

Room Rentals

\$300 Room Rental Fee includes placement of necessary tables for your event, as well as white linen tablecloths and napkins. Room must be vacated no later than 4pm for daytime events and 12am for evening events. A \$300 deposit is required to reserve banquet space, and will be applied to your final bill as a credit.

Cantina

Maximum 25 people

Sunday - Thursday Evenings: 10 person minimum or \$1,000 food and beverage minimum

Friday and Saturday Evenings: \$2,000 food and beverage minimum

Boardroom

Maximum 65 people

Sunday - Thursday Evenings: 30 person minimum or \$1,000 food and beverage minimum

Friday and Saturday Evenings: 30 person minimum or \$2,500 food and beverage minimum

Banquet Hall

Maximum 150 people

Sunday – Thursday Evenings: 50 person minimum or \$1,000 food and beverage minimum

Friday and Saturday Evenings: 50 person minimum or \$2,500 food and beverage minimum

Hors D'Oeuvres and Stations

-Antipasti Display-

Prosciutto, Mortadella, Salami, Sopressata, Fontinella, Muenster, Provolone, Marinated Roasted Red, Yellow and Green Bell Peppers, Mixed Olives, Artichokes, Grilled Asparagus, Zucchini, Yellow Squash, Eggplant, and Fresh Baked Bread

\$9 per person

-Caprese Platter-

Fresh Mozzarella Slices, Fresh Basil, Sliced Tomatoes, Cantoro's Extra Virgin Olive Oil, Balsamic Glaze

\$4 per person

-Fresh Fruit Platter-

Cantaloupe, Honey Dew, Watermelon, Pineapple, Red and Green Grapes, Strawberries, Blackberries, Blueberries, Raspberries

\$12 per person

-Prosciutto Wrapped Grilled Asparagus-

\$4 per person

-Bruschetta-

Fresh Baguette Crostini, Served with Three Toppings

1 - Diced Fresh Tomato, Garlic, and Basil, 2 - Grilled Onion, Gorgonzola, Walnut, and Honey, 3 - Cannellini Beans with Roasted Vegetables (Zucchini, Yellow Squash, Onion, Bell Peppers)

\$6 per person

-Deviled Eggs with Candied Bacon-

\$5 per person

-Smoked Salmon Platter-

Chives, Diced Red Onion, Capers, Cream Cheese, Fresh Baguette Crostini

\$120 per side (serves 25-30)

-Crab Puffs-

Pate a Choux stuffed with a Lump Crab Filling

\$12 per person

-Shrimp Cocktail-

Poached 16/20 Tail-on-Shrimp, Served with House-made Cocktail Sauce, 2 per person

\$5 per person

-Upgrade to Jumbo 8/12 count Shrimp-

\$11 per person

-Shrimp Sambuca-

16/20 Shrimp Sautéed with Caramelized Shallots, a Touch of Garlic and Deglazed with a Generous Pour of Sambuca, 2 per person

\$6 per person

-Shrimp Lemone-

16/20 Shrimp Sautéed in Lemon White Wine Butter Sauce with Capers and Fresh Parsley, 2 per person

\$6 per person

-Shrimp Arrabbiata-

16/20 Shrimp Sautéed with Fresh Garlic, Chili Flake and Marinara 2 per person

\$6 per person

-Grilled Citrus-Chili-Garlic Marinated Shrimp-

Served with Grilled Lemons and Zucchini, 2 per person

\$6 per person

****Upgrade all Sautéed and Grilled Shrimp dishes to Jumbo 8/12 count Shrimp for \$13 per person (2 per person)****

-Fried Calamari-

Lightly Floured and Fried Crisp, Served with Lemon Wedges and Marinara Sauce

\$11 per person

- Crab Stuffed Mushrooms-

Mushroom Caps Stuffed with Lump Crab

\$12 per person

-Sausage Stuffed Mushrooms-

Mushroom Caps Stuffed with Our House-made Ground Sausage Stuffing

\$4 per person

-Ricotta and Spinach Stuffed Mushrooms-

Ricotta, Sautéed Spinach, Garlic, Parmigiano and Fresh Breadcrumbs

\$4 per person

-Arancini-

Fried Risotto Balls, Three Flavors

1 – Prosciutto and Parmigiano, 2 – Mushroom and Fontina, 3 – Peas and Parmigiano

\$4 per person

-Mini Twice Baked Potatoes-

Chives, Cheddar Cheese, Chopped Bacon, Sour Cream

\$5 per person

-Mini Veal Meatballs-

Mini 100% Veal Meatballs in Our House-made Marinara Sauce

\$5 per person

-Sliders-

Four Types to Choose:

