



PRIVATE PARTIES • CARRY OUT • CATERING • CATERING PANS

PRIVATE DINING MENU

WARREN

4422 YOUNGSTOWN RD SE
WARREN, OH 44484

 **330-369-2422**

BOARDMAN

8586 SOUTH AVE
YOUNGSTOWN, OH 44514

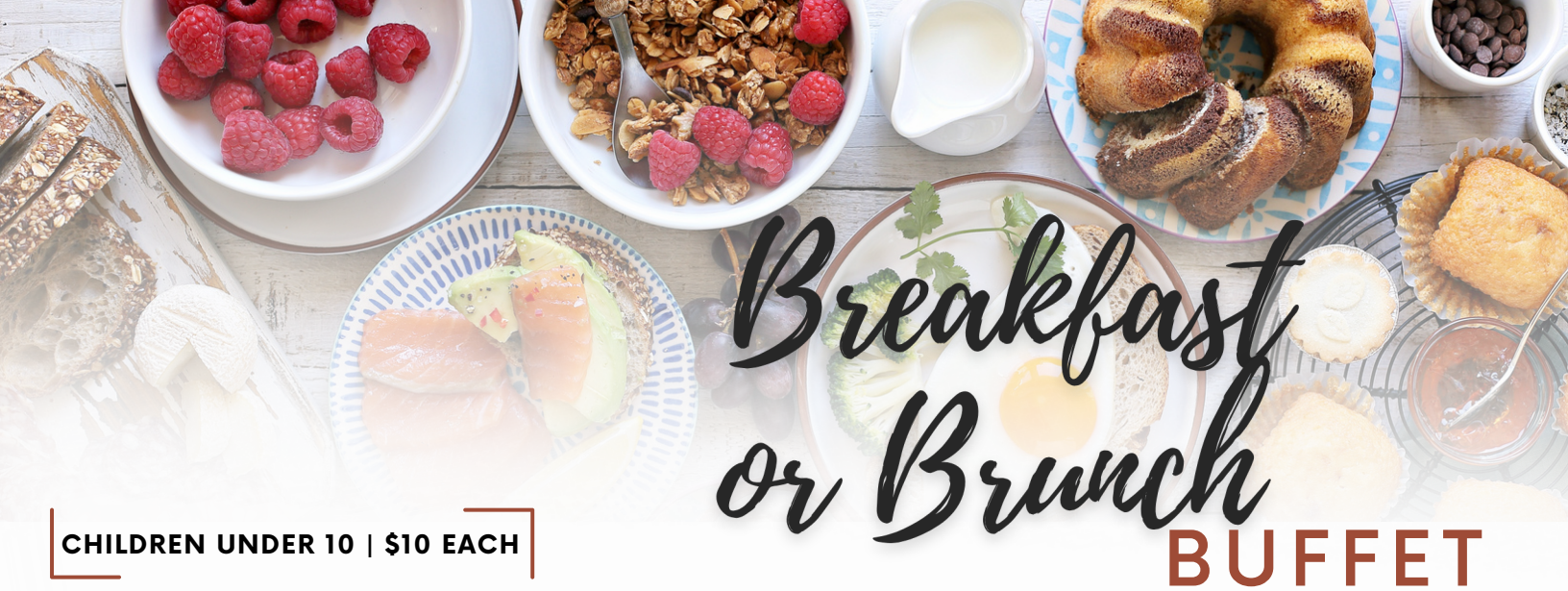
 **330-629-2422**



OCTOBER 1, 2023

VISIT US AT  **CAFE422.COM**





CHILDREN UNDER 10 | \$10 EACH

TRADITIONAL

\$18.99 PER PERSON

HERB SCRAMBLED EGGS
BREAKFAST POTATOES WITH PEPPERS & ONIONS
CRISPY BACON
FRENCH TOAST WITH BERRIES
ASSORTED MUFFINS & CROISSANTS
JUICE | COFFEE | TEA

THE FAMOUS

\$23.99 PER PERSON

HERB SCRAMBLED EGGS
BREAKFAST POTATOES WITH PEPPERS & ONIONS
CRISPY BACON
CHICKEN FRANCAISE
ASSORTED MUFFINS & CROISSANTS
JUICE | COFFEE | TEA

