

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 smart tvs. 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 |

BRUNCH

Available Saturday and Sunday only

11 am- 1 pm start time

Each package includes coffee, tea, juice and soda

Each package includes unlimited sangria, mimosas, screwdrivers, bloody marys

| BRUNCH PACKAGE A |

Three Course Sit Down

\$48.95

First Course

Served Family Style

- Fresh Fruit Salad
- Fresh Baked Muffins and Scones

Second Course

Choice of 4 Options

- Cast Iron Skillet Frittata served with Potato Hash
 - Spinach & Goat Cheese
 - Leek, Pancetta & Fontina
- Belgium Waffles W/Strawberry Coulis Served W/Bacon
- Caramelized Banana French Toast Served W/Bacon
- Italian Cobb Salad
- Chicken Milanese
- Fresh Mozzarella Panini, Prosciutto, Roasted Peppers, Basil Pesto
- Grilled Chicken Panini, Roasted Peppers, Fresh Mozzarella, Basil Pesto
- Gourmet Pizzette – Margherita, Carbonara Or Prosciutto & Arugula
- Penne A 'La Vodka
- Salmon Oreganata

Third Course

Dessert: Platters Of Cookies, Brownies & Mini-Cannoli
(INCLUDED) **Or** Occasion Cake (add \$5 pp)

| BRUNCH PACKAGE B |

Four Course Sit Down

\$52.95

First Course

Served Family Style

- Fresh Fruit Salad
- Fresh Baked Muffins and Scones

Second Course

Family Style Belgium Waffles W/Strawberry Coulis

Third Course

Choice of 4 Options

- Cast Iron Skillet Frittata served with Potato Hash
 - Spinach & Goat Cheese
 - Leek, Pancetta & Fontina
- Caramelized Banana French Toast Served W/Bacon
- Italian Cobb Salad
- Chicken Milanese
- Fresh Mozzarella Panini, Prosciutto, Roasted Peppers, Basil Pesto
- Grilled Chicken Panini, Roasted Peppers, Fresh Mozzarella, Basil Pesto
- Gourmet Pizzette – Margherita, Carbonara Or Prosciutto & Arugula
- Penne A 'La Vodka
- Salmon Oreganata

Fourth Course

Dessert: Platters Of Cookies, Brownies & Mini-Cannoli
(INCLUDED) **Or** Occasion Cake (add \$5 pp)

| BRUNCH PACKAGE C |

Three Course Sit Down with Hors d'oeuvres

\$56.95

Passed Hors d'oeuvres

Choice of 3 Options

- Mini Crab Cakes
- Arancini
- Mini Quiche
- Vegetable Tart
- Bruschetta
- Antipasto Skewers

First Course

Served Family Style

- Fresh Fruit Salad
- Fresh Baked Muffins and Scones

Second Course

Choice of 4 Options

- Cast Iron Skillet Frittata served with Potato Hash
 - Spinach & Goat Cheese
 - Leek, Pancetta & Fontina
- Belgium Waffles W/Strawberry Coulis Served W/Bacon
- Caramelized Banana French Toast Served W/Bacon
- Italian Cobb Salad
- Chicken Milanese
- Fresh Mozzarella Panini, Prosciutto, Roasted Peppers, Basil Pesto
- Grilled Chicken Panini, Roasted Peppers, Fresh Mozzarella, Basil Pesto
- Gourmet Pizzette – Margherita, Carbonara Or Prosciutto & Arugula
- Penne A 'La Vodka
- Salmon Oreganata

Third Course

Dessert: Platters Of Cookies, Brownies & Mini-Cannoli
(INCLUDED) **Or** Occasion Cake (add \$5 pp)

DINING

| DINING PACKAGE A BUFFET |

Family Style Buffet \$43.95

(Presented In Chafing Dishes)

- Choice of Mixed Greens or Caesar
- Choice of One Pasta
- Choice of Chicken
- Choice of Salmon Oreganata or Sliced Flat Iron Steak (add \$4 pp)
- Choice of Sautéed or Steamed Vegetables
- Choice of Mashed or Roasted Potatoes
- Dessert: Platters Of Cookies, Brownies & Mini-Cannoli (INCLUDED) **Or** Occasion Cake (add \$5 pp)

