

CALOGERO'S

CUCINA ITALIANA

Private Dining and Engagements

Calogeros takes New York Italian food to the next level. Starting with the space, our main dining room accommodates parties up to 100 people. The clean chic look paired with classic and ambitious Italian fare appeals to all sorts of engagements. Our private dining room, located on our lower level, is a great space if you are looking for a more intimate affair. Accommodating up to 60 people, this space is ideal for private wine tasting dinners, birthday parties, baby and bridal showers, corporate meetings and much more. This room is equipped with a private bar and restroom, Bose surround sound speaker system, private thermostat, projection screen and a 60" smart tv. Our outdoor patio is open seasonally and seats up to 40 and holds up 60 (standing room).

To make an appointment please email management at info@calogerosgc.com or 516-294-2922 between the hours of 2:00-5:00.

| Banquet Packages |

| Weekend Brunch |

- ~ available Saturdays and Sundays only.
 - ~ 11am - 1pm start time.
 - ~ three hour affair.
 - ~ each package includes coffee, tea, juice and soda.
 - ~ each package includes unlimited sangria, mimosas, screwdrivers, bloody marys.
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Brunch Package A

| Family Style Brunch Affair | 35.95

(Presented In Chafing Dishes)

Fresh Fruit or Mixed Baby Green Salad
Assorted Muffins and Scones
Waffles or French Toast w/ Fresh Berries
Scrambled Eggs w/ Bacon and Sausage
Home Fries
Occasion Cake, Cookies, or Plated Dessert.

Brunch Package B

| Sit Down Brunch Affair | 35.95

FOR THE TABLE:

Muffins, Scones, Fruit Salad

CHOICE OF ENTREES (Choose 4):

Two Different Frittatas (Vegetarian and Sausage, Peppers, and Onions),
Waffles, Chicken Caesar Salad, Penne Alla Vodka, Panini (Pollo Griglia or Portobello), or Salmon.

DESSERT:

Occasion Cake, Cookies, or Plated Dessert.

Dining Package A

| Family Style Affair | 32.95

(Presented In Chafing Dishes)

Choice of Mixed Greens or Caesar

Choice of One Pasta

Choice of a Chicken Dish & Pan Roasted Salmon or Sliced Steak

Choice of Sautéed or Steamed Vegetables & Mashed or Roasted Potatoes

Occasion Cake or Cookie Platters

~This package requires a minimum of 20 guests and is not available on Friday or Saturday Evenings~

Dining Package B

| Three Course Affair | 33.95

Mixed Baby Green or Caesar Salad

Choice of Three Entrees: Chicken, Salmon, Eggplant or Pasta.

Occasion Cake or One Plated Dessert.

~Not Available on Friday and Saturday Evenings~

Dining Package C

| Four Course Affair | 40.95

Mixed Baby Green or Caesar Salad.

Rigatoni w/ Short Rib Ragu or Penne Vodka.

Choice of Four Entrees: Chicken, Fish, Eggplant, Meat or Veal.

Occasion Cake or Two Plated Desserts.

Dining Package D

| Four Course Affair | 44.95

Three Family Style Appetizers

Choice of Two Salads

Choice of Four Entrees: Chicken, Pasta, Fish, Meat or Veal.

Occasion Cake or Two Plated Desserts.

Dining Package E

| Five Course Affair | 50.95

Three Family Style Appetizers.

Choice of Two Salads.

Rigatoni w/ Short Rib Ragu or Penne Vodka.

Choice of Four Entrees: Chicken, Fish, Eggplant, Meat or Veal.

Occasion Cake or Two Plated Desserts.

Dining Package F

| Cocktail Hour Plus Three Courses | 54.95

COCKTAIL HOUR: Antipasto Table (choice of five)

One Hour Premium Open Bar

DINNER:

Choice of Caesar or Mixed Baby Green Salad.

Choice of Four Entrees: Chicken, Pasta, Fish, Meat or Veal.