422 SOUTH

\$28.99 PER PERSON

SEASONAL FRESH FRUIT DISPLAY
HERB SCRAMBLED EGGS
BREAKFAST POTATOES WITH PEPPERS & ONIONS
CHICKEN RIESLING & MEDITERRANEAN RICE PILAF

PENNE WITH VODKA CREAM SAUCE
BELGIAN WAFFLE WITH MIXED BERRIES
ASSORTED MUFFINS & CROISSANTS
JUICE | COFFEE | TEA

CREATE YOUR OWN BRUNCH OR LUNCH

\$21.99 PER PERSON

ALL BELOW ARE SERVED WITH FRESH HOMEMADE BREAD & SWEET BUTTER

BREAKFAST ITEMS

CHOICE OF 2

SCRAMBLED EGGS
CRISPY BACON
SAUSAGE W/ PEPPERS & ONIONS
SAUSAGE LINKS
SLICED HAM
BELGIAN WAFFLE
FRENCH TOAST WITH BERRIES

LUNCH ITEMS

CHOICE OF 1

OVEN BAKED CHICKEN
PENNE WITH MARINARA
CHICKEN FRANCAISE
CHICKEN PARM
CHICKEN RAVIOLI
CHICKEN MARSALA
PENNE ALA VODKA

STARCHES & VEGGIES

CHOICE OF 1

HOME FRIES
GREEN BEANS ALMONDINE
BROCCOLI & CAULIFLOWER
RICE PILAF
GARLIC MASHED POTATOES
VEGETABLE MEDLEY
PARSLEY POTATOES



