

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

\$42.00 Per Person

Insalata

Giardino

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

Secondo Piatto

Sole alla Calabrese

Baked filet of Sole topped with chopped Tomatoes and fresh Herbs

Lasagna

Layers of pasta, Béchamel, and Beef Ragu topped
with San Marzano tomato sauce

Brasato di Manzo

Boneless Beef short ribs braised with Minced Vegetables and Red Wine

Dolce

Torta di Formaggio

Cheesecake topped with Fresh Berries

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:

12 oz. Rib Eye Steak-. .Add \$10.00 Two 4 oz. Medallions of Beef..Add \$10.00

16 oz. Veal Chop-. . Add \$14.00

**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

\$48.00 Per Person

Pasta

Combination of

Mamma Pina

Antonio's Mothers homemade miniature Beef Ravioli with Bolognese Sauce

Funghi

Assorted sautéed sliced Mushrooms with Garlic, Parsley and White Wine

Insalata

Cesare

Romaine hearts, Antonello's Ceaser dressing,
Croutons, and shaved Parmesan cheese

Secondo Piatto

Pesce del Giorno

Market fresh fish of the day

Pollo al Mattone

Grilled half boneless free range Chicken, marinated with
Fresh herbs and Modena Balsamic Vinegar

Medaglioni di Manzo

Medallions of Beef tenderloin topped with Shallots,
Porcini Mushrooms and San Marzano tomatoes **(Prepared medium-rare)**

Dolce

Tiramisu

Lady fingers, layered with Mascarpone sprinkled with Cocoa Powder

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:

Lamb Chops .. .Add \$14.00

16 oz. Veal Chop..Add \$14.00

12 oz. Rib Eye Steak-...Add \$8.00

**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 #3

\$55.00 Per Person

Insalate

Rugula

Arugula, Baby Artichokes, Organic Extra Virgin Olive Oil, and White Balsamic Vinegar topped with shaved Parmigiano Reggiano

Pasta

Risotto di Bosco

Wild mushroom risotto with white wine, European butter and Parmigiano

Secondo

Pesce Del Giorno

Market Fresh Fish of the Day Your Server will Advise

Vitello alla Sorrentina

Thin slices of Veal topped with Fontina Cheese and San Marzano Tomato Sauce

Bistecca di Manzo alla Fiorentina

Grilled Prime bone less Rib eye with Garlic, Extra Virgin Olive Oil and Fresh Herbs,
(Prepared medium-rare)

Dolce

Cioccolata e Zabaglione

Chocolate fudge topped with Creamy Zabaglione served with Vanilla Gelato

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:

Lamb Chops...Add \$10.00

8 oz. Filetto...Add \$10.00

16 oz. Veal Chop-...Add \$10.00

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

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, sprinkled with Truffle salt **\$3.75 per person**

Stuzzichino

Lightly fried Mortadella and Caciocavallo Cheese Skewers **\$3.50 Per Person**

Ravioli Fritti

Lightly fried Wild Mushroom Ravioli **\$3.50 Per Person**

Funghi Farciti:

Baked Mushrooms stuffed with Shallots Mustard and Fresh Crab Meat **\$5.50 Per**

Arancine

Sicilian style Mini Rice Balls **\$4.50 Per Person**

Cold Tray Passed Hors d' Oeuvres

Salmone Affumicato:

Toasted bread topped with Smoked Salmon and Mascarpone Cheese, Sprinkled with Thinly Sliced Leeks **\$4.00 per person**

Asparagi e Prosciutto

Asparagus Tips grilled and wrapped with Parma Prosciutto, Drizzled with Aged Balsamic Vinegar **\$5.00 Per Person**

Tonno

Cajun style seared Sushi grade Ahi Tuna Skewers **\$5.50 Per Person**

Spiedino di Mozzarella

Fresh Red and Yellow Cherry Tomatoes Skewered with Fresh Basil and Mozzarella Seasoned with Oregano and Olive Oil **\$3.50 Per Person**

Bruschetta

Thin slices of toasted rustic bread topped with Diced Tomatoes, Basil and Organic Extra Virgin Olive Oil **\$4.25 Per Person**

Antipasto Platter

Assorted Meats, Variety of Cheeses, Roasted Peppers, Olives, Eggplant & Fresh Baked Italian Breads **\$70 for 8 to 10 people**

Small Antipasto Platter

Assorted Italian Cured Meats, Cheese & Olives **\$40 for 8 to 10 people**

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

Mamma Pina

Antonio's Mothers homemade miniature Beef Ravioli with Bolognese Sauce

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 \$2.00 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 **\$15.00 Per Person**

