

cantoro

Banquets

Standard Rental Fee of \$350

All luncheons Monday thru Friday: \$600 food and beverage expenditure

All luncheons Saturday and Sunday: \$1000 food and beverage expenditure

Closed for Sunday and Monday Dinner Hours.

Cantina Room (Maximum of 80)

Tuesday-Thursday Evenings: \$800 food and beverage minimum

Friday and Saturday Evenings: \$1500 food & beverage minimum



Large Mezzanine Room (Maximum of 120)

Tuesday-Thursday Evenings: \$1000 food and beverage minimum

Friday and Saturday Evenings: \$2000 food & beverage minimum



Full Mezzanine (Maximum of 200; Entire Upstairs Space)

All Luncheons: \$2000 food and beverage minimum

All Dinner: \$4000 food and beverage minimum

FOR THE ENTIRE MONTH OF DECEMBER

Saturday Dinner and Sunday Lunch Minimums will apply to Tuesday through Sunday dinners and lunches, respectively.

Shower Luncheons

All luncheons served individually plated.

Non-Alcoholic Beverages... \$2.00 per person *(Waived with the purchase of a "per person" bar package)*

Brunch... \$29 per person

Breakfast Pastries upon Arrival

Mixed Green Salad

Choose One for Entire Group*:

Bacon-Cheddar-Egg Stuffed Biscuit **OR** Spring Onion-Cheddar-Egg Biscuit

Served with Breakfast Sausage and Breakfast Potatoes

Mini Cannoli and Mini Biscotti

Pasta... \$26 per person Add Sliced Chicken: \$6 per person

Bread and Butter

Mixed Green Salad

Choose One for Entire Group*:

Penne Marinara (VG), Farfalle Primavera (VG), Farfalle Palomino (V),

Rigatoni with Meat Sauce

Mini Cannoli and Chocolate Mousse Cups

Grilled Chicken Salad... \$28 per person

Grilled Salmon Salad... \$30 per person

Bread and Butter

Minestrone or Pasta Fagioli (Chose One for Entire Group)

Choose One Salad Base for Group (Protein must be preselected)*:

Mixed Green Salad: Grape Tomato, Cucumber, Red Onion, Balsamic Vinaigrette

Caesar Salad: Romaine, Caesar Dressing, Parmigiano Reggiano, Croutons

Vineyard Salad Upgrade: Feta Cheese, Dried Cherries, Candied Walnuts, Red Onion,

Grape Tomatoes, Raspberry Vinaigrette...Add \$3 per person

Mini Cannoli and Chocolate Mousse Cups

Kid's Meal; Must be Preselected

Penne Noodles with Butter or Marinara... **\$8**

Chicken Fingers with Steak Fries... **\$11**

Macaroni and Cheese... **\$11**

Maximum 3 Hours

All Guests 21+ Regardless of Drinking Status

The Mimosa Bar... \$17 per person

The Bloody Mary Bar... \$17 per person

Additional Bar Packages on Page 8

Dietary restrictions to be handled separate from the group



Appetizers and Stations (Must be ordered for 75% of guest count unless noted or approved by Event Coordinator.)

Cold: Served Family Style or Display

Antipasto... \$15 per person (GF, V)

Italian Cured Meats & Cheeses, Roasted Vegetables, Olives, Fresh Bread

Caprese Platter... \$8 per person (GF, V)

Fresh Mozzarella, Tomatoes, Basil, Olive Oil, Balsamic

Trio di Bruschetta... \$8 per person (V)

Tomato-Garlic-Basil, Honey Whipped Ricotta, & Cannellini Bean with Roasted Vegetable

Lump Crab Pâté à Choux... \$12 per person

Shrimp Cocktail... \$12 per person (4 Shrimp) (GF)

Prosciutto Mousse... \$10 per person

Prosciutto Blended with Fontina Cheese and Cornichons with Assorted Crackers

Hot: Served Family Style or Display

Mini Veal Meatballs in Marinara... \$9 per person

Mini Beef Meatballs in Honey Sriracha... \$8 per person

Sausage and Pepper Pizza Polenta Bites... \$8 per person (GF)