- 1- Ground Sirloin, Garlic-Sautéed Rapini, Herb Aioli, and Sharp Provolone
- 2- Classic Cheese Burger, American Cheese, Sautéed Onions, Mayo, Mustard, Ketchup, Sliced Pickle
- 3- Bacon Cheese Burger, Applewood Smoked Bacon, American Cheese, Sautéed Onions, Mayo, Mustard, Ketchup, Sliced Pickle
- 4- Pulled Pork, Slow-cooked Pork Shoulder, House-made BBQ Sauce, Cheddar Cheese and Sliced Pickle

\$9 per person

-Grilled Cold Whole Beef Tenderloin Platter-

Whole Grilled Tenderloin, Sliced and Served with Dinner Rolls, Mayo, Whole Grain Mustard and Horseradish

\$MKT Price

-Assorted Pizza Station-

An Assortment of Fresh Baked Pizza's from our Wood Burning Oven, Served on Extra Long Wood Pizza Peels.

\$12 per person

-Carving Station-

Whole Roasted Beef Tenderloin	\$MKT Price
Whole Roasted N.Y. Striploin	\$MKT Price
Whole Roasted Ribeye	\$MKT Price
Whole Roasted Pork loin	\$MKT Price

All Roasts are Marinated in Fresh Herbs, Garlic and Black Pepper

Served With Fresh Dinner Rolls, Horseradish, Whole Grain Mustard, Pesto, and a Rich Au-Jus

****\$250 Chef Attendant Fee per Chef/Station****

-Pasta Station-

Penne Marinara

Penne Pasta with Our House-made Marinara Sauce and Fresh Basil

\$6

Elicoidali Amatriciana

Elicoidali Pasta Tossed in a Sauce of Onions, Guanciale and Tomato

\$6

Rigatoni Meat Sauce

Rigatoni Pasta Tossed with Our House-made 100% Beef Meat Sauce.

\$6

Farfalle Palomino

Farfalle Pasta Tossed with Palomino Sauce, Half Cream, Half Tomato, Parmigiano and Fresh Basil

\$6

Penne Puttanesca

Penne Pasta Tossed with a Sauce of Tomato, Onions, Garlic, Anchovy, Capers, Olives, Chili Flake and Fresh Parsley

\$6

Farfalle Primavera

Farfalle Pasta Tossed with EVOO, Roasted Zucchini, Yellow Squash, Bell Peppers, Onions, Grape Tomatoes, Garlic and Fresh Basil

\$6

Penne alla Vodka

Penne Pasta Tossed with Vodka Sauce, (Shallot, Pancetta, Black Pepper, Chili Flake, Vodka, Nutmeg, Half Cream and Half Tomato, Scallions)

\$9

Elicoidali Bolognese

Elicoidali Pasta Tossed with a Traditional Bolognese Sauce (Ground Veal, Beef, Sausage, Pancetta, Onions, Carrots, Celery, Garlic, White Wine, Heavy Cream, Marinara)

\$9

Rigatoni Norcina

Rigatoni Pasta Tossed with Norcina Sauce and Finished with White Truffle Oil, Parmigiano and Fresh Parsley (Ground Sausage, Onions, White Wine, Half Cream, Half Tomato)

\$9

Brunch Menu

-Upon Arrival Breakfast Pastries and Fresh Fruit-

Per Table Platters or Display

-Mista Salad-

Spring Mix, Grape Tomato, Red Onion, Cucumber, Red Wine Vinaigrette

-Choice of Quiche-

- ❖ Lorraine
- ❖ Ham and Cheese
- ❖ Primavera
- ❖ Broccoli Cheddar

Served with Italian Potatoes and Breakfast Sausage*

*Vegetarian option available upon request

-Cannoli and Biscotti-

\$27per person

Lunch Menu #1

-Mista Salad-

Spring Mix, Grape Tomato, Red Onion, Cucumber, Red Wine Vinaigrette

-Choice of One of the Following Pastas-

- Penne Marinara
- Farfalle Palomino
- Rigatoni with Meat Sauce

\$19.99 per person

Lunch Menu # 2

-Choice of Soup-

Minestrone or Pasta e Fagioli

-Choice of One of the Following Pastas-

Penne Marinara
Farfalle Palomino
Rigatoni with Meat Sauce

-Choice of One of the Following Salads-

Vineyard Salad

Spring Mix, Grape Tomato, Cucumber, Red Onion, Gorgonzola, Candied Walnuts, Raspberry Vinaigrette