Lunch Sandwiches & Salads

ALL BELOW ARE SERVED WITH FRESH
HOMEMADE BREAD & SWEET BUTTER

CHOICE OF 3

GRILLED CHICKEN CLUB \$15

CHICKEN BREAST, SMOKED BACON, LETTUCE, TOMATO, PROVOLONE CHEESE, SERVED ON A KAISER ROLL WITH FRENCH FRIES

CHAR-BROILED CHEESEBURGER \$15

GRILLED GROUND ANGUS BEEF WITH CHOICE OF CHEESE, SERVED ON A KAISER ROLL WITH FRENCH FRIES

GRILLED PORTABELLA PANINI \$15

CARAMELIZED ONIONS, ROASTED PEPPERS, WITH BALSAMIC REDUCTION, SERVED ON CIABATTA BREAD WITH FRENCH FRIES

PRIME RIB SANDWICH \$15

SHAVED PRIME RIB TOPPED WITH SAUTÉED ONIONS, PEPPERS & MOZZARELLA CHEESE, SERVED ON CIABATTA BREAD WITH FRIES

CHICKEN CAPRESE \$15

GRILLED CHICKEN BREAST, TOMATO, FRESH MOZZARELLA SERVED ON CIABATTA BREAD WITH FRENCH FRIES

CHICKEN OR TUNA SALAD \$15

WITH FRESH FRUIT ON A CROISSANT

FRESH GATHERED GREENS \$15

TOMATOES, MOZZARELLA CHEESE, ALMONDS AND CRANBERRIES, SERVED WITH OUR HOUSE DRESSING

CLASSIC CAESAR \$15

FRESH ROMAINE TOSSED WITH CROUTONS, SHAVED PARMIGIANA AND CAESAR DRESSING

ITALIAN GOURMET \$15

FRESH HEARTS OF ROMAINE, TOMATOES, GREEN & BLACK OLIVES, GORGONZOLA CHEESE WITH A PARIS DRESSING

MEDITERRANEAN SALAD \$15

MIXED GREENS, TOMATOES, SHAVED PARMIGIANA, ONIONS, KALAMATA OLIVES, HOT PEPPERS, HUMMUS, & BALSAMIC VINAIGRETTE

WARM SPINACH SALAD \$15

FETA CHEESE, TOMATOES, ONIONS, WARM PANCETTA VINAIGRETTE

MESCLUN GREENS \$15

FRESH SEASONAL BERRIES, WALNUTS, BLEU CHEESE & RED ONIONS W/ HOUSE DRESSING

ADDITION TO YOUR SALAD

GRILLED CHICKEN | ALMOND CRUSTED CHICKEN | \$6

AHI TUNA | SHRIMP | SALMON | STEAK | \$10

CREAMY BLEU CHEESE | DRY CRUMBLED BLEU OR FETA | \$2



Lunch & Dinner Buffets

ALL BELOW ARE SERVED WITH FRESH
HOMEMADE BREAD & SWEET BUTTER

422 Classic \$23.99/PERSON

GARDEN FRESH SALAD WITH OUR
CREAMY BALSAMIC DRESSING

BAKED PENNE PASTA IN MARINARA &
CHEESE

OVEN BAKED CHICKEN

ROASTED REDSKIN POTATOES

GREEN BEANS ALMONDINE

Italian \$25.99/PERSON

GARDEN FRESH SALAD WITH OUR
CREAMY BALSAMIC DRESSING

BAKED PENNE PASTA WITH MEATBALLS
IN MARINARA & CHEESE

CHICKEN FLORENTINE~CHICKEN
BREAST SAUTÉED IN OLIVE OIL &
GARLIC WITH SAUTÉED GREENS

ITALIAN GREEN BEANS WITH
MUSHROOMS & PEPPERS

Majestic \$34.99/PERSON

MIXED FIELD GREENS WITH OUR
CREAMY BALSAMIC DRESSING

PENNE WITH VODKA CREAM SAUCE

BROILED COD WITH LEMON BUTTER
SAUCE

HERB ROASTED CHICKEN WITH
MARSALA WINE SAUCE

ROASTED REDSKIN POTATOES

GREEN BEANS WITH SWEET ONIONS

Royal \$39.99/PERSON

MIXED FIELD GREENS WITH OUR
CREAMY BALSAMIC DRESSING

PENNE WITH VODKA CREAM SAUCE

CENTER-CUT SIRLOIN STEAK WITH
MUSHROOMS & WINE DEMI SAUCE

CHICKEN FRANCAISE~ LIGHTLY
FLOURED, SAUTÉED WITH SHERRY
WINE & LEMON BUTTER SAUCE

PARSLEY POTATOES

FRESH SEASONAL VEGETABLE MEDLEY



Sit down Lunch & Dinner Entrées

ALL ENTRÉES ARE SERVED WITH
GARDEN SALAD, FRESH HOMEMADE
BREAD & SWEET BUTTER

CHOICE OF 3

EGGPLANT PARMIGIANA — \$17.99

LIGHTLY BREADED EGGPLANT WITH PARMESAN

PENNE PASTA W/ MEATBALL \$17.99

WITH HOMEMADE MARINARA SAUCE

PASTA PRIMAVERA — \$17.99

PASTA TOSSED WITH FRESH VEGETABLES
IN A LIGHT CREAM SAUCE

CHEESE RAVIOLI — \$17.99

WITH HOMEMADE MARINARA SAUCE

PENNE ALA VODKA — \$17.99

PENNE PASTA WITH HOMEMADE ALA VODKA
CREAM SAUCE

CHICKEN FETTUCINI — \$21.99

WITH ALFREDO CREAM SAUCE

CHICKEN PARMIGIANA — \$21.99

LIGHTLY BREADED CHICKEN WITH
PARMESAN

CHEESE TORTELLINI — \$21.99

WITH POMODORO PINK SAUCE

CHICKEN MARSALA — \$21.99

CHICKEN BREAST SAUTÉED IN OIL BUTTER,
MUSHROOMS & MARSALA WINE SAUCE

CHICKEN FLORENTINE — \$21.99

CHICKEN BREAST SAUTÉED IN OLIVE OIL &
GARLIC WITH SAUTÉED GREENS

CHICKEN FRANCAISE — \$21.99

LIGHTLY FLOURED, SAUTÉED WITH WHITE
WINE AND LEMON BUTTER SAUCE

BROILED HADDOCK — \$24.99

WITH LEMON BUTTER SAUCE

VEAL PARMIGIANA — \$24.99

LIGHTLY BREADED VEAL MEDALLIONS
WITH PARMESAN

8oz CENTER CUT SIRLOIN \$29.99

FULL FLAVORED

BROILED SALMON — \$29.99

WITH LEMON BUTTER SAUCE

ORANGE ROUGHY — \$29.99

STUFFED WITH CRAB MEAT

BLACKENED HALIBUT — \$39.99

WITH LEMON BUTTER SAUCE

MORE SELECTIONS CONTINUED
ON NEXT PAGE



Sit down Lunch & Dinner Entrées

(CONTINUED)