Salad Dinner

Please Pick One

Giardino

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

\$8.00 Per Person

Mozzarella di Bufala

Slices of cluster Tomato and fresh Mozzarella Sprinkled with
Oregano and basil drizzled with Organic Extra Virgin Olive Oil

\$12.00 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

Romaine hearts, Antonello's Ceaser dressing,
Croutons, and shaved Parmesan Cheese

\$9.00 Per Person

Burrata

Red and Yellow beets served with Burrata Cheese
Drizzled with Extra Virgin Olive Oil

\$10.00 Per Person

Secondo Piatto

Please Pick Three Items

Pesce Del Giorno

Market Fresh Fish of the Day Your Server will Advise **\$30 Per Person**

Sogliola alla Milanese

Filet of Sole coated with Bread Crumbs, Parmesan Cheese
Italian Seasoning served with Fresh Lemon **\$26 Per Person**

Branzino

Baked Mediterranean Sea Bass topped with
Extra Virgin Olive Oil and Aromatic Fresh Herbs **\$33 Per Person**

Pollo al Mattone

Grilled free-range Half-boneless Chicken Marinated with
Fresh Herbs and Modena balsamic vinegar **\$24.00 Per Person**

Vitello alla Sorrentina

Thin slices of Veal topped with Fontina Cheese and San Marzano Tomato Sauce
\$26.00 Per Person

Osso Buco

Braised Veal shank with White Wine and Minced Vegetables **\$36.00 per person**

Costolette d'Agnello

Grilled New Zealand baby Lamb Chops, topped with fresh Mint and Breadcrumbs
\$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

Grilled Veal Chop topped with Porcini Mushroom and Veal Reduction
\$39.00 Per Person (Prepared medium-rare)

Brasatto di Manzo

Boneless beef short ribs braised with red wine and assorted minced vegetables
\$32 Per Person

Bistecca di Manzo alla Fiorentina

Grilled Prime bone less Rib eye with Garlic, Extra Virgin Olive Oil and Fresh Herbs,
\$37.00 Per Person (Prepared medium-rare)

Or you can substitute one pasta dish from below

Pasta Piatto

Pasta as Main Course

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

Layers of pasta, Béchamel, and Beef Ragù topped with San Marzano Tomato Sauce **\$20.00 Per Person**

Fusilli al Salmone Affumicato

Corkscrew Pasta with Smoked Salmon with a Vodka Tomato Cream Sauce **\$23.00 Per Person**

Rigatoni

Large Tubes of Pasta sautéed with Chicken and Assorted Mushrooms in a Tomato Vodka Cream Sauce **\$20.00 Per Person**

Magro

Homemade Ravioli filled with Ricotta Cheese, Spinach and Imported San Marzano Tomatoes **\$20.00 Per Person**

Rotelle

Baked thin sheets of pasta rolled with Prosciutto Cotto, Mozzarella, and Béchamel, topped with Vodka and Tomato Cream Sauce **\$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 **\$9.00 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 **\$9.00 Per Person**

Torta di Formaggio

Our Pastry Chef's own vision of individual Cheesecake served with Fresh Seasonal Raspberries and our Raspberry Sauce **\$9.00 Per Person**

Panna Cotta

A simple yet mouthwatering Vanilla Egg-Less Flan "Italian Style" served with a Caramel Sauce & Seasonal Berries **\$9.00 Per Person**

Profiterole

Small Cream Puffs filled with a delicate Mocha Custard Cream served with Warm Chocolate Sauce **\$9.00 Per Person**

Cannoli Siciliano

Crispy sweet Pastry filled with Fresh Ricotta, Chocolate Chips, Roasted Diced Candied Fruit and Pistachio & Diced Candied Fruit **\$9.00 Per Person**

Tiramisu

Lady fingers, layered with Mascarpone sprinkled with Cocoa Powder **\$9.00 Per**

Torta alla Nonna **\$9.00 Per Person**

Vanilla Sponge Cake layered with vanilla Mascarpone Cream and mocha mousse then covered with toasted pistachios. An Italian Delight

Chocolate or Grand Marnier Small Soufflés **(Please Select One)**

Raised to Perfection, Our Soufflés are Light and Full of Flavor served with Ice Cream and Sauces that compliment For the Small \$10 Per Person. For the Large Soufflé \$12

For parties no more than 30 guest

Assaggini di Dolci

Combination of Petit Cheese Cake Small, Cannolo and Profiterole **\$11.00 Per Person**

Noci, Frutta, Formaggio, e Cioccolato

Assorted imported Italian cheeses and Chocolates Walnuts and fresh Seasonal Berries **\$14.00 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 Name of Room Number of Guests Email Address</i>	<i>Day Date 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> _____