Greek Salad

Romaine, Grape Tomatoes, Red Onion, Cucumber, Beets, Black Olives, Pepperoncini, Feta Cheese, Ceci Beans

Caesar Salad

Romaine Lettuce, Caesar Dressing, Croutons, Shaved Parmigiano

Mista Salad

Spring Mix, Grape Tomatoes, Cucumber, Red Onion, Red Wine Vinaigrette

With Grilled Chicken Breast \$26.99

With Grilled Salmon Filet \$28.99

Lunch Menu #3

-Mista Salad-

Spring Mix, Grape Tomato, Cucumber, Red Onion, Red Wine Vinaigrette

-Choice of One of the Following Pastas-

Penne Marinara

Farfalle Palomino

Rigatoni with Meat Sauce

-Choice of Entrée-

Pollo alla Sorentina: Chicken Scaloppini with Mushrooms, Capers, and Artichokes in a Lemon-White Wine-Butter Sauce

Or

Pollo con Funghi: Chicken Scaloppini with Roasted Mushrooms, Shallots, and Garlic in a Marsala Wine-Veal Demi-Glace

Served with Garlic Roasted Redskin Potatoes and Green Beans with Toasted Almonds

\$31 per person

Dinner Menu

First Course: Salads

SELECT 1 OPTION FOR ALL GUESTS

-Mista Salad-

Spring Mix, Grape Tomatoes, Cucumber, Red Onion, Red Wine Vinaigrette

\$4 per person

-Caesar Salad-

Romaine Lettuce, Caesar Dressing, Croutons, Shaved Parmigiano

\$4 per person

-Vineyard Salad-

Spring Mix, Grape Tomatoes, Red Onion, Cucumber, Crumbled Gorgonzola Cheese, Candied Walnuts,
Raspberry Vinaigrette

\$6 per person

-Greek Salad-

Romaine, Grape Tomatoes, Red Onion, Cucumber, Beets, Black Olives, Pepperoncini, Feta Cheese, Ceci
Beans

\$6 per person

-Baby Arugula-

Baby Arugula, Shaved Parmigiano, Lemon Vinaigrette

\$9 per person

Second Course: Pasta

SELECT 1 OPTION FOR ALL GUESTS

-Penne Marinara-

Penne Pasta with Our House-made Marinara Sauce and Fresh Basil
\$6 per person

-Elicoidali Amatriciana-

Elicoidali Pasta Tossed in a Sauce of Onions, Guanciale and Tomato
\$6 per person

-Rigatoni Meat Sauce-

Rigatoni Pasta Tossed with our House-made 100% Beef Meat Sauce
\$6 per person

-Farfalle Palomino-

Farfalle Pasta Tossed with Palomino Sauce, (Half Cream, Half Tomato, Parmigiano, Fresh Basil)
\$6 per person

-Penne Puttanesca-

Penne Pasta Tossed with a Sauce of Tomato, Onions, Garlic, Anchovy, Capers, Olives, Chili Flake, and Fresh Parsley
\$6 per person

-Farfalle Primavera-

Farfalle Pasta Tossed with EVOO, Roasted Zucchini, Yellow Squash, Bell Peppers, Onions, Grape Tomatoes, Garlic and Fresh Basil
\$6 per person

-Penne alla Vodka-

Penne Pasta Tossed with Vodka Sauce, (Shallot, Pancetta, Black Pepper, Chili Flake, Vodka, Nutmeg, Half Cream, Half Tomato, Scallions)
\$9 per person

-Elicoidali Bolognese-

Elicoidali Pasta Tossed with a Traditional Bolognese Sauce (Ground Veal, Beef, Sausage, Pancetta, Onions, Carrots, Celery, Garlic, White Wine, Heavy Cream, Marinara)
\$9 per person

