



Cucina
CALANDRA

Banquet Menu
2019

973-575-7720
www.cucinacalandra.com

We take great pride in presenting you with our banquet package menus. At Cucina Calandra, we are committed to making your special affair a success!

Our menus are created and prepared by Executive Chef Costantino. Only the freshest and finest ingredients are used when preparing your personally selected entrees. Your guests are sure to be impressed with our authentic and exceptional Italian cuisine.

We offer buffet, sit-down and family style menus or we can help you create a customized package to fit your needs. Whatever the occasion, we can help you create a celebration that is perfect for you and your guests.

We will be sure to make your party a success!

Packages Include the Following:

**Calandra Bread
Assorted Pastries and Cookies or Cake**

Soft Drinks, Coffee and Tea

**Choice of Color Linen Napkins
Chair covers**

Our banquet rooms are equipped with a private bar and large dance floor.

**Final Count Required and Guaranteed 7 Days in Advance
Plus 20% Service Charge and 6.625% Tax**

Breakfast Banquet

Minimum of **30** people

\$28.95 Per Person Plus Tax and Service Charge

Assorted Danish, Croissants, Muffins, Rolls and Bagels

Seasonal Fruit Display

Scrambled Eggs

Bacon

Breakfast Sausage

Home Fries

French Toast Pudding

Butter, Fruit Preserves, Cream Cheese and Syrup

Chilled Fresh Juice, Tea and Fresh Brewed Coffee

Brunch

Minimum of 30 people

\$39.95 Per Person Plus Tax and Service Charge

Scrambled Eggs

(Special request substitute Omelet Station \$3.95 extra)

Bacon and Sausage

French Toast Pudding or Waffles

Home Fries

Garden Salad with Italian Dressing

Rigatoni with Vodka or Tomato Sauce

Chicken with Marsala or Francese Sauce

Fruit Display

Assorted Danish, Croissants, Muffins, Rolls and Bagels

Butter, Fruit Preserves, Cream Cheese and Syrup

Chilled Fresh Juices, Tea and Fresh Brewed Coffee

Buffet Package #1

*** Minimum 30 People**

\$41.95 Per Person Plus Tax and Service Charge - Sunday Through Thursday

\$48.95 Per Person Friday and Saturday Night (Children 4-12yrs **\$23.00**)

Calandra's Bread Station

Assortment of Calandra's Italian Bread

Salad Station

Mozzarella and Tomato Caprese

Garden Salad OR Caesar Salad

Pasta Station

(Choice of One)

Penne with Tomato Sauce and Basil

Stuffed Shells with Marinara Sauce

Baked Ziti with Fresh Ricotta and Mozzarella

Tortellini with Ham and Green Peas with Alfredo sauce

Rigatoni Vodka Sauce with Prosciutto and Green Peas

Cavatelli with Broccoli Florets, Sweet Sausage in Garlic and Olive Oil

Entrée Station

(Choice of Three)

Veal Piccata

Veal or Chicken Marsala

Veal or Chicken Parmigiana

Chicken Francese

Chicken Cacciatora

Chicken Ciambotta

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Eggplant Rollatine

Beef Meatballs in a Marinara Sauce

Sweet Italian Sausage, Onions and Bell Peppers in a Light Tomatoes Sauce

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Sole Fillet Oreganata with Lemon Sauce

Salmon with Tomatoes Bruschetta and Balsamic Glaze

Salmon with a Dill-Mustard Sauce

Salmon with Baked Cherry Tomatoes, Roasted Garlic Basil and Oreganata

~ Also includes Roasted Garlic Potatoes and Mixed Vegetables ~

Buffet Package #2

*** Minimum 30 People**

\$49.95 Per Person Plus Tax and Service Charge - Sunday Through Thursday

\$58.95 Per Person Friday and Saturday Night (Children 4-12yrs **\$23.00**)

Calandra's Bread Station

Assortment of Calandra's Italian Bread

Cold Display Station

Cold Cuts, Mozzarella Caprese, Roasted Red Bell Peppers, Marinated Mushrooms, Tomato Bruschetta, Prosciutto and Melon Olives and Artichokes Hearts

Salad Station

Garden Salad with Italian Vinaigrette OR Caesar Salad

Pasta Station

(Choice of Two)

Baked Manicotti with Vodka Sauce

Stuffed Shells with Marinara Sauce

Tortellini with Smoked Salmon and Green Peas in Alfredo Sauce

Rigatoni Vodka Sauce with Prosciutto and Peas

Rigatoni Bolognese Sauce

Penne with Radicchio, Pancetta, Smoked Mozzarella in a Tomato Sauce

Cavatelli with Broccoli Florets, Sweet Sausage, Garlic and Olive Oil

Entrée Station

(Choice of Three)