Sausage & Bell Pepper Polenta Baked with Fresh Mozzarella & Pizza Sauce

Arancini... \$8 per person

Wild Mushroom & Fontina (V)

Prosciutto Parmigiano

Stuffed Mushrooms... \$8 per person

Italian Sausage

Ricotta-Spinach (V)

Spinach Mozzarella Croquette... \$8 per person (V)

With a Chili-Lime Aioli

Sautéed Shrimp Limone (2)... \$8 per person (GF)

Lemon, White Wine, Butter, Capers

Tempura Shrimp (2)... \$8 per person

Sweet Chili Sauce

Bacon Wrapped Dates with Goat Cheese... \$8 per person (GF)

Dates Stuffed with Almonds

Italian Chicken Skewers... \$8 per person (GF)

Italian Marinated Chicken with Grape Tomatoes, Bell Pepper, Onion

Cauliflower Bites... \$7 per person (V)

Choice of Buffalo (Spicy), BBQ, or Sweet & Sour



Hors D'Oeuvres & Stations Continued...

Platters

Smoked Salmon... \$155 per side

Chives, Red Onions, Capers, Cream Cheese, Fresh Baguette

Grilled Beef Tenderloin... \$MKT

Served with Mayonnaise, Whole Grain Mustard, Horseradish, Sauteed Onions & Peppers, Rolls

Mashed Potato Bar... \$12 per person (GF, V)

Mashed Potatoes, Mashed Sweet Potatoes, Cheddar Cheese, Crumbled Bacon, Sour Cream, Chives, Grated Parmigiano, Basil, Butter, Marshmallows, Brown Sugar, Cinnamon

Pasta Station... \$25 per person. 100% of guest count. Choose 2; includes bread and butter.

Rigatoni with House Made Ground Beef Sauce

Penne Pasta with House Made Marinara (VG)

Farfalle Palomino... Bowtie Pasta with Creamy Tomato Sauce and Basil (V)

Farfalle Primavera... Bowtie Pasta with EVOO, Garlic, Zucchini, Yellow Squash, Tri-Colored Peppers, Grape Tomatoes (VG)

Deluxe Pasta Station... \$28 per person. 100% of guest count. Choose 1 signature pasta below & 1 pasta above.

Elicoidali Bolognese... Tomato Sauce with Ground beef, Veal, Sausage, Pancetta

Rigatoni Norcina... Creamy Tomato Sauce with Ground Sausage, Truffle Oil

Penne alla Vodka... Creamy Tomato Sauce with Vodka, Pancetta, Scallions, Pepper Flakes

Slider Station... \$12 per person. Choose 2.

Classic Cheeseburger (Bacon Optional)... American Cheese, Sautéed Onions, Ketchup, Mustard, Mayonnaise, Pickle

Rapini Burger... Garlic Sautéed Rapini, Sharp Provolone, Herb Aioli

Pulled Pork... Slow-cooked Pork Shoulder, House BBQ, Cole Slaw

Portabella... Grilled Portabella Cap, Red Onions, Bell Peppers, Balsamic Glaze, Goat Cheese (V)

Carving Station... \$MKT plus \$100 Chef Carver Fee. Each serves 20-25. Served with Whole Grain Mustard, Horseradish, Rolls.

- Beef Tenderloin
- Pork Loin
- Porchetta

Plated Dinners

Entrée counts must be provided 10 business days in advance; no day of ordering allowed.

Non-Alcoholic Beverages... \$2.00 per person (*Waived with the purchase of a "per person" bar package*)

Individual Dinner... Includes bread and butter, soup or salad, pasta course, and entrée. All entrées served with Green Bean Almandine and Italian Roasted Red Skin Potatoes except Halibut.

