Welcome to Cantoro’s! From intimate to extravagant, traditional to the unexpected, dedicated to creating an unsurpassed experience that is uniquely yours. Our superb cuisine can only be described as a culinary art experience.

Our accommodations are definitely the most unique in Michigan, from our underground Cantina Wine Cellar that can intimately seat 80 to a wrap around Mezzanine overlooking our Italian Market that can seat 300.

Customized menus and wine pairings vary from event to event, and our Chef and Sommelier will work with you to choose the perfect dishes and wines to complement any occasion.

We can also assist you with a full service of accompaniments to help you with your party planning, from floral to invitations to gifts and entertainment. We also have full audio/visual capabilities and wireless Internet.

**HORS D’OEUVRES**

**ANTIPASTO DISPLAY**
$9 per person
Prosciutto, Mortadella, Salami, Soppressata, Fontinella, Muenster, Marinated Roasted Red, Green, and Yellow Bell Peppers, Olives, Artichokes, Grilled Asparagus, Zucchini, Eggplant, Onions and Fresh Bread.

**CAPRESE PLATTER**
$4 per person
Fresh Mozzarella Slices, Fresh Basil Leaves, Sliced Tomatoes, Cantoro’s Olive Oil.

**SMOKED SALMON PLATTER**
$85 serves 15-20 ppl
Platter of Smoked Salmon, Red Onion, Capers, Chives, Cream Cheese, Crackers.

**COLD GRILLED TENDERLOIN PLATTER**
$350 serves 10-15 ppl
Whole Grilled Tenderloin, sliced and served with Dinner Rolls, Mayonnaise, Whole Grain Mustard and Horseradish.

**SHRIMP COCKTAIL**
$5 per person
Poached Tail-On Shrimp with House-made Cocktail Sauce.

**PROSCIUTTO WRAPPED ASPARAGUS**
$4 per person
Grilled Asparagus wrapped in Prosciutto.

**SAUSAGE STUFFED MUSHROOMS**
$4 per person
Mushroom Caps stuffed with House-made Ground Sausage.

**FRESH FRUIT PLATTER**
$8 per person
Assorted Seasonal Fresh Fruit.

**HORS D’OEUVRES**

**CRAB STUFFED MUSHROOM CAPS**
$12 per person
Mushroom Caps stuffed with Lump Crab Meat.

**CRAB PUFS**
$12 per person
Pate a Choux stuffed with a Lump Crab Filling.

**CARMELIZED ONION & GOAT CHEESE TART**
$4 per person
Pastry Shell filled with a Caramelized Onion Custard and Goat Cheese.

**ARANCINI - FRIED RISOTTO BALLS**
$4 per person
Three Flavors, Ground Sausage with Peppers & Onions, Peas & Parmigiano, Prosciutto.

**VEAL MEATBALLS COOKED IN TOMATO SAUCE**
$5 per person
100% Veal Meatballs, slow cooked in our House-made Tomato Sauce.

**BRUSCETTA**
$4 per person
Grilled Bread, served with your choice of toppings, Diced Fresh Tomato Basil, Grilled Onion, Gorgonzola, Walnut, Honey, Cannellini Beans with Roasted Vegetables, Olive Tapenade with Pickled Red Onion.

**RAPINI BURGER SLIDERS**
$9 per person
All Beef burger, Braised Rapini, Imported Provolone, Herb Aioli on a Brioche Bun.

**CALAMARI FRITTI**
$9 per person
Lightly Floured and fried. Served with Marinara Sauce and Fresh Lemon.

**BANQUET MENU**

**CANTINA**
Max Seating 90 ppl
Lunch - $300 Room Charge, 25 person min
$300 Deposit
Dinner - $300 Room Charge, 40 person min or $2500 expenditure
$300 Deposit

**MEZZANINE**
Max Seating 300 ppl
Lunch - $300 Room Charge, No person min
$300 Deposit
Dinner - $300 Room Charge, 30 person min, $2000 Expenditure
$300 Deposit

The final “guaranteed” number of guests is due (5) BUSINESS DAYS prior to the start of your event. Should the “guarantee” not be received (5) BUSINESS DAYS prior to the above function(s), the above expected number of guests will be the basis for the billing charges.

If cancellation of this function becomes necessary, CANTORO’S must be notified 30 days prior to the event or a cancellation fee of $300.00 will be applied. Should the need arise; we reserve the right to relocate your function(s) to another room. We will make every effort to contact you in advance should this be the case.

**NOTE:**
All dinner packages come with coffee, tea and soda.
Special dietary needs addressed upon booking.

++ALL FOOD, BEVERAGE & SERVICES ARE SUBJECT TO 20% SERVICE CHARGE AND 6% MICHIGAN SALES TAX.
### LUNCH MENU

All menus include Antipasto Tray at each table and Cantoro’s daily baked bread and dipping oil.

