baked, herbed panko bread crumbs,  
oregano white wine garlic sauce*

Fresh Mozzarella Tower  
*tomato, roasted pepper,  
red onion, balsamic vinaigrette*

## entrées

Pappardelle & Beef Ragu  
*shredded braised beef shank, tomato sauce,  
topped with whipped ricotta*

Jumbo Shrimp Scampi  
*herbed garlic butter sauce, chili flakes,  
cappellini, baby spinach & diced tomato*

Chicken Parm  
*panko breaded, tomato sauce,  
mozzarella, linguini*

Grilled Salmon  
*sliced avocado & red onion, pesto cream  
sauce, roasted fingerling potatoes*

## desserts

**SERVED WITH COFFEE OR TEA**

Coconut Flan  
*w/ dulce de leche*

Chocolate Lava Cake  
*w/ french vanilla gelato*

Crème Brulée  
*topped with fresh berries*

Tiramisu  
*layered coffee soaked lady fingers,  
mascarpone cream filling, cocoa powder*

Tres Leches  
*topped with strawberries & whipped cream*

Trio of Sorbet  
*mango, lemon, raspberry,  
served with waffle cookie*

Uncle Peter's Sundae  
*vanilla & chocolate gelato,  
pistachio & dried cherry biscotti,  
whipped cream, chocolate syrup,  
crushed pistachios & maraschino cherry*

**\$46 PER PERSON PLUS TAX & 20% GRATUITY**

# PRE-FIXE MENU #3

## appetizers

Lump Crabmeat Tower  
*avocado, mango, tomato,  
red onion, mixed greens*

Penne alla Vodka  
*tomato, vodka cream sauce  
aged parmesan, basil*

Creamy Burrata Mozzarella  
*tomato medley, jamon serrano,  
roasted pepper, red onion, pesto crostini*

Gambas al Ajillo  
*sautéed shrimp, chili flakes,  
herbed garlic butter sauce*

## entrées

Fettuccine Fradiavolo  
*lobster tail, clams, mussels,  
shrimp, spicy tomato sauce*

Stuffed Branzino  
*lump crabmeat, jumbo shrimp, over lobster  
bisque sauce, chive mashed potatoes*

Grilled Skirt Steak  
*topped with avocado, tomato, & red onion,  
served with roasted potatoes*

Grilled Baby Lamb Chops  
*rosemary white wine butter sauce, zucchini,  
red pepper & cherry tomato couscous*

## desserts

### SERVED WITH COFFEE OR TEA

Coconut Flan  
*w/ dulce de leche*

Chocolate Lava Cake  
*w/ french vanilla gelato*

Crème Brulée  
*topped with fresh berries*

Tiramisu  
*layered coffee soaked lady fingers,  
mascarpone cream filling, cocoa powder*

Tres Leches  
*topped with strawberries & whipped cream*

Trio of Sorbet  
*mango, lemon, raspberry,  
served with waffle cookie*

Uncle Peter's Sundae  
*vanilla & chocolate gelato,  
pistachio & dried cherry biscotti,  
whipped cream, chocolate syrup,  
crushed pistachios & maraschino cherry*

**\$56 PER PERSON PLUS TAX & 20% GRATUITY**



83-15 Northern Boulevard  
Jackson Heights, NY 11372  
UnclePetersRestaurant.com  
Tel: (718) 651-8600

Thank you for choosing Uncle Peter's for your event. It is our goal to provide our guests with an excellent dining experience and we appreciate you giving us the opportunity.

Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_

Event Date: \_\_\_\_\_ Event Time: \_\_\_\_\_

Number of Guests: \_\_\_\_\_ Pre-Fixe Menu # \_\_\_\_\_

A deposit of \$100 will be required to make this reservation. A signed contract & credit card authorization form will be required to be on file no later than one week prior to your event. All deposits are non-refundable and non-transferrable. The deposit(s) are deducted from your bill at the conclusion of your event.

\_\_\_\_\_  
Client Signature

\_\_\_\_\_  
Client Name

## **Payment Authorization Form**

I hereby authorize Uncle Peter's to charge the deposit amount of \$100 to confirm my event on \_\_\_\_\_. The remaining balance will be due at the conclusion of the event.

I understand that the deposit is non-refundable and non-transferable. In the event of a cancellation, the deposit will be used as a cancellation fee.

Credit Card Type: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Name of Credit Card Holder: \_\_\_\_\_

Card Holder's Signature: \_\_\_\_\_

Date signed: \_\_\_\_\_

Copies of the following documents are required:

1. Copy of Credit Card (front and back)
2. Copy of Credit Card Holder's ID