

# Room Rentals for Cantoro PLYMOUTH

\$300 Room Rental Fee (includes placement of necessary tables for your event, as well as white or black table linen, and white linen napkins, coffee, tea, juice and soda).

Operation of Hours: DAY events are 11am -4pm; EVENING events are 6pm-11pm.

A \$300 deposit is required to reserve a banquet space, and will be applied to your final bill as a credit.

Minimum requirements for evening events:

Monday-Thursday Evenings: 40 person minimum or \$1,000 food and beverage minimum

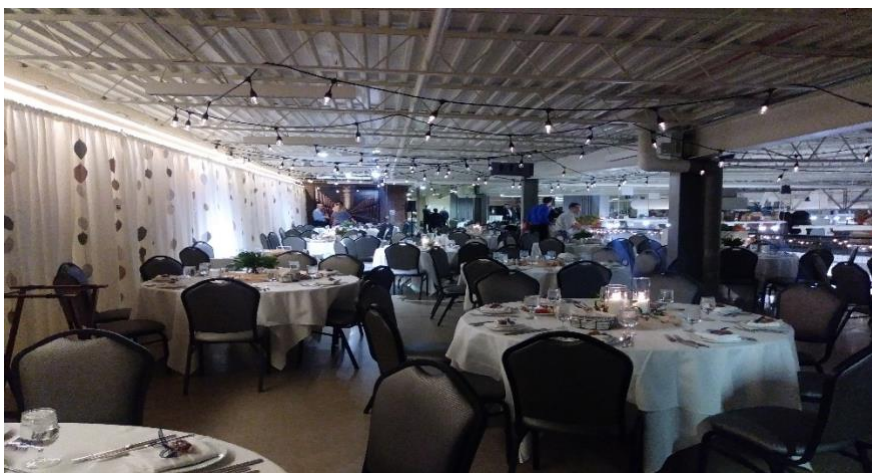
Friday and Saturday Evenings: 40 person minimum or \$2,500 food and beverage minimum

Note: Day events require no minimums. **Sunday hours are 11am-4pm only.**

## Cantina (80 people max)



## Mezzanine (250 people max)



*Applicable to Plymouth location only*

## Hors D'Oeuvres and Stations

### **-Antipasti Display-**

Prosciutto, Mortadella, Salami, Sopressata, Fontinella, Muenster, Provolone, Marinated Roasted Red, Yellow and Green Bell Peppers, Mixed Olives, Artichokes, Grilled Asparagus, Zucchini, Yellow Squash, Eggplant, and Fresh Baked Bread

**\$9 per person**

### **-Caprese Platter-**

Fresh Mozzarella Slices, Fresh Basil, Sliced Tomatoes, Cantoro's Extra Virgin Olive Oil, Balsamic Glaze

**\$4 per person**

### **-Fresh Fruit Platter-**

Cantaloupe, Honey Dew, Watermelon, Pineapple, Grapes, Strawberries, Blackberries, Blueberries, Raspberries

**\$12 per person**

### **-Prosciutto Wrapped Grilled Asparagus-**

**\$4 per person**

### **-Bruschetta-**

Fresh Baguette Crostini, Served with Three Toppings

1 - Diced Fresh Tomato, Garlic, and Basil, 2 - Grilled Onion, Gorgonzola, Walnut, and Honey, 3 - Cannellini Beans with Roasted Vegetables (Zucchini, Yellow Squash, Onion, Bell Peppers)

**\$6 per person**

### **-Deviled Eggs with Candied Bacon-**

**\$5 per person**

### **-Smoked Salmon Platter-**

Chives, Diced Red Onion, Capers, Cream Cheese, Fresh Baguette Crostini

**\$120 per side (serves 25-30)**

### **-Crab Puffs-**

Pate a Choux stuffed with a Lump Crab Filling

**\$12 per person**

### **-Shrimp Cocktail-**

Poached 16/20 Tail-on-Shrimp, Served with House-made Cocktail Sauce, 2 per person

**\$5 per person**

**\*\* May upgrade to Jumbo 8/12 count Shrimp - \$11 per person**

*Applicable to Plymouth location only*

**-Shrimp Sambuca-**

16/20 Shrimp Sautéed with Caramelized Shallots, a Touch of Garlic and Deglazed with a Generous Pour of Sambuca, 2 per person  
**\$6 per person**