Veal or Chicken Marsala

Veal or Chicken Parmigiana

Veal Piccata

Veal Saltimbocca

Chicken Francese

Chicken Balsamic

Chicken Florentine

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Pork Tenderloin with Brown Sauce

Beef Meatballs in a Marinara Sauce

Eggplant Rollatine

Sweet Italian Sausage, Onions and Bell Peppers in a Light Tomatoes Sauce

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Fried Calamari

Snapper Livornese

Sole Fillet Oreganata with Lemon Sauce

Salmon Broiled with a Dill-Mustard Sauce

Salmon with Tomatoes Bruschetta and Balsamic Glaze

~ Also includes Roasted Garlic Potatoes and Mixed Vegetables ~

Buffet Package #3

*** Minimum 30 People**

\$65.95 Per Person Plus Tax and Service Charge - Sunday Through Thursday

\$79.95 Per Person Friday and Saturday Night (Children 4-12yrs **\$23.00**)

Calandra's Bread Station

Assortment of Calandra's Italian Bread

Cold and Hot Display Station

Cheese Platter with Fruits, Mozzarella Caprese, Roasted Red Peppers, Marinated Mushrooms, Olives, Artichokes Hearts, Tomato Bruschetta Fried Calamari, Stuffed Mushrooms, Eggplant Rollatine, Fried Ravioli, Prosciutto and Melon, Rice Balls, Fried Shrimp

Salad Station

Garden Salad with Italian Vinaigrette
Grilled Vegetables

Pasta Station

(Choice of Two)

Stuffed Shells

Baked Ziti

Tortellini in Parmigiano Alfredo Sauce

Penne Tomato Sauce and Basil

Stuffed Rigatoni with Pesto and String Beans

Rigatoni Vodka Sauce with Prosciutto and Peas

Cavatelli with Broccoli Florets, Sweet Sausage in Garlic and Olive Oil

Entrée Station

(Choice of Three)

Veal Marsala

Veal Rollatine

Chicken Francese

Chicken Sorrentino

Grilled Chicken Topped with Tomato Bruschetta or Broccoli Garlic and Oil

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Roasted Carved Turkey over Stuffing with Gravy

Pork Tenderloin in a Mushroom Brown Sauce

Beef Stir Fry with Broccoli

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Sole Oreganata with Lemon Sauce

Snapper Marechiaro

Flounder Stuffed with Crab Meat

Salmon with Tomatoes Bruschetta and Balsamic Glaze

Salmon with a Dill-Mustard Sauce

~ Also includes Roasted Garlic Potatoes and Mixed Vegetables ~

Special Buffet

*** Minimum 30 People**

Lunch Package Available only 12:00noon to 3:00pm Monday to Friday

\$38.95 Per Person Plus Tax and Service Charge

Calandra's Bread Station

Assortment of Calandra's Italian Bread

Salad Station

Mozzarella Caprese

Garden Salad with Italian Vinaigrette or Caesar Salad

Pasta Station

(Choice of One)

Penne with Tomato Sauce and Basil

Cheese Tortellini Alfredo Sauce

Stuffed Shells with Marinara sauce

Rigatoni Vodka Sauce with Prosciutto and Peas

Cavatelli with Broccoli Florets, Sweet Sausage in Garlic and Olive Oil

Entrée Station

(Choice of Two)

Veal or Chicken Marsala

Veal Piccata

Chicken Francese

Chicken or Veal Parmigiana

Beef Meatballs in a Marinara Sauce

Eggplant Rollatine

Sweet Italian Sausage, Onions and Red Peppers in a Light Tomatoes Sauce

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Snapper Marechiaro

Sole Fillet Oreganata with Lemon Sauce

Salmon with Tomatoes Bruschetta and Balsamic Glaze

Salmon Broiled with a Dill-Mustard Sauce

Fried Calamari

Flounder Stuffed with Crab Meat

~ Also includes Roasted Garlic Potatoes and Mixed Vegetables ~

Family Style Banquet

Minimum 30 People

\$43.95 Per Person Plus Tax and Service Charge - Sunday Through Thursday

\$50.95 Per Person Friday and Saturday Night (Children 4-12yrs **\$23.00**)

Salad / Appetizer

(Choice of Two)

Garden Salad with Italian Vinaigrette
Caesar Salad with Homemade Dressing
Tricolor Salad with Balsamic Vinaigrette
Fried Calamari with Marinara Sauce
Eggplant Rollatine and Stuffed Mushrooms
Shrimp Scampi and Clams Casino
Mozzarella Caprese and Prosciutto e Melon

