

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.

****AS OF JANUARY 1, 2026, ALL FINAL BILLS PAID WITH CREDIT CARD WILL BE CHARGED A 3% SURCHARGE. TO AVOID, CASH OR DEBIT MAY BE USED. CHECKS NOT ACCEPTED.****

Luncheons

All luncheons served individually plated.

Brunch... \$29 per person

Fresh Fruit Family Style at Guest Tables

Choose One for Entire Group*:

Bacon-Cheddar-Egg Stuffed Biscuit

OR

Spring Onion-Cheddar-Egg Biscuit

Served with Breakfast Sausage & Potatoes

Concludes with Mini Cannoli & Mini Biscotti

Pasta Luncheon... \$26 per person

Bread and Butter at Each Guest Table

1st Course:

Mixed Green Salad

2nd Course: **Add Sliced Chicken to Pasta...\$6 per person**

Choose One for Entire Group*:

Penne Marinara (VG), Farfalle Pomodoro (VG), Farfalle

Palomino (V), Penne Alfredo (V), or Rigatoni with Meat

Sauce

Concludes with Mini Cannoli &

Chocolate Mousse Cups

Salad Luncheon

Guests must pre-select protein in advance. Provide count to Event Coordinator on event deadline.

Grilled Chicken... \$28 per person

Grilled Salmon... \$30 per person

Bread and Butter at Each Guest Table

1st Course:

Choose One Soup for Entire Group: Minestrone (Contains Pork Stock) or Pasta Fagioli (Contains Chicken Stock)

2nd Course:

Choose One Salad Base for Group:

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

Concludes with Mini Cannoli and Chocolate Mousse Cups

Chicken Luncheon... \$31 per person

Guests must pre-select protein in advance. Provide count to Event Coordinator on event deadline.

Served with Green Bean Almandine and Roasted Potatoes. Bread and Butter at Each Guest Table

1st Course:

Choose One for Entire Group: Mixed Green Salad or Caesar Salad

2nd Course:

You may choose one or have guests pre-select their choice (place cards required):

Chicken Sorrentina... *Mushrooms, Artichokes, & Capers in a White Wine – Lemon – Butter Sauce*

Chicken Marsala... *Mushrooms, Marsala Wine, Chicken Broth, & Glace de Veau*

Chicken Cacciatore... *Tomato – White Wine Sauce with Mushrooms, Summer Squash, & Bell Peppers*

Concludes with Mini Cannoli and Chocolate Mousse Cups

Kid's Meals; Must be Preselected

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

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

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

Luncheon Only Bars: 3 Hours & Charged for all guests 21+

The Mimosa Bar... \$17 per person

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

Additional Bar Packages on Page 8

Non-Alcoholic Beverages... \$2.00 per person**

*** (Waived with the purchase of a "per person" bar package)***

Dietary restrictions to be handled separate from the group

(V): Vegetarian, (VG): Vegan, (GF): Gluten Free

Appetizers and Stations (Must be ordered for 75% of guest count unless noted or approved by Event Coordinator. (V): Vegetarian, (VG): Vegan, (GF): Gluten Free)

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

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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, Sautéed 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. Station can be made gluten free for an additional charge.

Rigatoni with House Made Ground Beef Sauce

Penne Pasta with House Made Marinara (VG)

Penne Pasta with House Made Alfredo Sauce (V)

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

Farfalle Pomodoro... Bowtie Pasta with EVOO, Garlic, Fresh Tomatoes, Basil (VG)

Deluxe Pasta Station... \$28 per person. 100% of guest count. Choose 1 signature pasta below & 1 pasta above. Station can be made gluten free for an additional charge.

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 Potatoes except Halibut.

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

Minestrone Soup (Contains Pork Stock), Mixed Green Salad, or Caesar Salad

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

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

Select Three for Your Guests to Pre-select in Advance From:

- **Chicken Sorrentina...** \$38 per person
Breast with Mushrooms, Artichokes, & Capers in a White Wine – Lemon – Butter Sauce
- **Chicken Marsala...** \$38 per person
Breast in a Sauce of Mushrooms, Marsala Wine, Chicken Broth, & Glace de Veau
- **Chicken Cacciatore...** \$38 per person
Breast in a Sauce of Tomatoes, White Wine, 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.

Kid's Meals; Must be Preselected

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

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

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

Dietary restrictions to be handled separate from the group

(V): Vegetarian, (VG): Vegan, (GF): Gluten Free

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 Tri-Colored Fingerling 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: Eggplant Florentine... \$36 per person
Thin-Sliced, Lightly Breaded Eggplant Stuffed with Ricotta, Parmigiano, & Spinach, Baked in Marinara
- 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. Served with Green Bean Almandine and Roasted Potatoes. 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 (Contains Pork Stock), Mixed Green Salad, Caesar Salad

Add Pasta Tasting:

Penne Marinara (VG), Farfalle Pomodoro (VG), Farfalle Palomino (V), Penne Alfredo (V), or Rigatoni with Meat Sauce... \$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 Pomodoro (VG), Farfalle Palomino (V), Penne Alfredo (V),
or Rigatoni with Meat Sauce

Select Two Entrees:

Served with Green Bean Almandine and Italian Roasted Potatoes

Chicken Breast (Choose One Style of 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

Eggplant Florentine... (V)

Thin-sliced, Lightly Breaded Eggplant Stuffed with Ricotta, Parmigiano, & Spinach, Baked with Marinara

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

(V): Vegetarian, (VG): Vegan, (GF): Gluten Free

Desserts

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

Bronze... \$7 per person

Served family style or as a station

Select 3 from the following

Mini Cannoli
Mini Fruit Tart
Chocolate Mousse Cup
Mini Éclair
Cream Puff
Italian Cookies
Crème Brûlée
Dessert Bars
Mini Cheesecakes

Silver... \$9 per person

Served family style or as a station

Select 4 from the following

Mini Cannoli
Mini Fruit Tart
Chocolate Mousse Cup
Mini Éclair
Cream Puff
Italian Cookies
Crème Brûlée
Dessert Bars
Mini Cheesecakes

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 guests 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

Pio Cesare Cortese di Gavi (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*