

MEMORIAL MENU

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

PLATED MENU

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 Entree

Polo Sorrentina

Chicken Breast with Mushrooms, Artichokes, Capers in a White Wine Lemon Butter Sauce.

or

Polo Marsala

Chicken Breast, Shallot, Garlic, Mushrooms, Marsala Wine, Veal Demi Glace.

Served with a Seasonal Vegetable and Italian Potatoes.

Selections apply to entire Banquet

\$26.99 ++

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

NOTE:

Package includes 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



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

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