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

| DINING PACKAGE A SIT DOWN |

Family Style Sit Down \$53.95

(Presented In Family Style Dishes on the Table)

- Choice of 3 Appetizers
- Choice of One Salad
- Choice of One Pasta & Potatoes & Green Beans
- Choice of 2 Entrees (Additional Entrees Requires Surcharge)
- Dessert: Platters Of Cookies, Brownies & Mini-Cannoli (INCLUDED) **Or** Occasion Cake (add \$5 pp)

This package requires a minimum of 20 guests

| DINING PACKAGE B |

Three Course Affair \$42.95

- Choice of One Salad
- Choice of Three Entrees: Chicken, Salmon, Eggplant or Pasta.
- Dessert: Platters of Cookies, Brownies & Mini-Cannoli (INCLUDED) **Or** Occasion Cake (add \$5 pp)

Not Available on Friday and Saturday Evenings

| DINING PACKAGE C |

Four Course Affair \$49.95

- Choice Of One Salad
- Choice Of 1 Pasta: Rigatoni w/ Short Rib Ragu or Penne Vodka.
- Choice of Four Entrees: Chicken, Fish, Eggplant, Meat or Veal.
- Dessert: Platters Of Cookies, Brownies & Mini-Cannoli (INCLUDED) **Or** Occasion Cake (add \$5 pp)

| DINING PACKAGE D |

Four Course Affair \$53.95

- Choice of Three Family Style Appetizers
- Choice of One Salad
- Choice of Four Entrees: Chicken, Pasta, Fish, Meat or Veal.
- Dessert: Platters Of Cookies, Brownies & Mini-Cannoli (INCLUDED) **Or** Occasion Cake (add \$5 pp)

| DINING PACKAGE E |

Five Course Affair \$59.95

- Choice of Three Family Style Appetizers.
- Choice of One Salad.
- Choice Of 1 Pasta: Rigatoni w/ Short Rib Ragu or Penne Vodka.
- Choice of Four Entrees: Chicken, Fish, Eggplant, Meat or Veal.
- Dessert: Platters Of Cookies, Brownies & Mini-Cannoli (INCLUDED) **Or** Occasion Cake (add \$5 pp)

| DINING PACKAGE F |

Cocktail Hour Plus Three Course Dinner \$66.95

COCKTAIL HOUR:

-Antipasto Table (choice of five)

-One Hour Premium Open Bar

DINNER:

- Choice of One Salad.
- Choice of Four Entrees: Chicken, Pasta, Fish, Meat or Veal.
- Dessert: Platters Of Cookies, Brownies & Mini-Cannoli (INCLUDED) **Or** Occasion Cake (add \$5 pp)

| COCKTAIL EVENTS |

Cocktail Party \$55.95

Two Hour Premium Open Bar (exclusions apply)

~\$10 Additional Hour Per Person~

Passed Hors D'oeuvres (choice of five)

Salad Station & Pasta Station

Dessert & Coffee Station (add'l \$8 pp)

| CHILDREN'S MENU |

\$22.95 per child

First Course: •Cheese Ravioli •Penne Vodka •Penne Pomodoro •Spaghetti W/Meatballs •Chicken Fingers w/Fries •Personal Pizza

Dessert: Ice Cream

Beverages: Soda or Juice

| 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	\$20 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	\$30 per person for 3 hours
<i>Includes all beer, wine, and cocktails for your event. **Brand Exclusions Apply**</i>	
Ultra-Premium Open Bar	\$38 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	\$5 per person
Cordials & Ports	\$4 per person (Available only w/Prem. Bar Package)
Champagne Toast	\$4 per person
Champagne Punch	\$90 *serves 30-40 guests*
Bottle of Wine	\$28 per bottle
Carafes of Sangria	\$32 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 85 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 40 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 five (5) days 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 one (1) hour 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
- **Final Payments must be made in the form of Cash or Check Three (3) Days Prior to event date. Credit card payments will be accepted but will incur a processing fee of 3.5%.**
- **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 & garlic 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, roasted peppers & bocconcini fresh mozzarella*

