

# Antonello Ristorante

## Banquet Dinner Menus

We have a few set menus available to choose from or you can, Create your own Menu by combining menu selections from the various banquet items

**All Banquets must have a three course minimum.**

**\*\*The final guest count is due no later than three business days prior to the scheduled event. Menu details are due two weeks prior to the scheduled event.\*\***

**All of our Menus include  
An Assortment of our Homemade Breads  
&  
Fresh Seasonal Vegetables**

**Coffee & Tea are also included**

**We will also customize a Printed Menu with your Guest of Honor's Name, Your Logo or any Special Title you would like to make your event unique.**

**Let us know if you would like us to help you order  
Flowers-Balloons-Musicians-Audio Visual Equipment**

**If you would like, our Sommelier, Steve Ebol will assist you in pairing the perfect wines with your menu!**

**There is no charge for our private rooms. However, we add a 20% Service Charge/Gratuity & 8.75% Sales Tax to the bill.**

**California State Law Regulation 1603 G requires Sales Tax to be calculated on all food, beverage, service charge & rental fees**

# Set Menu #1

**\$38.00 Per Person**

## Insalata

### **Giardino**

Mixed Baby Greens tossed in a Herb Vinaigrette  
& topped with Fresh Shaved Parmesan Cheese

## Secondo Piatto

### **Sole Milanese**

Filet of Sole coated with Bread Crumbs,  
Parmesan Cheese and Italian Seasoning served with Fresh Lemon

### **Rotelle di Pasta**

Baked Sheets of Homemade Pasta rolled with Prosciutto,  
Mozzarella & Béchamel served with a Vodka Cream Sauce

### **Scaloppine al Marsala**

Veal Scaloppine sautéed with Shallots,  
Assorted Mushrooms and Marsala Wine Sauce

## Dolce

### **Cannolo Siciliano**

Crispy sweet Pastry filled with Fresh Ricotta, Chocolate Chips,  
Roasted Pistachio & Diced Candied Fruit

**We are happy to offer three entrée selections. For an additional cost, you may remove one of the above entrees and exchange it for one of the following:**

**Rib Eye Steak-. . .Add \$10.00                      Filet Mignon . . . -Add \$12.00**  
**Veal Chop-. . .Add \$12.00**

**The additional cost will only be added for the Guests who order one of these entrees.**

**\*\*We offer a Vegetarian Entrée with all of our Banquet Menus  
Server will Advise\*\***

## Set Menu #2

**\$44.00 Per Person**

### Pasta

Combination of

#### **Penne All'Arrabbiata**

Slanted Cut Tubes of Pasta with a Spicy Tomato Sauce

#### **Ravioletti di Mamma Pina**

Miniature Ravioli with Veal in a Tasty Bolognese Sauce from the Recipe Book of Antonio's Mamma

### Insalata

#### **Cesare**

Antonello's Original Caesar Salad Recipe.  
Tossed with Croutons

### Secondo Piatto

#### **Sole Milanese**

Filet of Sole coated with Bread Crumbs,  
Parmesan Cheese and Italian Seasoning served with Fresh Lemon

#### **Petto di Pollo alla Bella Maria**

Boneless Breast of Chicken sautéed with Shallots,  
Garlic, White Wine, Rosemary & Fresh Tomato

#### **Medaglioni di Manzo (Extra \$5.00 Per Person)**

Medallions of Beef tenderloin topped with Organic Extra Virgin Olive Oil,  
Shallots, Porcini Mushrooms and San Marzano tomatoes  
(Prepared medium-rare)

### Dolce

#### **Torta al Cioccolato**

Chocolate Sponge cake and chocolate Ganache dome filled  
with smooth Chocolate Mousse served with our Raspberry Sauce

We are happy to offer three entrée selections. For an additional cost, you may remove one of the above entrees and exchange it for one of the following:

Rib Eye Steak-. . .Add \$8.00

Veal Chop-. . .Add \$12.00

The additional cost will only be added for the Guests  
who order one of these entrees.