ALL ENTRÉES ARE SERVED WITH
GARDEN SALAD, FRESH HOMEMADE
BREAD & SWEET BUTTER

CHOICE OF 3

CHICKEN PICATTA \$24.99

LIGHTLY FLOURED WITH ARTICHOKE & CAPERS
SAUTÉED WITH WHITE WINE AND LEMON
BUTTER SAUCE

PORK PICATTA \$24.99

LIGHTLY FLOURED WITH ARTICHOKE & CAPERS
SAUTÉED WITH WHITE WINE AND LEMON
BUTTER SAUCE

CHICKEN CACCIATORE \$24.99

CHICKEN BREAST SAUTÉED WITH MUSHROOMS,
HOT & SWEET PEPPERS, SHERRY WINE AND A
TOUCH OF MARINARA SAUCE

CHICKEN SHISH KABOB \$24.99

MARINATED CUBES OF CHICKEN SKEWERED
BETWEEN PEPPERS & ONIONS

CENTER-CUT PORK CHOPS \$29.99

COOKED THE WAY YOU LIKE!

VEAL MARSALA \$29.99

SAUTÉED IN OIL BUTTER, MUSHROOMS AND
MARSALA WINE SAUCE

PAN FRIED VEAL \$29.99

SAUTÉED WITH SWEET AND HOT PEPPERS,
SMEARED IN A LIGHT MARINARA SAUCE

VEAL FRANCAISE \$29.99

LIGHTLY FLOURED VEAL MEDALLIONS, SAUTÉED
WITH WHITE WINE & LEMON BUTTER SAUCE

GRILLED SWORDFISH \$29.99

WITH PINEAPPLE SALSA

12oz NEW YORK STRIP \$39.99

FAVORITE OF MANY STEAK LOVERS

6oz FILET MINGON \$39.99

WITH MUSHROOM WINE SAUCE

FILET MARSALA \$39.99

TWO 4 OZ FILET MIGNON SAUTÉED
IN OIL BUTTER, MUSHROOMS, AND
MARSALA WINE SAUCE

12oz PRIME RIB OF BEEF \$39.99

SLOW COOKED AND FORK TENDER,
SERVED WITH AU JUS

GRILLED LAMB CHOPS \$39.99

CHAR-GRILLED RACK OF LAMB
MARINATED WITH ITALIAN SEASONING

18oz CHARRED RIB STEAK \$39.99

OUR SIGNATURE STEAK

SURF & TURF \$59.99

8 OZ LOBSTER TAIL & 8 OZ
CENTER-CUT SIRLOIN





Hors D'oeuvres

PRICED PER PIECE MINIMUM OF 50 PIECES

ARANCINI \$2

HAND ROLLED CHEESE STICKS \$2

CRAB MEAT STUFFED MUSHROOM \$3

CAPRICE SALMON ON SCREWER \$3

CHICKEN WINGS \$3

STUFFED MUSHROOM CAPS WITH SAUSAGE \$3

VEGETABLE SPRING ROLLS \$3

SPANAKOPITA \$3

FRIED RAVIOLI WITH MARINARA \$3

WILD MUSHROOM PURSES \$3

SHRIMP COCKTAIL \$3

CLAMS CASINO \$4

FRIED SHRIMP \$4

SHRIMP SCAMPI \$4

COCONUT SHRIMP \$4

SHRIMP WRAPPED IN BACON \$5

CHICKEN SHISH KABOB \$5

LOLLIPOP LAMB CHOPS \$6

SCALLOPS WRAPPED IN BACON \$6

SPINACH ARTICHOKE DIP
HALF PAN \$60 | FULL PAN \$120

PRICED PER PERSON

SEARED AHI TUNA \$5

HUMMUS WITH PITA BREAD \$3

EGGPLANT COMPANATA \$3

FRIED SMELTS \$4

VEGETABLE DIP \$3

FRESH FRUIT DISPLAY \$5

CRISPY CALAMARI \$5