**-Shrimp Limon-**

16/20 Shrimp Sautéed in Lemon White Wine Butter Sauce with Capers and Fresh Parsley, 2 per person  
**\$6 per person**

**-Shrimp Arrabiata-**

16/20 Shrimp Sautéed with Fresh Garlic, Chili Flake and Marinara 2 per person  
**\$6 per person**

**-Grilled Citrus-Chili-Garlic Marinated Shrimp-**

Served with Grilled Lemons and Zucchini, 2 per person  
**\$6 per person**

**\*\*May upgrade to Jumbo 8/12 count Shrimp - \$13 per person (2 per person)\*\***

**-Fried Calamari-**

Lightly Floured and Fried Crisp, Served with Lemon Wedges and Marinara Sauce  
**\$11 per person**

**- Crab Stuffed Mushrooms-**

Mushroom Caps Stuffed with Lump Crab  
**\$12 per person**

**-Sausage Stuffed Mushrooms-**

Mushroom Caps Stuffed with Our House-made Ground Sausage Stuffing  
**\$4 per person**

**-Ricotta and Spinach Stuffed Mushrooms-**

Ricotta, Sautéed Spinach, Garlic, Parmigiano and Fresh Breadcrumbs  
**\$4 per person**

**-Arancini-**

Fried Risotto Balls, Three Flavors

1 – Prosciutto and Parmigiano, 2 – Mushroom and Fontina, 3 – Peas and Parmigiano

**\$4 per person****-Mini Twice Baked Potatoes-**

Chives, Cheddar Cheese, Chopped Bacon, Sour Cream

**\$5 per person****-Mini Veal Meatballs-**

Mini 100% Veal Meatballs in Our House-made Marinara Sauce

**\$5 per person****-Sliders-**Choose 1 or 2:

- 1- Ground Sirloin, Garlic-Sautéed Rapini, Herb Aioli, and Sharp Provolone
- 2- Classic Cheese Burger, American Cheese, Sautéed Onions, Mayo, Mustard, Ketchup, Sliced Pickle
- 3- Bacon Cheese Burger, Applewood Smoked Bacon, American Cheese, Sautéed Onions, Mayo, Mustard, Ketchup, Sliced Pickle
- 4- Pulled Pork, Slow-cooked Pork Shoulder, House-made BBQ Sauce, Cheddar Cheese and Sliced Pickle

**\$9 per person****-Grilled Cold Whole Beef Tenderloin Platter-**

Whole Grilled Tenderloin, Sliced and Served with Dinner Rolls, Mayo, Whole Grain Mustard and Horseradish

**\$MKT Price****-Assorted Pizza Station-**

An Assortment of Fresh Baked Pizza's from our Wood Burning Oven, Served on Extra Long Wood Pizza Peels.

**\$12 per person (allows 3-4 large slices per person)****-Carving Station-**

Whole Roasted Beef Tenderloin	<b>\$MKT Price</b>
Whole Roasted N.Y. Striploin	<b>\$MKT Price</b>
Whole Roasted Ribeye	<b>\$MKT Price</b>
Whole Roasted Pork loin	<b>\$MKT Price</b>

All Roasts are marinated in Fresh Herbs, Garlic and Black Pepper

Served With Fresh Dinner Rolls, Horseradish, Whole Grain Mustard, Pesto, and a Rich Au-Jus

**\*\*\$250 Chef Attendant Fee per Chef/Station\*\****Applicable to Plymouth location only*

## **-Pasta Station-**

### **Penne Marinara**

Penne Pasta with Our House-made Marinara Sauce and Fresh Basil

**\$6**

### **Elicoidali Amatriciana**

Elicoidali Pasta Tossed in a Sauce of Onions, Guanciale and Tomato

**\$6**

### **Rigatoni Meat Sauce**

Rigatoni Pasta Tossed with Our House-made 100% Beef Meat Sauce.