Select One (Same for entire group except dietary restrictions):

Minestrone Soup, Mixed Green Salad, Caesar Salad

Select One (Same for entire group except dietary restrictions):

Penne Marinara (VG), Farfalle Primavera (VG), Farfalle Palomino (V), or Rigatoni with Meat Sauce

Select Three for Your Guests to Preselect in Advance From:

- **Chicken Sorrentina...** \$38 per person
Mushrooms, Artichokes, & Capers in a White Wine – Lemon – Butter Sauce
- **Chicken Marsala...** \$38 per person
Mushrooms, Marsala Wine, Chicken Broth, & Glace de Veau
- **Chicken Cacciatore...** \$38 per person
Cacciatore: Tomato – White Wine Sauce with Mushrooms, Summer Squash, & Bell Peppers
- **Chicken en Croûte...** \$39 per person
Chicken and Herb-Lemon-Cream Cheese Baked in Puff Pastry with Red Pepper Coulis
- **Stuffed Chicken...** \$39 per person
Florentine: Breast Stuffed with Ricotta & Spinach in a Lemon – Butter Sauce
OR
Saltimbocca: Breast Stuffed with Fontina & Prosciutto in a White Wine-Sage Demi-Glace
- **Roasted Pork Loin...** \$36 per person (GF)
Served with a Dijon Mustard Sauce
- **Salmon Siciliano...** \$44 per person
Roasted with Fresh Herb Bread Crumbs Topped with Marinated Grape Tomatoes
- **Icelandic Cod...** \$44 per person (GF)
Baked with Lemon – Dill Vinaigrette
- **Alaskan Halibut...** \$MKT (GF)
Served with Arugula Pesto, Tomato Concasse, and Rice Pilaf
- **Tomato Braised Short Rib...** \$52 per person (GF)
- **8oz Filet...** \$59 per person (GF) **Upgrade 10oz Filet...** \$75 per person (GF)
Served with Mushroom Demi – Glace. Served medium only.
- **12oz NY Strip...** \$59 per person (GF) **Upgrade 16oz NY Strip...** \$75 per person (GF)
Served with Herbed Butter. Served medium only.

Dietary restrictions to be handled separate from the group

Plated Dinners Continued...

Veggie Upgrades... Add \$4 per person

- Parmigiano Baked Broccoli
- Bacon Roasted Brussel Sprouts
- Peas with Mushroom & Bacon
- Asparagus \$MKT
- Rapini \$MKT

Potato Upgrades... Add \$4 per person

- Garlic Rosemary Yukon Gold Potatoes
- Classic Mashed Potatoes
- Roasted Sweet Potato with Balsamic Glaze

Pasta Upgrades... Add \$8 per person

- Elicoidali Bolognese
Tomato Sauce with Ground Beef, Veal, Italian Sausage, & Pancetta
- Penne alla Vodka
Creamy Tomato Sauce with Vodka, Pancetta, Scallions, & Red Pepper Flakes
- Rigatoni Norcina
Creamy Tomato Sauce with Ground Italian Sausage & Truffle Oil
- Penne Puttanesca
Tomato – White Wine Sauce, Anchovy, Capers, Olives, & Chili Flake

Dietary Restrictions...

Cantoro recommends a dietary restriction line on RSVPs; we can accommodate most restrictions if we know in advance.

- Vegetarian Option: Roasted Cauliflower Steak... \$36 per person
Served with Honey Coconut Sauce and Candied Walnuts (Nuts can be omitted.)
- Vegan Option: Quinoa Stuffed Bell Peppers... \$36 per person
Seasoned Quinoa Tossed with Roasted Vegetables Baked in Bell Peppers with Marinara Sauce
- Gluten Free:
All Salads, Pastas, Proteins, and Sides Are Available Gluten Free.

Duet Plates... Includes soup or salad for group. Filets served medium.

Choose one for the entire group. Filet can be upgraded to 8oz for additional charge.