HOT PEPPERS IN OIL \$3

ANTIPASTA DISPLAY - PRICED PER PERSON

ASSORTED CHEESE & MEAT SERVED WITH ROASTED RED PEPPERS, MARINATED ARTICHOKEs, KALAMATA OLIVES, HOT PEPPERS IN OIL

ASSORTED MEAT & CHEESE DISPLAY

\$15 PER PERSON

ASSORTED CHEESE & FRESH FRUIT

\$15 PER PERSON

ASSORTED CHEESE & FRESH VEGETABLES

\$12 PER PERSON

ASSORTED CHEESE DISPLAY & HUMMUS

\$12 PER PERSON

Create your own Buffet

SELECT 3 OR MORE ENTRÉES
ALL PRICED PER PERSON (50 MIN)

ALL ENTRÉES ARE SERVED WITH
GARDEN SALAD, FRESH HOMEMADE
BREAD, AND SWEET BUTTER

Meats

FILET MIGNON (CARVED)	\$30
PRIME RIB WITH AU JUS (CARVED)	\$20
ROASTED PORK LOIN	\$10
ROASTED LEG OF LAMB	\$10
SHAVED ROAST BEEF	\$10
ROASTED TURKEY	\$10
SAUSAGE WITH PEPPERS & ONIONS	\$10
PORK TENDERLOIN	\$10
BAKED HAM	\$10
BBQ RIBS	\$10
SMOKED BRISKET	\$15
SIRLOIN STEAK W/ MUSHROOM WINE DEMI SAUCE	\$15

Pasta

PENNE MARINARA	\$5
PENNE PRIMAVERA	\$6
PENNE BROCCOLI ALIO OLIO	\$6
CHEESE RAVIOLI	\$6
RIGATONI WITH VODKA SAUCE	\$6
PENNE BOLOGNESE	\$6
ORECCHIETTE MEDITERRANEAN STYLE	\$6
CHEESE TORTELLINI POMODORO PINK SAUCE	\$10
CHEESE TORTELLINI W/ VODKA SAUCE & PEAS	\$10
ZITI W/ ASPARAGUS, PEPPERS, ASIAGO CREAM	\$10
LINGUINI & CLAMS (RED OR WHITE)	\$10
ADD MEATBALLS	\$3

Seafood

BAKED WHITE COD	\$15
GRILLED SHRIMP SKEWERS	\$15
BLACKENED SALMON	\$15
THAI CHILI GLAZED SALMON	\$15
SALMON PICCATA	\$15
PAN-SEARED SWORDFISH	\$15
BLACKENED MAHI MAHI	\$15
GROUPE FRANCAISE	\$15
GRILLED HALIBUT	\$20

Chicken

CHICKEN PICCATA	\$10
CHICKEN PARMIGIANA	\$10
CHICKEN FLORENTINE	\$10
CHICKEN FRANCAISE	\$10
CHICKEN MARSALA	\$10
CHICKEN RIESLING	\$10
CHICKEN CACCIATORE	\$10
CHICKEN BAKED	\$10
CHICKEN ALMOND CRUSTED	\$10

ACCOMPANIMENTS | PER PERSON

Upgrade/Salads Potato

MESCLUN SALAD	\$3	POTATO GRATIN	\$5
SPINNING BOWL SALAD	\$3	CHEESY POTATO	\$5
CAESAR SALAD	\$3	MASHED REDSKIN	\$4
TOMATO, PEPPER, & FETA	\$3	FRIED POTATOES & PEPPERS	\$4
PASTA SALAD	\$3	BAKED POTATO	\$4
MEDITERRANEAN SALAD	\$3	ROASTED YUKON GOLD	\$4
BLT SALAD	\$3	RICE PILAF	\$4

Vegetables

SAUTÉED GREENS	\$5
SAUTÉED GREENS & BEANS	\$5
ROASTED VEGETABLES	\$4
ITALIAN STYLE GREEN BEANS	\$4
BROCCOLI WITH GARLIC & OIL	\$4
HONEY GLAZED CARROTS	\$4
EGGPLANT CAPONATA	\$4