**\*\*We offer a Vegetarian Entrée with all of our Banquet Menus  
Server will Advise\*\***

# Assaggini Tray Passed Hors d' Oeuvres

## Hot Tray Passed Hors d' Oeuvres

### Focaccia di Recco

Baked Paper Thin Focaccia sheets filled with Imported Italian cheese, drizzled with Truffle oil  
\$3.25 per person

### Focaccia con Mortadella e Fontina

Baked Focaccia bread filled with Mortadella and Fontina Cheese \$3.25 Per Person

### Panino con Manzo:

Herbs marinated Medallion of Filet Mignon on a soft savory roll with Gorgonzola Cheese  
\$5.50 Per Person

### Funghi Farciti:

Baked Mushrooms stuffed with Shallots Mustard and Fresh Crab Meat \$4.50 Per Person

### Ricotta frita:

Lightly breaded and Fried Ricotta, Mascarpone, and Parmigiano Cheese \$3.50 Per Person

## Cold Tray Passed Hors d' Oeuvres

### Endivia con Salmone Affumicato:

Belgian Endive leaves filled with a Smoked Salmon and Mascarpone Cheese Mousse,  
Sprinkled with Thinly Sliced Leeks \$3.25 per person

### Asparagi con Prosciutto di Parma

Asparagus Tips grilled and wrapped with Parma Prosciutto,  
Drizzled with Aged Balsamic Vinegar \$4.50 Per Person

### Cestino con Pera e Gorgonzola:

Poached Pears, Candied Walnuts and Gorgonzola Cheese in a baked Puff Pastry  
Drizzled with Aged Balsamic Vinegar \$3.75 Per Person

### Spiedino di Mozzarella

Fresh Red and Yellow Cherry Tomatoes Skewered with Fresh Basil and Mozzarella  
Seasoned with Oregano and Olive Oil \$3.25 Per Person

### Crostino con Cinghiale e Tartufo

Thin slices of toasted Ciabatta Bread topped with  
Thin slices of Wild Boar Drizzled with Truffle Cream Fresh \$4.25 Per Person

### Antipasto Platter

Assorted Meats, Variety of Cheeses, Roasted Peppers, Olives, Eggplant &  
Fresh Baked Italian Breads \$6.95 per Person

### Small Antipasto Platter

Assorted Italian Cured Meats , Eggplant, Cheese & Olives \$3.25 Per Person

# Antipasti

**\$8.95 Per Person**

All items are served appetizer size  
Please choose two of the following:

## **Fusilli Alfredo**

Corkscrew Pasta in a light Cream Sauce

## **Penne Arrabbiata**

Slanted Cut Tubes of Pasta with a Spicy Tomato Sauce

## **Rigatoni Al Pesto**

Tubes of Pasta with a Pesto Sauce

## **Ravioletti di Mamma Pina**

Miniature Ravioli with Veal in a Tasty Bolognese  
Sauce from the Recipe Book of Antonio's Mamma

## **Ravioli di Magro**

Ravioli filled with Ricotta Cheese & Spinach  
in a Fresh Tomato Sauce with Basil

## **Ravioli Vodka**

Homemade Ravioli filled with Baby Spinach & Fresh Ricotta Cheese  
Topped with a Tomato Vodka Cream Sauce

## **Funghi Trifolati**

Mixed Wild Mushrooms sautéed with  
Garlic, Basil, Olive Oil & White Wine

**\* We are happy to add on any one of the above items for  
an additional charge of \$4.25 per person**

**\* Also available the following items in exchange of one of the above for  
an additional charge of \$1.75 per person**

## **Scampi all' Aglio e Limone**

Shrimp sautéed with Garlic, White Wine & Lemon Butter Sauce

## **Gamberi alle Erbe**

Grilled Shrimp with Fresh Herbs

**\* Also available at additional cost indicated**

## **Affettato Misto con Olive e Formaggio**

An Assortment of thin slices of soppressata Parma Prosciutto Salami and assorted Italian  
imported cheese served with olives

\$14.95 per Person

# “Salad Dinner

**Please Pick One**

## **Giardino**

Mixed Baby Greens tossed in a Herb Vinaigrette  
& topped with Fresh Shaved Parmesan Cheese  
\$9.00 per person

## **Mozzarella di Bufala**

Slices of Fresh Tomato, Basil Imported Buffalo Mozzarella  
Sprinkled with Oregano drizzled with Organic Extra Virgin Olive Oil  
\$14.00 per person

## **Rucola**

Arugula, Baby Artichokes, Organic Extra Virgin Olive Oil, and  
White Balsamic Vinegar topped with shaved Parmigiano Reggiano  
\$10.00 per person

## **Insalata con Pere**

Mixed Greens with sliced Pear & Walnuts  
Tossed in a Raspberry Gorgonzola Vinaigrette  
\$10.00 per person

