

# **Antonello Ristorante**

## **Banquet Lunch Menus**

**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**

# Antipasti

**\$7.95 Per Person**

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

## **Fusilli Alfredo**

Corkscrew Pasta in a light Cream Sauce

## **Penne All'Arrabbiata**

Slanted Cut Tubes of Pasta with a Spicy Tomato Sauce

## **Rigatoni 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**

Tender 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 \$ 3.75 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 a 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

\$13.95 per Person

# Salad Lunch

# Please Pick One

## **Giardino**

Mixed Baby Greens tossed in a Herb Vinaigrette  
& topped with Fresh Shaved Parmesan Cheese  
\$8.00 per person

## **Aromatica**

Wild Greens tossed with a Honey Mustard Vinaigrette  
\$8.00 per person

## **Caprese**

Sliced Mozzarella layered with Red & Yellow Beef Steak  
Tomatoes topped with Oregano, Basil and Olive Oil  
\$10.50 per person

## **Insalata con Pere**

Mixed Greens with Julienne Pear & Walnuts  
Tossed in a Raspberry Gorgonzola Vinaigrette  
\$9.25 per person

## **Cesare**

Antonello's Original Caesar Salad Recipe. Served with Crostini  
\$8.95 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  
\$12.50 per person

# Secondo Piatto

# Please Pick Three

## **Pesce Del Giorno**

Market Fresh Fish of the Day Your Server will advise \$25.95 Per Person

## **Petto di Pollo al Marsala**

Boneless Breast of Chicken served in Shallots, Assorted Mushrooms and Marsala wine sauce  
\$21.95 Per Person

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

Boneless Breast of Chicken sautéed with Shallots, Garlic, White Wine, Rosemary & Fresh Tomato \$21.95 Per Person

## **Scaloppine al Limone**

Veal Scaloppine sautéed with Shallots, Garlic, Basil, White Wine, Lemon & Capers  
\$25.95 Per Person

## **Scaloppine al Marsala**

Veal Scaloppine sautéed with Shallots, Assorted Mushrooms and Marsala Wine Sauce  
\$25.50 Per Person

## **Scaloppine al Tegamino**

Veal Scaloppine sautéed with Garlic, White Wine, Oregano, Basil, Tomato & Demi-Glaze  
\$25.95 Per Person

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

Grilled New Zealand Lamb Chops topped Shallots, Brandy and Fresh Rosemary Sauce  
\$34.95 Per Person (Prepared Medium-rare)

## **Filetto Garibaldi**

Medallions of Beef Tenderloin grilled medium-rare & served with a Rosemary, Shallot, Mustard and Brandy Sauce \$37.95 Per Person

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

Roasted Free Range Veal Chop with Shallots, Assorted Mushrooms and Marsala Wine Sauce  
\$37.95 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 \$28.95 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 \$31.95 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

\$26.95 per Person

### **Ravioletti di Mamma Pina**

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

\$17.50 per Person

### **Lasagna Pasticciate**

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

\$19.95 per Person

### **Rotelle di Pasta**

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

\$17.50 per Person

### **Fusilli al Salmone Affumicato**

Corkscrew Pasta with Smoked Salmon with a Vodka Tomato Cream Sauce

\$17.95 per Person

### **Rigatoni Del Barone**

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

\$18.95 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

\$17.95 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 \$8.50 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 \$7.95 Per Person

## **Panna Cotta**

A simple yet mouthwatering Vanilla Egg-Less Flan "Italian Style" served with a Caramel Sauce & Seasonal Berries \$7.50 Per Person

## **Profiteroles**

Small Cream Puffs filled with a delicate Mocha Custard Cream served with Warm Chocolate Sauce \$8.25 Per Person

## **Cannolo Bistagnese**

Caramelized Puff Pastry Shells filled with our Zabaglione Custard Cream and pastiche nuts  
\$7.95 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 \$8.95 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 \$8.95 Per Person **(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. \$6.95 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)**

## **Assaggi di Dolci**

Combination of petit cheese cake small Panna cotta and miniature fruit tart \$9.95 Per Person

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

Assorted imported Italian cheeses and chocolates walnuts and fresh seasonal berries  
\$12.95 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    Day</i> <i>Name of Room</i> <i>Number of Guests</i> <i>Email Address</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>