Pre fix Three Course

\$34.99 PER PERSON | ALL ENTRÉES ARE SERVED WITH FAMILY STYLE ROASTED VEGETABLES & PENNE MARINARA

APPETIZER

OUR FAMOUS HOT PEPPERS IN OIL
GARDEN FRESH SALAD (INDIVIDUAL)

ENTRÉE (CHOICE)

| CHEESE TORTELLINI | CHICKEN FRANCAISE |
| BROILED SALMON | 10 OZ PRIME RIB OF BEEF |

DESSERT (CHOICE)

CHOCOLATE CAKE | TIRAMISU | CHEESECAKE

ITALIAN STYLE FAMILY DINNER \$34.99 PER PERSON

ITALIAN WEDDING SOUP | GOURMET SALAD
CHEESE TORTELLINI | CHICKEN FLORENTINE
PARSLEY POTATOES | SEASONAL VEGETABLES

ITALIAN SPUMONI OR SORBET
COFFEE | TEA | SOFT DRINKS

STATION IDEAS

MARTINI BAR
ANTIPASTA STATION
SUSHI STATION

RAW BAR
PASTA STATION
CARVING STATION

BANANA FOSTER STATION
CHOCOLATE COVERED STRAWBERRIES
CHOCOLATE FONDU WITH FRUIT

Dessert Selection

ITALIAN SPUMONI_____	\$4.99
BROWNIE SUNDAE_____	\$6.99
RASPBERRY CHEESECAKE_____	\$10.00
TIRAMISU_____	\$10.00
LIMONCELLO CAKE_____	\$10.00
COCONUT CREAM PIE_____	\$10.00
TRIPLE LAYERED CHOCOLATE CAKE__	\$10.00

Catering to go

UNLESS NOTED, HALF A PAN SERVES
8-10 PEOPLE ~ FULL PAN SERVES
15-20 PEOPLE

Appetizers

HOT PEPPERS IN OIL (PINT/QUART)
BEANS & GREENS & ITALIAN SAUSAGE
STUFFED BANANA PEPPERS
CALAMARI (CRISPY OR SAUTÉED)
SAUTÉED GREENS
SHRIMP SCAMPI

HALF FULL
10 20
35 65
35 65
40 70
40 75
60 110

Homemade Bread, Dressing, & Soup

HOMEMADE BREAD (\$3 A LOAF)
CHEF'S SOUP OF THE DAY
HOMEMADE BALSAMIC DRESSING
HOMEMADE MARINARA

PINT QUART
5 10
5 10
6 12

Salads

HOUSE SALAD
CAESAR SALAD
CAPRESE
ITALIAN GOURMET
MESCLUN GREENS
MEDITERRANEAN
BLT HOUSE

HALF FULL
20 35
25 45
35 65
35 70
35 70
35 70
30 65

Pasta

PENNE PASTA
RIGATONI
EGGPLANT PARMIGIANA
CHEESE RAVIOLI
PENNE ALA VODKA
CHEESE TORTELLINI

HALF FULL
25 45
30 55
30 55
35 65
40 70
60 100

Entrées

OVEN BAKED CHICKEN
CHICKEN FRANCAISE
CHICKEN PARMIGIANA
CHICKEN FLORENTINE
CHICKEN MARSALA
SAUSAGE W/ PEPPERS & ONIONS
CHICKEN CACCIATORE
PAN FRIED CHICKEN
ITALIAN STYLE FISH
BROILED SALMON
SHAVED PRIME RIB
FILET ITALIAN STYLE

HALF FULL
45 80
45 80
45 80
45 80
45 80
45 80
50 90
50 90
50 90
55 95
60 110
80 150

Side Dishes

MEAT BALLS | DOZEN-\$15
SEASONAL VEGETABLES
GARLIC MASHED POTATOES
ROASTED REDSKIN POTATOES
RICE PILAF
GREEN BEANS ALMONDINE