-Rigatoni Norcina-

Rigatoni Pasta Tossed with Norcina Sauce and Finished with White Truffle Oil, Parmigiano and Fresh Parsley (Ground Sausage, Onions, White Wine, Half Cream, Half Tomato)
\$9 per person

Third Course: Entrees

Vegetables

SELECT 1 OPTION FOR ALL GUESTS

-Green Beans with Almonds-

Green Beans Tossed with Fresh Garlic, EVOO, Toasted Sliced Almonds
\$5 per person

-Peas with Mushrooms and Bacon-

Peas Sautéed with Mixed Mushrooms, Onions and Applewood Smoked Bacon
\$5 per person

-Parmigiano Baked Broccoli-

Broccoli Baked with Parmigiano, Seasoned Bread Crumbs and EVOO
\$5 per person

-Bacon Roasted Brussel Sprouts-

Brussel Sprouts Roasted with Applewood Smoked Bacon and Onions
\$5 per person

*****Grilled Asparagus*****

Asparagus Grilled and Seasoned with EVOO and a Touch of Fresh Garlic

*****Rapini*****

Rapini Cooked with EVOO, Fresh Garlic and Chili Flake

*****Roasted Broccolini*****

Broccolini Roasted with EVOO, Fresh Garlic and Chili Flake

*****\$MKT Price per person*****

Potatoes

SELECT 1 OPTION FOR ALL GUESTS

Garlic Roasted Redskin Potatoes

Rosemary and Garlic Roasted Baby Yukon Gold Potatoes

Classic Mashed Potatoes with Cream and Butter

Roasted Garlic Mashed Potatoes

Roasted Sweet Potatoes with Balsamic Glaze

\$4 per person

Proteins

For individual plated meals, you may choose up to 3 proteins for your guests to choose. The choices should be included on invitations so guests may include their choice with their RSVP.

	Individual	Family Style
-Pollo alla Sorrentina-	\$12	\$15
Chicken Breast with Mixed Mushrooms, Artichokes and Capers, in a White Wine, Lemon, Butter Sauce		
-Pollo con Funghi-	\$12	\$15
Chicken Breast with Mushrooms, Marsala Wine, Chicken broth, and Glace de Veau		
-Pollo alla Cacciatore-	\$12	\$15
Chicken Breast in a Tomato Sauce with Mushrooms, Onions, Garlic, White Wine, Zucchini, Yellow Squash and Bell Peppers		
-Pollo alla Puttanesca-	\$12	\$15
Chicken Breast in a Sauce of Tomato, White Wine, Onions, Garlic, Anchovy, Capers, Olives, Chili Flake, and Fresh Parsley		
-Fiorentina di Pollo-	\$16	Not Available for Family Style
Chicken Breast Stuffed with Ricotta and Sautéed Spinach, Served with a Lemon Butter Sauce		
-Pollo Saltimbocca-	\$16	Not Available for Family Style
Chicken Breast Stuffed with Fontina Cheese and Prosciutto, Served with a White Wine Sage Demi-Glace		
-Pollo Arrosto-	Not Available for Individual	\$11
Chicken on the Bone, Breast, Leg, Thigh, and Wings, Marinated in EVOO, Fresh Garlic, Fresh Rosemary, Paprika, Salt and Black Pepper, then Golden Roasted		
-Salmone Siciliano-	\$18	\$23
Salmon Filet Roasted with Fresh Herb Bread Crumbs Topped with Marinated Grape Tomatoes (garlic, EVOO, fresh basil)		
-Grilled Lemon Dill Salmon-	\$18	\$23
Grilled Salmon Filet with a Lemon Dill Vinaigrette and Grilled Lemon Slices		

-Fiorentina di Salmone- \$18 \$23
Salmon Filet with a Spinach Lemon Butter Sauce

-Branzino Siciliano \$28 \$35
Branzino Filet Roasted with Fresh Herb Bread Crumbs Topped with Marinated Grape Tomatoes (garlic, EVOO, fresh basil)

-Grilled Lemon Dill Branzino \$28 \$35
Grilled Branzino Filet with a Lemon Dill Vinaigrette and Grilled Lemon Slices

-Branzino Arrosto \$28 \$35
Branzino Roasted with Sautéed Red Onions and Fresh Lemon Slices, Cannellini Beans with Roasted Vegetables