Pasta

(Choice of Two)

Rigatoni Vodka Sauce with Prosciutto and Green Peas
Rigatoni with Bolognese Sauce
Cheese Ravioli with Roasted Garlic Double Tomato Sauce
Cavatelli with Broccoli Florets and Italian Sausage with Garlic and Oil
Penne with Tomato and Basil Sauce
Cheese Tortellini with Prosciutto, Green Peas in an Alfredo Sauce

Entrée

(Choice of Two)

Chicken Francese
Chicken Parmigiana
Chicken **or** Veal Marsala
Veal Saltimbocca
Veal Rollatine
Pork Tenderloin with Brown Sauce
Beef Meatballs in a Marinara Sauce
Roasted Turkey and Stuffing

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Sole Oreganata with Lemon Sauce
Snapper with Tomatoes Bruschetta and Balsamic Glaze
Salmon Broiled with a Dill-Mustard Sauce
Salmon Crusted with Pecan Drizzled with Orange Glaze
Flounder Stuffed with Crab Meat

~ Also includes Roasted Garlic Potatoes and Mixed Vegetables ~

Sit Down Package

Minimum 30 People

\$58.95 Per Person Plus Tax and Service Charge - Sunday Through Thursday

\$65.95 Per Person Friday and Saturday Night (Children 4-12yrs **\$21.00**)

Salad

Garden Salad with Italian Vinaigrette **or** Caesar Salad

Appetizer Family Style

(Choice of Two)

Mozzarella Caprese and Prosciutto and Melon

Fried Calamari with Marinara Sauce and Eggplant Rollatine

Shrimp Scampi and Clams Casino

Stuffed Mushroom and Rice-balls

Pasta

(Choice of One)

Rigatoni Prosciutto and Peas in a Vodka Sauce

Cavatelli with Broccoli Florets and Italian Sausage with Garlic and Oil

Penne with Tomato Sauce and Basil

Rigatoni Bolognese Sauce

Cheese Tortellini with Ham and Green Peas Alfredo Sauce

Ricotta Cheese Stuffed Shell with Marinara Sauce

Entrée

(Choice of Three)

Veal Marsala- Piccata or Saltimbocca

Veal Pizzaiola

Chicken Francese -Balsamic or Marsala

Chicken or Veal Parmigiana

Eggplant Rollatini

Sole Oreganata with Lemon Sauce

Salmon with Tomatoes Bruschetta and Balsamic Glaze

Salmon with a Dill-Mustard Sauce

Crab Cake with Roasted Garlic Citrus Sauce

** Filet Mignon with Red Wine-Veal Demi Glaze Sauce **(Extra Charge)**

~ Also includes Roasted Garlic Potatoes and Mixed Vegetables ~

Cucina Cocktail Party

Minimum 30 People/ Two Hours

\$48.95 Per Person Plus Tax and Service Charge
(Choice of Eight)

Potato Croquettes
Crab Cakes
Popcorn Chicken
Fried Zucchini Stick
Rice Balls
Coconut Shrimp
Tomato Bruschetta
Fried Cheese Ravioli
Prosciutto and Melon
Mozzarella Tomato Tower
Franks in a Blanket
Fish and Chips
Spring Rolls
Chicken Dumplings
Vegetable Stuffed Mushrooms
Shrimp Scampi
Cheese Platter
Marinated Artichoke
Roasted Red Bell Peppers
Genoa Salami and Pepperoni
Olives medley
Marinated Mushroom
Exotic Quinoa Salad
Shrimp Cocktail
Guacamoli salsa with Tortilla
Crudite'
Fruit Platter
Beef Slider

~ Include Calandra Wine and Draft Beer 62.95 ~
Cash or Open Bar Additional.

Beverage Menu

*** Beverages**

Draft Beer Pitcher \$ 21.95

Champagne Toast \$ 3.50 Per Person

Calandras Bottle of Wine \$28.00

Sangria Pitcher \$24.50

Mimosas Pitcher \$24.50

*** Open Bar**

One Hour \$20.00 Per Person

Two Hours \$26.00 Per Person

Three Hours \$34.00 Per Person

***Premium Open Bar**

One Hour \$28.00 Per Person

Two Hours \$34.00 Per Person

Three Hours \$42.00 Per Person

Hot Beverage Menu

Fresh Brewed Cappuccino, Espresso
Both Regular and Decaffeinated Varieties
\$6.99 Per Person

***Cash Bar**

Cash Bar Available Upon Request

Set Up Fee \$80.00

We will Happily Accommodate Children or Guests with Special Dietary Needs
Consult one of our Banquet Managers to Schedule your Event 973-575-7720