HALF FULL
25 45
25 45
25 45
25 45
30 55

Desserts

COCONUT CREAM PIE 50
SERVES 10/15 PEOPLE
RASPBERRY CHEESECAKE 70
SERVES 10/15 PEOPLE
TRIPLE LAYERED CHOCOLATE CAKE 70
SERVES 10/15 PEOPLE
TIRAMISU 70
SERVES 10/15 PEOPLE
LIMONCELLO CAKE 70
SERVES 10/15 PEOPLE
TOASTED ALMOND CAKE 70
SERVES 10/15 PEOPLE
WHITE TRUFFLE RASPBERRY CAKE 200
SERVES 40/50 PEOPLE



CASH BAR

OUR PREMIUM BRAND CASH BAR ALLOWS EACH GUEST TO PURCHASE DRINKS INDIVIDUALLY AT THE CURRENT MARKET PRICE

***BARTENDER FEE: \$75 PER BARTENDER WILL BE ADDED**

OPEN BAR

BEER & WINE ONLY

**3 HOURS | \$15 PER PERSON
4 HOURS | \$20 PER PERSON**

ALL ALCOHOL

**3 HOURS | \$20 PER PERSON
4 HOURS | \$24 PER PERSON**

PREMIUM BRAND LIQUORS

**STOLI VODKA
ABSOLUTE VODKA
BEEFEATER'S GIN
VSQ BRANDY
JIM BEAM BOURBON
BACARDI LIGHT RUM
MALIBU
DEWAR'S SCOTCH**

**BLACK VELVET
CANADIAN CLUB WHISKEY
AMARETTO
CAPTAIN MORGAN
JACK DANIELS
KAHLUA
JOSE CUERVO TEQUILA
PEACH SCHNAPPS**

WINE SERVED BY THE GLASS

**CABERNET SAUVIGNON
MERLOT
CHARDONNAY
WHITE ZINFANDEL**

BEER

**BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LIGHT**



Additional Information

FOOD & BEVERAGE

Café 422 MUST SUPPLY ALL FOOD AND BEVERAGE FOR ALL EVENTS HELD IN ANY AREA OF THE RESTAURANT. FOOD AND BEVERAGE MAY NOT BE BROUGHT IN FROM OUTSIDE SOURCES. ALL ALCOHOLIC BEVERAGES MUST BE IN COMPLIANCE WITH ALL LICENSING OBLIGATIONS OF CAFÉ 422 AND THE STATE OF OHIO LIQUOR BOARD.

PRICES ARE SUBJECT TO CHANGE AND WILL NOT BE GUARANTEED UNLESS OUTLINED FROM CAFÉ 422.

CAFÉ 422 MUST RECEIVE MENU SELECTIONS AND NUMBER OF GUESTS ATTENDING THE FUNCTION ONE WEEK PRIOR TO THE EVENT. YOUR FINAL GUEST COUNT ATTENDING IS WHAT YOU WILL BE CHARGED FOR.

A SERVICE CHARGE OF 20% AND LOCAL SALES TAX ARE NOT INCLUDED IN THE LISTED MENU PRICES, BUT WILL BE ADDED TO ALL FOOD AND BEVERAGE SELECTIONS

ROOM ASSIGNMENTS

ROOM ASSIGNMENTS ARE ASSIGNED ACCORDING TO THE ANTICIPATED NUMBER OF GUESTS. IF THERE ARE CHANGES IN THE NUMBER OF GUESTS, CAFÉ 422 RESERVES THE RIGHT TO REASSIGN THE ROOM ACCORDINGLY. CAFÉ 422 REQUIRES A \$100-\$300 NON-REFUNDABLE ROOM RENTAL FEE TO HOLD A ROOM FOR YOUR EVENT. THIS COST WILL DEPEND ON WHICH ROOM YOU BOOK. DEPOSIT WILL NOT BE TAKEN OFF FINAL BILL. CAFÉ 422 DOES NOT CHARGE A CAKE CUTTING FEE FOR BANQUET.

LIABILITY

CAFÉ 422 CANNOT BE HELD RESPONSIBLE FOR THE DAMAGE OR LOSS OF ARTICLES LEFT IN ANY BANQUET/MEETING ROOM. FOR THE PROTECTION OF YOU AND YOUR GUESTS, PLEASE DO NOT LEAVE VALUABLES UNATTENDED AT ANY TIME. SECURITY FOR PRIVATE FUNCTIONS MAY BE ARRANGED AT YOUR EXPENSE THROUGH CAFÉ 422.