-Filet Mignon 6oz \$22 Not Available for Family Style

-New York Strip Steak 10oz \$26 Not Available for Family Style

-Ribeye 10oz \$26 Not Available for Family Style
All Steaks Served with Mushroom Demi-Glace

-Whole Roasted Beef Tenderloin Family Style Only \$28

-Whole Roasted New York Striploin Family Style Only \$32

-Whole Roasted Ribeye Family Style Only \$32

-Whole Roasted Porkloin Family Style Only \$15

All Roasts will Be Sliced and your Choice of One of the Following Sauces: Demi-Glace, Mushroom Demi-Glace, Marsala Sauce, Marinated Grape Tomatoes with Roasted Mixed Mushrooms

-Veal Meatballs in Our House-made Marinara Sauce
Family Style Only \$11

-Italian Sausage Cooked In Our House-made Marinara Sauce
Family Style Only \$11

-House-made Italian Sausage with Roasted Peppers and Onions
Family Style Only \$11

Dessert Menu

Individual Plated Item

****Select 1 item for your guests****

Large Cannoli
Tiramisu Slice
Gelato
\$4 per person

Bronzo Menu

****Select 3 items to be displayed or served on mixed platters per table****

Mini Cannoli
Mini Fruit Tart
Cream Puff
Mini Éclair
Italian Cookie
\$5 per person

Argento Menu

****Select 4 items to be displayed or served on mixed platters per table****

Mini Fruit Tart
Mini Cannoli
Chocolate Mousse cup
Crème Brulee
Cream Puffs
Cookie Bar Bites (Brownies, Lemon Bar, Raspberry Almond, Peanut Butter)
\$7 per person

Oro Menu

An elegant arrangement of gourmet mini pastries sure to wow all of your guests and leave them coming back for more.

DISPLAY ONLY

Mini Eclairs, Cannoli, French Macarons, Chocolate dipped Italian Cookies, Mousse Cups, Mini Fruit Tart, Lobster Tails, Crème Brulee, Elegant Parfait Cups, Fresh Fruit Cups

\$9 per person

Gourmet Trays

A selection of cream cannoli, ricotta puffs, mini fruit tarts, mini cheesecakes, mousse cups, and bar cookies

Large: \$100

(56 pieces)

Medium: \$70

(44 pieces)

Italian Tray

Sfogliatelle, tiramisu, a selection of Italian cookies, cream cannoli, and ricotta puffs

Large: \$100

(35 pieces)

Medium: \$70

(25 pieces)

Bar Packaging

ALL PACKAGES INCLUDE 3 ½ HOURS OF BAR SERVICE

Standard Bar Package

Global Organic Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Sauza Extra Gold Tequila, Jim Beam, J&B Rare Scotch, Canadian Club, House Red and White Wine, Bud, Bud Light

\$20 per person

Premium Bar Package

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, Jose Cuervo Gold, Buffalo Trace, Dewar's Scotch, Crown Royal, Jack Daniels, House Red and White Wine, Bud, Bud Light, Peroni, Stella

\$24 per person

Deluxe Premium Bar Package

Valentine Vodka, Hendricks Gin, Bacardi Rum, Captain Morgan Rum, 1800 Silver Tequila, Woodford Reserve, Johnnie Walker Black, Jameson, House Red and White Wine, Bud, Bud Light, Peroni, Stella, Bell's Two Hearted, Founders All Day IPA

\$29 per person

Cordials Package

Frangelico, Baileys, Kahlua, Grand Marnier, B&B, Aperol, Campari, Caravella Limoncello

\$6 per person

Beer/Wine Bar \$18 per person

Bud, Bud Light, Peroni, Stella, Founder's all Day IPA, Bell's Two-Hearted Ale, House Red and White Wine

Standard Cash Bar (\$150 Fee per bartender)

Consumption Bar: Groups of 25 or less only

All liquor billed on a 10pt usage; only billed for liquor used

Standard Liquor \$125, Premium Liquor \$135, Deluxe Premium Liquor \$145

Bud/Bud Light \$4, Stella/Peroni/Founders All Day IPA \$5, Bell's Two Hearted \$6

House Red/White/Sparkling Wine \$25/Open Bottle

30 minutes Additional Bar Time \$3 per person

1 hour Additional Bar Time \$5 per person

MAX 5 HOURS BAR TIME