## **Cesare**

Antonello's Original Caesar Salad Recipe.  
Tossed with Croutons  
\$10.00 per person

## Secondo Piatto

**Please Pick Three Items**

### **Pesce Del Giorno**

Market Fresh Fish of the Day Your Server will Advise  
\$29.95 Per Person

### **Sole Milanese**

Filet of Sole coated with Bread Crumbs,  
Parmesan Cheese and Italian Seasoning served with Fresh Lemon  
\$25.00 Per Person

### **Petto di Pollo al Marsala**

Boneless chicken breast served in shallots, assorted mushrooms and marsala wine sauce  
\$26.00 Per Person

### **Petto di Pollo alla Bella Maria**

Boneless Breast of Chicken sautéed with Shallots, Garlic, White Wine,  
Rosemary & Fresh Tomato \$26.00 Per Person

### **Scaloppine al Limone**

Veal Scaloppine sautéed with Shallots, Garlic, Basil, White Wine, Lemon & Capers  
\$26.00 Per Person

### **Scaloppine al Tegamino**

Veal Scaloppine sautéed with Garlic, White Wine, Oregano, Basil, Tomato & Demi-Glaze  
\$26.00 Per Person

### **Costolette D'Agnello al Rosmarino**

Grilled New Zealand Lamb Chops topped shallots; brandy and fresh rosemary sauce  
\$39.00 Per Person (Prepared medium-rare)

### **Filetto**

Grilled 8oz Filet topped with Imported Gorgonzola, Walnuts served with Red Wine reduction  
\$39.00 per Person (Prepared medium-rare)

### **Lombata di Vitellina ai Funghi e Marsala**

Roasted 16oz Free Range Veal Chop with shallots, assorted mushrooms and marsala wine sauce  
\$39.00 Per Person (Prepared medium-rare)

### **Costatine Del Nonno**

Marinated and slowly baked bone beef short ribs with red wine,  
herbs and honey with its own reduction sauce \$32.50 Per Person

### **Bistecca di Manzo alla Fiorentina**

Grilled Prime bone less Rib eye with garlic, extra virgin olive oil and fresh herbs,  
served with seasonable vegetable and fresh lemon \$37.00 Per Person (Prepared medium-rare)

**Or you can substitute one pasta dish from below**

## Pasta Piatto

## Pasta as Main Course

### **Fusilli con Pesce Misto**

Assorted Fresh Fish, Scallops & Shrimp served over Corkscrew Pasta

\$30.95 per Person

### **Orecchiette**

Sautéed with Pugliese Sausage, Swiss Chard and topped with Pecorino Romano Cheese

\$19.00 per Person

### **Mamma Pina**

Antonio's Mother's homemade miniature Beef Ravioli with a Bolognese Sauce

\$20.00 per Person

### **Lasagna Pasticciata**

Layers of pasta, Béchamel, and Beef Ragù topped with San Marzano Tomato Sauce

\$20.00 per Person

### **Cavatelli**

In a slowly cooked Lamb Ragù

\$18.00 per Person

### **Fusilli al Salmone Affumicato**

Corkscrew Pasta with Smoked Salmon with a Vodka Tomato Cream Sauce

\$21.95 per Person

### **Rigatoni alla Musco con Pollo**

Large Tubes of Pasta sautéed with an Asparagus, Extra Virgin Olive Oil, Garlic, Sun Dried Tomatoes & Diced Grilled Chicken

\$20.00 per Person

***\*\*We offer a Vegetarian Entrée to all of our banquets\*\****

**Dolce**

**Please Pick One**

**Torta al Cioccolato**

Chocolate Sponge cake and chocolate Ganache dome filled with smooth Chocolate Mousse served with our Raspberry Sauce \$8.95 Per Person

**Crème Brulée**

Vanilla Cream Custard baked in a Bain Marie then chilled and served with a Crispy Sugar Coating that fuses sweetness and bitterness which compliment the subtle Vanilla Flavor \$8.95 Per Person

**Torta di Formaggio**

Our Pastry Chef's own vision of individual Cheesecake served with Fresh Seasonal Raspberries and our Raspberry Sauce \$8.95 Per Person

**Panna Cotta**

A simple yet mouthwatering Vanilla Egg-Less Flan "Italian Style" served with a Caramel Sauce & Seasonal Berries \$8.50 Per Person