**\$6**

### **Farfalle Palomino**

Farfalle Pasta Tossed with Palomino Sauce, Half Cream, Half Tomato, Parmigiano and Fresh Basil

**\$6**

### **Penne Puttanesca**

Penne Pasta Tossed with a Sauce of Tomato, Onions, Garlic, Anchovy, Capers, Olives, Chili Flake and Fresh Parsley

**\$6**

### **Farfalle Primavera**

Farfalle Pasta Tossed with EVOO, Roasted Zucchini, Yellow Squash, Bell Peppers, Onions, Grape Tomatoes, Garlic and Fresh Basil

**\$6**

### **Penne alla Vodka**

Penne Pasta Tossed with Vodka Sauce, (Shallot, Pancetta, Black Pepper, Chili Flake, Vodka, Nutmeg, Half Cream and Half Tomato, Scallions)

**\$9**

### **Elicoidali Bolognese**

Elicoidali Pasta Tossed with a Traditional Bolognese Sauce (Ground Veal, Beef, Sausage, Pancetta, Onions, Carrots, Celery, Garlic, White Wine, Heavy Cream, Marinara)

**\$9**

### **Rigatoni Norcina**

Rigatoni Pasta Tossed with Norcina Sauce and Finished with White Truffle Oil, Parmigiano and Fresh Parsley (Ground Sausage, Onions, White Wine, Half Cream, Half Tomato)

**\$9**

## **Brunch Menu**

### **-Upon Arrival Breakfast Pastries and Fresh Fruit-**

Per Table Platters or Display

### **-Mista Salad-**

Spring Mix, Grape Tomato, Red Onion, Cucumber, Red Wine Vinaigrette

### **-CHOOSE ONE Quiche-**

- ❖ Lorraine
- ❖ Ham and Cheese
- ❖ Primavera
- ❖ Broccoli Cheddar

**Served with Italian Potatoes and Breakfast Sausage\***

\*Vegetarian option available upon request

**-Cannoli and Biscotti platters per table included-**

**\$27 per person**

## Lunch Menu # 1

**SELECT 1 OPTION FOR ALL GUESTS**

### **-Mista Salad-**

Spring Mix, Grape Tomato, Cucumber, Red Onion, Red Wine Vinaigrette

### **-Choose One of the Following Pastas-**

Penne Marinara  
Farfalle Palomino  
Rigatoni with Meat Sauce

***\$19.99 per person***

## Lunch Menu # 2

**SELECT 1 OPTION FOR ALL GUESTS**

### **-Choose one Soup-**

Minestrone or Pasta e Fagioli

### **-Choose One of the Following Pastas-**

Penne Marinara  
Farfalle Palomino  
Rigatoni with Meat Sauce

### **- Choose One of the Following Salads-**

#### **Vineyard Salad**

Spring Mix, Grape Tomato, Cucumber, Red Onion, Gorgonzola, Candied Walnuts, Raspberry Vinaigrette

#### **Greek Salad**

Romaine, Tomatoes, Red Onion, Cucumber, Beets, Black Olives, Pepperoncini, Feta Cheese, Ceci Beans

#### **Caesar Salad**

Romaine Lettuce, Caesar Dressing, Croutons, Shaved Parmigiano

#### **Mista Salad**

Spring Mix, Grape Tomatoes, Cucumber, Red Onion, Red Wine Vinaigrette

### **-Choose One Protein for Salad-**

With Grilled Chicken Breast = **\$26.99**

With Grilled Salmon Filet = **\$28.99**

*Applicable to Plymouth location only*

## **Lunch Menu #3**

**SELECT 1 OPTION FOR ALL GUESTS**

### **-Mista Salad-**

Spring Mix, Grape Tomato, Cucumber, Red Onion, Red Wine Vinaigrette

### **- Choose One of the Following Pastas-**

Penne Marinara

Farfalle Palomino

Rigatoni with Meat Sauce

### **- Choose One Entrée-**

Pollo alla Sorrentina: Chicken Scaloppini with Mushrooms, Capers, and Artichokes in a Lemon-White Wine-Butter Sauce

**Or**

Pollo con Funghi: Chicken Scaloppini with Roasted Mushrooms, Shallots, and Garlic in a Marsala Wine-Veal Demi-Glace