NONNA'S MEATBALLS | *homemade meatballs, ricotta, basil, pomodoro sauce*

SALUMI E FORMAGGI | *selection of italian meats and cheeses add'l \$4pp*

GOURMET PIZZETTE | *Margherita, Carbonara Or Prosciutto & Arugula*

BEEF CARPACCIO | *thinly sliced raw filet mignon, roasted garlic aioli, arugula salad (add \$4 pp)*

HOT ANTIPASTO | *baked clams, stuffed mushrooms, eggplant rollatini (COUNTS AS 2 SELECTIONS)*

| HORS D'OEUVRES |

PETITE CRAB CAKES | *baked jumbo lump crab cakes, garlic aioli*

ARANCINI | *rice balls stuffed with bolognese*

BRUSCHETTA | *oven toasted tuscan bread topped with diced tomatoes, fresh mozzarella & basil with pecorino romano*

ANTIPASTO SKEWERS | *bocconcini fresh mozzarella, grape tomatoes, prosciutto di parma, fresh basil*

MEATBALL SLIDERS | *homemade meatballs served on warm bread*

GRANDMA PIZZA | *brick oven baked topped with fresh basil*

VEGETABLE TART | *roasted vegetables on puff pastry topped with goat cheese*

SHRIMP COCKTAIL | *chilled jumbo shrimp & cocktail sauce add'l \$4 pp*

FRIED MOZZARELLA BITES | *mozzarella breaded & fried*

MINI QUICHE | *assorted varieties*

CHICKEN SKEWERS | *breast of chicken strips on skewers with a teriyaki sauce*

STUFFED MUSHROOMS | *mushroom puree, parsley, romano cheese*

| SALAD |

MEDITERRANEAN | *baby spinach, grape tomatoes, cucumbers, red onions, feta cheese, kalamata olives, balsamic vinaigrette*

CAESAR | *ciabatta croutons, creamy Caesar dressing*

FARMER | *mesclun greens, granny smith apples, walnuts, goat cheese, cranberries, white balsamic vinaigrette*

ARUGULA | *arugula, prosciutto, shaved parmigiano Reggiano, Lemon, EVOO*

MIXED BABY GREENS | *mesclun greens with plum tomatoes, red onions, & balsamic vinaigrette*

| EGGPLANT |

EGGPLANT PARMIGIANO | *lightly breaded with marinara & melted mozzarella*

EGGPLANT ROLLATINI | *sautéed spinach, mozzarella & ricotta filled*

| PASTA |

- CHEESE RAVIOLI** | *housemade bolognese, vodka or pomodoro sauce*
- LOBSTER RAVIOLI** | *vodka, arrabiata or pomodoro sauce (Add \$6 per order)*
- SPAGHETTI 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, prosciutto & onions*
- SPAGHETTI 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 SCARPARELLO** | *roasted chicken off the bone with sausage & balsamic veal sauce*
- CHICKEN MILANESE** | *lightly breaded & topped with an arugula salad*

| 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, melted mozzarella*
- FLAT IRON STEAK** | *grilled to order served with a port wine sauce add'l \$4 per*
- STUFFED VEAL CHOP** | *add'l \$20 per*
- FILET MIGNON** | *add'l \$15 per*
- PORK CHOP** | *add'l \$14 per*
- BRAISED SHORT RIB** | *add \$12 per*

| FISH |

- SHRIMP SCAMPI** | *jumbo shrimp sautéed with garlic, white wine & cream*
- SEA SCALLOPS** | *choice of blackened or pan seared add \$10 per*
- SALMON** | *Oreganata Style*
- CHILEAN SEA BASS** | *add'l \$20 per*
- SWORDFISH** | *add'l \$10 per*
- AHI TUNA** | *add'l \$10 per*
- BRANZINO** | *add'l \$8 per*

| CAKES | (Add \$5pp)

- TYPE OF CAKE (Choose One):** *Vanilla Sponge | Devils Food | Red Velvet (Additional \$3 pp) | Carrot (Additional \$3 pp) | Napoleon (Additional \$3 pp)*
- FILLINGS:** *Chocolate Mousse | Chocolate Pudding | Vanilla Custard | French Cream | Fresh Strawberry (Additional \$2 pp) | Fresh Banana (Add \$2.00 pp) | Fudge | Hazelnut | Tiramisu | Cannoli | Lemon Cream*