

CALOGERO'S

CUCINA ITALIANA

919 Franklin Avenue

Garden City, NY 11530

(516) 294-2922

BEREAVEMENT LUNCHEON PACKAGES

**AVAILABLE MONDAY-FRIDAY
LUNCHTIME ONLY**

Luncheon Package A

| Family Style Affair | 26.95

(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

Family Style Dessert Platters

Luncheon Package B

| Three Course Affair | 27.95

Mixed Baby Green or Caesar Salad

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

Family Style Dessert Platters

Luncheon Package C

| Four Course Affair | 32.95

Mixed Baby Green or Caesar Salad.

Rigatoni w/ Short Rib Ragu or Penne Vodka.

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

Family Style Dessert Platters

Luncheon Package D

| Four Course Affair | 34.95

Two Family Style Appetizers

Choice of Two Salads

Choice of Four Entrees: Chicken, Pasta, Fish & Veal.

Family Style Dessert Platters

Luncheon Package E

| Five Course Affair | 42.95

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.

Family Style Dessert Platters

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

****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*

| 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 |

Plated Desserts:

NY Cheesecake | Tiramisu | Mini Cannoli |