Occasion Cake or Two Plated Dessert.

| Children's Menu |

\$17.95 per child

Cheese Ravioli, Penne Vodka, Pomodoro or Spaghetti W/Meatballs

Chicken Fingers w/Fries or Personal Pizza

Occasion Cake or Ice Cream

Soda or Juice

Cocktail Events

| Cocktail Party | 46.95

Two Hour Premium Open Bar (exclusions apply)

~\$10 Additional Hour Per Person~

Passed Hors D'oeuvres (choice of three)

Salad Station & Pasta Station

Dessert & Coffee Station (Add'l \$5pp)

Wine Events

| Wine Tastings |

Packages Starting at \$65 Per Person.

Starts at a Four Course Affair.

Features Spectacular Food and Wine Pairings.

Signature Champagne Cocktail Created to Welcome Your Guests.

| Beverage Information |

All packages include coffee, tea and soda.
All other beverages require an additional charge.
Please see below for those listed charges.

| Open Bar |

Premium Beer and Wine	\$18 per person for 3 hours
<i>Includes tap beer as well as all imported beers, also a fine selection of wines by the glass.</i>	
Premium Open Bar	\$24 per person for 3 hours
<i>Includes all beer, wine, and cocktails for your event. **Brand Exclusions Apply**</i>	
Ultra-Premium Open Bar	\$28 per person for 3 hours
<i>A high end cocktail package which includes more elite liquor brands.</i>	

****A full list of brand exclusions are available with each package. ****

Espresso & Cappuccino	\$3 per person
Cordials & Ports	\$4 per person (Available only w/Prem. Bar Package)
Champagne Toast	\$3 per person
Champagne Punch	\$85 *serves 30-40 guests*
Bottles of Wine	\$28 per bottle
Carafes of Sangria	\$28 per carafe

| Our Policies |

- A \$200 (non-refundable) Deposit is required to hold your reservation.
- A guarantee of 60 guests is required for full private dining in our main dining room. A guarantee of 80 guests is required on Friday & Saturday evenings
- A guarantee of 30 guests is required for full private dining in our private room. A minimum of 45 guaranteed guests is required on Friday & Saturday evenings.
- For Friday and Saturday evenings, Calogeros requires for private events in our main room, a **Five Course Dinner** package as well as **Three Hour Premium Open Bar**.
- Any numbers under requirements can be accommodated as a reservation.
- Food and Service is provided according to the number of guests guaranteed for your event.
- To properly prepare for your event a final guest count must be guaranteed 48 hours prior to your event. Any cancellations from this time will be charged the guaranteed amount.
- For guests wanting additional time for event setup, Calogeros reserves 45 minutes prior to the event start time.
- Calogeros and its staff are the only licensed authority to sell and serve alcoholic beverages on the premises, therefore liquor is not permitted to be brought into the restaurant.
- Calogeros will serve only those of legal drinking age and reserves the right to refuse service to any person for any reason. Shots and excessive drinking will not be permitted
- **Prices Do Not Include 8.625% Sales Tax or 20% Gratuity.**

| Banquet Menu Selections |

| Antipasto |

- Baked Clams Oreganata** | *baked with a lemon parsley white wine sauce*
- Bruschetta** | *oven toasted tuscan bread topped with diced tomatoes, fresh mozzarella & basil with pecorino romano*
- Fried Calamari** | *with our pomodoro & red pepper aioli dipping sauces*
- Fresh Mozzarella** | *with roasted peppers & beefsteak tomatoes drizzled with basil olive oil & balsamic reduction*
- Grilled Vegetables** | *fresh vegetables marinated and grilled*
- Cold Antipasto** | *marinated mushrooms, artichoke hearts, grilled peppers, & bocconcini*
- Meatball Sliders** | *homemade meatballs served on warm garlic knots*
- Salumi E Formaggi** | *selection of italian meats and cheeses add'l \$3pp*
- Insalata di Mare** | *chilled seafood salad add'l \$3pp*