- Chicken Sorrentina & Salmon Siciliano... \$45 per person
- Chicken Sorrentina & 6oz Filet... \$49 per person
- Salmon Siciliano & 6oz Filet... \$54 per person

Choose one for entire group:

Minestrone Soup, Mixed Green Salad, Caesar Salad

Add Pasta Tasting:

Penne Marinara, Rigatoni with Meat Sauce, Farfalle Palomino, or Farfalle Primavera...
\$6 per person

OR

Elicoidali Bolognese, Penne alla Vodka, Rigatoni Norcina, Penne Puttanesca...
\$8 per person

Buffet or Family Style \$50 per person

(Must be ordered for 100% of guest count. Bread and butter included.)

Non-Alcoholic Beverages... \$2.00 per person (Waived with the purchase of a "per person" bar package)

Select One:

Mixed Green Salad or Caesar Salad

Select One:

Penne Marinara (VG), Farfalle Primavera (VG), Farfalle Palomino (V), or Rigatoni with Meat Sauce

Select Two Entrees:

Served with Green Bean Almandine and Italian Roasted Redskin Potatoes

Chicken Breast (Choose One Sauce)...

Sorrentina: Mushrooms, Artichokes, & Capers in a White Wine – Lemon – Butter Sauce
OR

Marsala: Mushrooms, Marsala Wine, Chicken Broth, and Glace de Veau
OR

Cacciatore: Tomato Sauce with Mushrooms, Onions, Garlic, White Wine, Zucchini, Yellow Squash and Bell Peppers

Roasted Chicken... (GF)

Chicken on the Bone; Breast, Leg, Thigh, and Wings, Marinated in EVOO, Fresh Garlic, Fresh Rosemary, Paprika, Salt and Black Pepper, then Golden Roasted

Roasted Pork Loin... (GF)

Served with Dijon Mustard Sauce

Italian Sausage with Peppers and Onions... (GF)

House Made Italian Sausage with Fried Bell Peppers and Onions

Large Veal Meatballs with Marinara...

House Made Meatballs with House Marinara

Tomato Braised Short Ribs...(GF)

Fish Siciliano...

Choose Salmon or Cod. Roasted with Fresh Herb Bread Crumbs Topped with Marinated Grape Tomatoes

Lemon Dill Fish...(GF)

Choose Salmon or Cod. Served with a Lemon Dill Vinaigrette and Grilled Lemon Slices

Fish Florentine... (GF)

Choose Salmon or Cod. Served with a Spinach Lemon Butter Sauce

Roasted Cauliflower Steak... ... (V)

Served with Honey Coconut Sauce and Candied Walnuts (Nuts can be omitted.)

Quinoa Stuffed Bell Peppers... (VG)

With Marinara Sauce

Buffet: Roasted Tenderloin... \$MKT

Sliced; Served with Mushroom Demi

Family Style: 6oz Filet... \$MKT Increase (GF)

Served with Mushroom Demi

Family Style: 12oz NY Strip... \$MKT Increase (GF)

Served with Herbed Butter

Desserts

All cakes and additional desserts not listed here must be ordered with the Event Coordinator, not the bakery.

MINI PASTRY SELECTIONS

Bronze... \$7 per person

Served family style or as a station

Select 3 from the following

Mini Cannoli
Mini Fruit Tart
Mini Éclair
Cream Puff
Italian Cookies

Silver... \$9 per person

Served family style or as a station

Select 4 from the following

Mini Cannoli
Mini Fruit Tart
Chocolate Mousse Cup
Cream Puff
Crème Brûlée
Dessert Bars

Gold... \$20 per person

Served as a station only

Mini Cannoli, Mini Eclairs, Mini Fruit Tarts, Macarons, Italian Cookies, Chocolate Mousse Cups, Lobster Tails, Crème Brûlée, Dessert Bars

Gourmet Tray...

Large \$125 (60 pieces)

Medium \$95 (40 pieces)

Served as a station only

Mini Cannoli
Mini Fruit Tart
Mini Cheesecakes
Cream Puff
Chocolate Mousse Cups
Dessert Bars

Italian Tray...

