

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 #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

Costatine Del Nonno (Extra \$4.00 Per Person)

Marinated and slowly baked bone beef short ribs with red wine,
herbs and honey with its own reduction sauce

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 \$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****

Assaggini Tray Passed Hors d' Oeuvres

Hot Tray Passed Hors d' Oeuvres

Pizzetta al Pomodoro

Thin crust Pizza with Tomato Sauce & Mozzarella Cheese \$2.75 Per Person

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 Parmiggiano 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

Aromatica

Wild Greens tossed with a Honey Mustard Vinaigrette
\$9.00 per person

Caprese

Sliced Mozzarella layered with Red & Yellow Beef Steak Tomatoes
topped with Oregano, Basil and Olive Oil
\$11.95 per person

Insalata con Pere

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

Cesare

Antonello's Original Caesar Salad Recipe.
Tossed with Croutons
\$10.95 per person

Burrata alla Caprese

Fresh soft buttery bufala Mozzarella cheese, served with slices of Roma tomatoes, fresh basil, drizzled with extra virgin olive oil sprinkled with dried oregano
\$14.00 per person

Secondo Piatto

Please Pick Three Items

Pesce Del Giorno

Market Fresh Fish of the Day Your Server will Advise
\$26.95 Per Person

Petto di Pollo al Marsala

Boneless chicken breast served in shallots, assorted mushrooms and marsala wine sauce
\$22.00 Per Person

Petto di Pollo alla Bella Maria

Boneless Breast of Chicken sautéed with Shallots, Garlic, White Wine, Rosemary & Fresh Tomato \$22.00 Per Person

Scaloppine al Limone

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

Scaloppine al Marsala

Veal Scaloppine sautéed with shallots, assorted mushrooms and marsala wine sauce
\$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 Garibaldi

Medallions of Beef Tenderloin grilled medium-rare & served with a Rosemary, Shallot, Mustard and Brandy Sauce \$39.00 per Person

Lombata di Vitellina ai Funghi e Marsala

Roasted 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 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

Ravioletti di Mamma Pina

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

\$20.00 per Person

Lasagna Pasticciata

Baked Thin Sheets of Spinach Pasta Layered with Veal Ragu,
Mozzarella, Parmigiano Cheese and Béchamel Sauce

\$20.00 per Person

Fusilli al Salmone Affumicato

Corkscrew Pasta with Smoked Salmon with a Vodka Tomato Cream Sauce

\$21.95 per Person

Rigatoni Del Barone

Large Tubes of Pasta with Chicken & Broccoli in a Spicy Tomato Cream Sauce

\$20.00 per Person

Rigatoni alla Musco con Pollo

Large Tubes of Pasta sautéed with an Asparagus Julienne, 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 than 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.

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