| Hors d'oeuvres |

- Petite Crab Cakes** | *baked jumbo lump crab cakes*
- Arancini** | *saffron rice balls stuffed with Portobello & Fontina*
- Bocconcini** | *marinated and house made*
- Bruschetta** | *oven toasted tuscan bread topped with diced tomatoes, fresh mozzarella & basil with pecorino romano*
- Antipasto Skewers** | *mozzarella, sopressata, cherry tomato, green olive*
- Meatball Sliders** | *homemade meatballs served on warm garlic knots*
- Grandma Pizza** | *brick oven baked topped with fresh basil*
- Vegetable Tart** | *roasted vegetables on puff pastry topped with goat cheese*
- Lollipop Lamb Chops** | *simply grilled add'l \$4pp*
- Tuna Tartar** | *sushi grade ahi tuna with avocado and sesame seeds in a light ponzu add'l \$2pp*
- Shrimp Cocktail** | *chilled jumbo shrimp & cocktail sauce add'l \$3pp*

| Salad |

- Baby Spinach** | *baby spinach, watermelon, feta cheese, red onion & mint balsamic vinaigrette*
- Caesar** | *ciabatta croutons*
- Farmers** | *mesclun greens, apple, goat cheese, walnuts & white balsamic vinaigrette*
- Arugula** | *arugula, prosciutto, shaved parmigiano reggiano, lemon & olive oil*
- Mixed Baby Greens** | *mesclun greens with plum tomatoes, red onions, & balsamic vinaigrette*

| Pasta |

- Cheese Ravioli** | *housemade bolognese or pomodoro sauce*
- Bucatini Amatriciana** | *prosciutto, onions, chili flakes & plum tomato sauce*
- Rigatoni** | *tossed with a short rib ragu*
- Penne Primavera** | *sautéed vegetables in garlic & olive oil*
- Penne Alla Vodka** | *vodka tomato cream sauce*
- Bucatini and Meatballs** | *basil marinara sauce*
- Penne** | *spinach, mushrooms & sun dried tomatoes tossed in a parmesan garlic & olive oil sauce*
- Penne Fresca** | *fresh mozzarella and plum tomatoes tossed in a basil pesto sauce*

| Chicken |

Chicken Parmigiano | *lightly breaded with marinara sauce & melted mozzarella*

Chicken Marsala | *sautéed with mushrooms & marsala wine sauce*

Chicken Francese | *lemon white wine sauce*

Chicken Scarpariello | *roasted chicken off the bone with sausage & white wine veal sauce*

Chicken Milanese | *lightly breaded & topped with a chopped salad, roasted potatoes*

Chicken Rollatini | *stuffed with spinach and fontina cheese in a marsala gravy*

| Eggplant |

Eggplant Parmigiano | *lightly breaded with marinara & melted mozzarella*

Eggplant Rollatini | *sautéed spinach, mozzarella & ricotta filled*

| Veal & Meat |

Veal Parmigiano | *lightly breaded with marinara sauce & melted mozzarella*

Veal Francese | *lightly buttered with lemon white wine sauce*

Veal Marsala | *sautéed with mushrooms in a marsala wine sauce*

Veal Piccata | *capers, artichokes & red onions in a white wine sauce*

Veal Saltimbocca | *prosciutto & sage in a white wine sauce*

Veal Chop | *add'l \$17 per order*

Filet Mignon | *add'l \$12 per order*

Cowboy Ribeye | *add'l \$17 per order*

Pork Chop | *add'l \$9 per order*

| Fish |

Shrimp Scampi | *jumbo shrimp sautéed with garlic, white wine & cream*

Sea Scallops | *choice of blackened or pan seared*

Salmon | *pan roasted topped with a citrus sauce*

Chilean Sea Bass | *add'l \$17 per order*

Swordfish | *add'l \$10 per order*

Ahi Tuna | *add'l \$8 per order*

| Dessert |

Type Of Cake (Choose One):

Vanilla Sponge | Devils Food | Red Velvet | (Add \$1 pp) | Carrot | Napoleon (Add \$1 pp)

Fillings:

Chocolate Mousse | Chocolate Pudding | Vanilla Custard | French Cream |

Fresh Strawberry (Add \$.50 pp) | Fresh Banana (Add \$.50 pp) | Fudge | Hazelnut |

Tiramisu | Cannoli | Lemon Cream

Plated Desserts:

NY Cheesecake | Tiramisu | Nutella Cannoli