#### MENU #1
- **Insalata Mista**
  - Mixed Greens, Grape Tomato, Red Onion, Cucumber, Croutons, Balsamic Vinaigrette.
- **Choice of Pasta**
  - Penne Marinara, Farfalle Palomino, Rigatoni with Meat Sauce.
  - Selections apply to entire Banquet $18.99++

#### MENU #2
- Minestrone Soup or Pasta Fagioli
  - Penne Marinara, Farfalle Palomino, Rigatoni with Meat Sauce.
  - Grilled Chicken or Salmon Vineyard Salad
  - Vineyard Salad with Choice of Chicken or Salmon, Spring Mix, Grape Tomatoes, Cucumber, Red Onion, Gorgonzola, Candied Walnuts, and Raspberry Vinaigrette.
  - Selections apply to entire Banquet $24.99++

#### MENU #3
- **Insalata Mista**
  - Mixed Greens, Grape Tomato, Red Onion, Cucumber, Croutons, Balsamic Vinaigrette.
- **Choice of Pasta**
  - Penne Marinara, Farfalle Palomino, Rigatoni with Meat Sauce.
  - Choice of Entrée
    - Polo Sorentino
    - Chicken Scaloppini with Mushrooms, Marsala Wine, Chicken Broth and Veal Glaze.
    - Selections apply to entire Banquet $35.99++

### DINNER MENU

All menus include Antipasto Tray at each table and Cantoro’s Daily Baked Bread and Dipping Oil.

#### MENU #1
- **Insalata Mista**
  - Mixed Greens, Grape Tomato, Red Onion, Cucumber, Croutons, Balsamic Vinaigrette.
- **Choice of Pasta**
  - Penne Marinara, Farfalle Palomino, Rigatoni with Meat Sauce.
- **Choice of Entrée**
  - Polo Sorentino
    - Chicken Scaloppini with Mushrooms, Artichokes, Capers in a White Wine, Lemon Butter Sauce.
    - or
    - Salmon Siciliano
    - Salmon Filets Roasted with Fresh Herb Bread Crumbs topped with Marinated Grape Tomatoes.
    - Polo Con Funghi
    - Chicken Scaloppini with Mushrooms, Marsala Wine, Chicken Broth and Veal Glaze.
    - Selections apply to entire Banquet $35.99++

#### MENU #2
- **Insalata Mista**
  - Mixed Greens, Grape Tomato, Red Onion, Cucumber, Croutons, Balsamic Vinaigrette.
- **Choice of Entrée**
  - Pollo Florentine
    - Chicken Breast Stuffed with Ricotta, Sautéed Spinach and Lemon Butter Sauce.
    - or
    - Bistecca di Manzo
    - Grilled N.Y. Strip with Roasted Mushrooms and Marinated Grape Tomatoes.
    - Selections apply to entire Banquet $37.99++

#### MENU #3
- **Insalata Mista**
  - Mixed Greens, Grape Tomato, Red Onion, Cucumber, Croutons, Balsamic Vinaigrette.
- **Choice of Pasta**
  - Penne Marinara, Farfalle Palomino, Rigatoni with Meat Sauce.
- **Choice of Entrée**
  - Pollo Saltimbocca
    - Chicken Breast Stuffed with Fontina Cheese and Proscuitto, White Wine Sage Demi Glace.
    - or
    - Filet di Manzo
    - 6oz. Filet, Roasted Mixed Mushrooms & Glace de Veau.
    - or
    - C랩ino Al Forno
    - Branzino filets Roasted with Fresh Lemon & Red Onion, Cannellini Beans & Green Beans w/Almonds.
    - Selections apply to entire Banquet $44.99++

### STATIONS

#### TWO PASTA STATION
- $9 per person ++
  - Choice of (2) Pastas-Penne Marinara, Farfalle Palomino, Rigatoni with Meat Sauce.

#### ASSORTED PIZZA STATION
- $9 per person ++
  - Assorted Wood Fired Pizzas served on our Extra Long Wood Pizza Peels.

#### CALAMARI FRITTI STATION
- $9 per person ++
  - Lightly Floured and Fried. Served with Marinara and Fresh Lemon.

### CARVING STATIONS

#### TENDERLOIN
- Market Price
  - Pepper Encrusted Tenderloin with Au jus Natural and Fresh Baked Rolls.

#### PORK LOIN
- Market Price
  - Herb-Rubbed Tenderloin with Au jus Natural and Fresh Baked Rolls.

#### PRIME RIB
- Market Price
  - Slow Roasted Prime Rib served with Au jus Natural, House-made Horseradish and Mustard with Fresh Baked Rolls.

### MEETINGS

#### CONTINENTAL BREAKFAST
- $14 per person ++
  - Fresh Breakfast Pastries, Fresh Fruit, Juices, Coffee and Tea Station.

#### CANTORO’S BRUNCH
- $26 per person ++
  - House-made Breakfast Sausages, Scrambled Eggs, Italian Potatoes, Insalata Mista, Fresh Seasonal Fruit Salad, Breakfast Pastries and Cannolis.

### BAR

**ALL PACKAGES INCLUDES:**
- 5 consecutive hours of bar and event time. Mixed drinks, juices, soft drinks, bottle beers, red and white wine.

#### STANDARD BAR
- $22.99 per person ++
  - Smirnoff or like, Beefeater Gin, Bacardi Rum, Dewars Scotch, Jim Beam, Canadian Club, Cuervo Tequila Beer & Wine.

#### PREMIUM BAR
- $25.99 per person ++
  - Absolute or like, Tanqueray Gin, Bacardi Rum, Chivas Regal Scotch, Jack Daniels, Crown Royal Whiskey, Beer & Wine.

#### DELUXE PREMIUM BAR
- $28.99 per person ++

#### BEER/WINE/SOFT DRINK BAR
- $18.00 per person ++

#### STANDARD CASH BAR
- ($150 bartender fee per bartender)
  - Mixed Drinks $5, Cordials $8, Beer $4, Wine $5, Soda $1

#### CONSUMPTION BAR
- All liquors billed on a 10pt usage, only billed on liquor used.

### Executive Chef | Anthony Calabrese
### Banquet Manager | Tom Newsted
### Event Coordinator | John Paterra
### Proprietors | Fallone Family
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