**Profiteroles**

Small Cream Puffs filled with a delicate Mocha Custard Cream served with Warm Chocolate Sauce \$8.95 Per Person

**Cannolo Bistagnese**

Caramelized Puff Pastry Shells filled with our Zabaglione Custard Cream and pastiche nuts \$8.95 Per Person

**Tiramisu'**

Lady Fingers soaked in Espresso and a Marsala Wine layered with Vanilla Mascarpone Cream drizzled with our Caramel Sauce sprinkled with Cocoa Powder \$9.25 Per Person

**Chocolate or Grand Marnier Small Soufflés**

Raised to Perfection, Our Soufflés are Light and Full of Flavor served with Ice Cream and Sauces that compliment For the Small \$9.95 Per Person. For the Large Soufflé \$11.95  
*(Please Select One) For parties no more then 40 guest*

**Gelato e Sorbetto**

We have Pistachio, Chocolate or Vanilla Italian Gelato. Raspberry, Mango or Lemon Sorbet. All of which can be mixed and complimented with Berries and Liquor by request. \$7.95 per Person. Add berries \$4.50 more, for Liquor add \$2.50 more. To do both Berries and Liquor add \$6.50 more *(Please select one)*

**Assaggini di Dolci**

Combination of petit cheese cake small Panna cotta and miniature fruit tart \$10.50 Per Person

**Noci, Frutta, Formaggio, e Cioccolato**

Assorted imported Italian cheeses and chocolates walnuts and fresh seasonal berries \$13.95 Per Person

## **ANTONELLO RISTORANTE**

<u>Mailing Address</u> 1611 Sunflower Avenue Santa Ana, California 92704	Telephone: 714 755 1195 Fax: 714 751 8650	<u>Street Address/Mapquest</u> <u>Directions</u> 3800 Plaza Drive Santa Ana, California 92704
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### **Securing Reservation and Cancellation Policy:**

*For the Luongo Banquet room non-refundable \$500.00 deposit to secure your reservation. In the event the Client cancels prior to 30 business days of the scheduled event the Client will have the option of re-booking the event within 100 days and Antonello will apply the deposit to the new booking. Any cancellation later then 90 days we shall be entitled to retain the entire amount of the deposit.*

*We require a non-refundable \$250.00 deposit to secure your reservation for the Firenze, Wine Cellar and Garden rooms, for the smaller rooms we need a \$100.00 deposit that is non-refundable.*

*In the event the Client cancels prior to five (5) business days of the scheduled event, the Client will have the option of re-booking the event within 100 days and Antonello will apply the deposit to the new booking*

*In the event the Client cancels within five (5) business days of the scheduled Antonello Ristorante shall be entitled to retain the entire amount of the deposit.*

***Cancellations must be obtained in writing via email or fax. Cancellations made by phone call or voicemail will not be endorsed unless supplemented by the written cancellation.***

### **ATTENDANCE/GUARANTEE:**

*A guaranteed guest count is required 3 days prior to the event. Should you fail to provide a guarantee by the specified date, your original estimated number of guests will automatically become the guarantee. We reserve the right to relocate your function to a more appropriate space should your groups expected attendance change significantly.*

**FOOD AND BEVERAGE**

***All food and alcoholic beverage must be provided by Antonello Ristorante. NO Wine is to be brought into the private rooms. A planned menu is required for all private parties with no more than three entrée choices The Chef requires your menu and wine selections **three week prior to the date of the event.** If you have a cash and carry bar for your event it is required to have a full-time Bartender there will be an additional charge of \$125.00.***

**Tax/Gratuities**

***State sales tax of 8.75% to be calculated on all food, beverage, labor and rental charges. A 20% service charge will be applied to the total amount of the bill. California State law regulation #1603g requires state sales tax to be calculated on all food, beverage, gratuity, labor, audio visual and rental charges.***

***I have thoroughly read the above guidelines and general information and hereby agree to follow all guidelines for my event on the following date and room.***

<b><i>Name of Party Name of Room Number of Guests Email Address</i></b>	<b><i>Day Date Time</i></b>
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<b><i>Signature:</i></b> _____	<b><i>Date:</i></b> _____
<b><i>Print Name:</i></b> _____	
<b><i>Address:</i></b> _____ _____	<b><i>Phone:</i></b> _____
<b><i>Credit Card:</i></b> _____	<b><i>Exp:</i></b> _____