Large \$125 (50 pieces)

Medium \$95 (35 Pieces)

Served as a station only

Sfogliatelle
Tiramisu
Italian Cookies
Cannoli
Cream Puffs

Individual Plated Selection... \$6 each *(Please choose one)*

- Large Cannoli with Almonds or Chocolate Chips
- Tiramisu
- Chocolate Decadence

Outside Desserts... Must come from a licensed facility/baker. Home made goods prohibited except as wrapped favors.

- Cakes: \$2 per person cake cutting fee.
- Desserts other than cake: \$100 flat fee

Bar Packages

Bar Packages are priced for 3 hours. For an additional 30 minutes, add \$3 per person. For an additional 60 minutes, add \$5 per person. Maximum 5-hour bar time. Tap water is provided to all guests regardless of bar package. **All guests 21+ are charged for a "per person" bar package.**

Non-Alcoholic Beverages... \$2.00 per person (Waived with the purchase of a "per person" bar package)

Standard Bar... \$20 per person

Wheatley Vodka, Beefeater Gin, Castillo Silver Rum, Admiral Nelson Spiced Rum, Dewars, Canadian Club, Jack Daniels, House Wine, Bud, Michelob Ultra, Miller Lite

Premium Bar... \$24 per person

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Johnny Walker Red, Crown Royal, Bulleit Bourbon, House Wine, Bud, Michelob Ultra, Miller Lite, Peroni, Stella, High Noon

Deluxe Premium Bar... \$29 per person

Grey Goose Vodka, Hendrick's Gin, Brugal Rum, Kraken Spiced Rum, Johnnie Walker Black, Jameson Irish Whiskey, Woodford Reserve Bourbon, House Wine, Bud, Michelob Ultra, Miller Lite, Peroni, Stella, High Noon, Bell's Two Hearted Ale, M-43 IPA

Beer and Wine Bar... \$20 per person

House Wine, Bud, Michelob Ultra, Miller Lite, Peroni, Stella, High Noon, Bell's Two Hearted Ale, M-43 IPA

Consumption Bar... Cost added to final bill and is applied to food and beverage minimum. Available to Groups of 50 or Less (Restriction Does Not Apply to Luncheons).

Budweiser, Michelob Ultra, Miller Lite... \$5 each

Peroni, Stella, High Noon ... \$6 each

Bell's Two Hearted Ale... \$7 each

M-43 IPA... \$8 each

Standard Liquor... \$10 per pour

Premium Liquor... \$11 per pour

Deluxe Premium... \$12 per pour

House Red, White, Moscato, or Sparkling Wine... \$25 per open bottle

"Cash" Bar... \$150 Bartender Fee... Credit card only. Your guest's pay for their own drinks. Total is not applied to food and beverage minimum.

Additional Bartender \$150

BAR ADD-ONS AVAILABLE ON NEXT PAGE

The following add-ons are available on a consumption only basis.

Cordials... \$12 per pour

Sambuca Black, Sambuca White, Aperol, Amaro, Limoncello, Baileys, Kahlua, Disaronno

WINE UPGRADES... Based on availability. Appropriate substitutions will be made if required.

\$50 per open bottle

Vietti Roero Arneis (Piemonte) *White*

Decoy Limited Pinot Noir (Sonoma Coast) *Red*

Allegrini Palazzo della Torre (Veneto) *Red*

\$75 per open bottle

Feudi di San Gregorio Greco di Tufo (Campania) *White*

Le Serre Nuove dell 'Ornellaia IGT Toscana Bordeaux Blend (Tuscany) *Red*

Poggio dell'Aquila Rosso di Montalcino (Toscana) *Red*

\$100 per open bottle

Gaja Ca'Marcanda 'Vistamare' (White Blend) (Toscana)

Michael Mondavi Family 'Animo' Cabernet Sauvignon (Napa Valley) *Red*

Masi "Costasera" Amarone (Veneto) *Red*