Served with Garlic Roasted Redskin Potatoes and Green Beans with Toasted Almonds

***\$31 per person***



# Dinner Menu

## First Course: Salads

**SELECT 1 OPTION FOR ALL GUESTS**

### **-Mista Salad-**

Spring Mix, Grape Tomatoes, Cucumber, Red Onion, Red Wine Vinaigrette

**\$4 per person**

### **-Caesar Salad-**

Romaine Lettuce, Caesar Dressing, Croutons, Shaved Parmigiano

**\$4 per person**

### **-Vineyard Salad-**

Spring Mix, Grape Tomatoes, Red Onion, Cucumber, Crumbled Gorgonzola Cheese, Candied Walnuts,  
Raspberry Vinaigrette

**\$6 per person**

### **-Greek Salad-**

Romaine, Grape Tomatoes, Red Onion, Cucumber, Beets, Black Olives, Pepperoncini, Feta Cheese, Ceci  
Beans

**\$6 per person**

### **-Baby Arugula-**

Baby Arugula, Shaved Parmigiano, Lemon Vinaigrette

**\$9 per person**

## **Second Course: Pasta**

**SELECT 1 OPTION FOR ALL GUESTS**

### **-Penne Marinara-**

Penne Pasta with Our House-made Marinara Sauce and Fresh Basil

**\$6 per person**

### **-Elicoidali Amatriciana-**

Elicoidali Pasta Tossed in a Sauce of Onions, Guanciale and Tomato

**\$6 per person**

### **-Rigatoni Meat Sauce-**

Rigatoni Pasta Tossed with our House-made 100% Beef Meat Sauce

**\$6 per person**

### **-Farfalle Palomino-**

Farfalle Pasta Tossed with Palomino Sauce, (Half Cream, Half Tomato, Parmigiano, Fresh Basil)

**\$6 per person**

### **-Penne Puttanesca-**

Penne Pasta Tossed with a Sauce of Tomato, Onions, Garlic, Anchovy, Capers, Olives, Chili Flake, and Fresh Parsley

**\$6 per person**

### **-Farfalle Primavera-**

Farfalle Pasta Tossed with EVOO, Roasted Zucchini, Yellow Squash, Bell Peppers, Onions, Grape Tomatoes, Garlic and Fresh Basil

**\$6 per person**

### **-Penne alla Vodka-**

Penne Pasta Tossed with Vodka Sauce, (Shallot, Pancetta, Black Pepper, Chili Flake, Vodka, Nutmeg, Half Cream, Half Tomato, Scallions)

**\$9 per person**

### **-Elicoidali Bolognese-**

Elicoidali Pasta Tossed with a Traditional Bolognese Sauce (Ground Veal, Beef, Sausage, Pancetta, Onions, Carrots, Celery, Garlic, White Wine, Heavy Cream, Marinara)

**\$9 per person**

### **-Rigatoni Norcina-**

Rigatoni Pasta Tossed with Norcina Sauce and Finished with White Truffle Oil, Parmigiano and Fresh Parsley (Ground Sausage, Onions, White Wine, Half Cream, Half Tomato)

**\$9 per person**

*Applicable to Plymouth location only*

## **Third Course: Entrees Vegetables**

**SELECT 1 OPTION FOR ALL GUESTS**

### **-Green Beans with Almonds-**

Green Beans Tossed with Fresh Garlic, EVOO, Toasted Sliced Almonds  
\$5 per person

### **-Peas with Mushrooms and Bacon-**

Peas Sautéed with Mixed Mushrooms, Onions and Applewood Smoked Bacon  
\$5 per person

### **-Parmigiano Baked Broccoli-**

Broccoli Baked with Parmigiano, Seasoned Bread Crumbs and EVOO  
\$5 per person

### **-Bacon Roasted Brussel Sprouts-**

Brussel Sprouts Roasted with Applewood Smoked Bacon and Onions  
\$5 per person

### **\*\*\*Grilled Asparagus\*\*\***

Asparagus Grilled and Seasoned with EVOO and a Touch of Fresh Garlic

### **\*\*\*Rapini\*\*\***

Rapini Cooked with EVOO, Fresh Garlic and Chili Flake

### **\*\*\*Roasted Broccolini\*\*\***

Broccolini Roasted with EVOO, Fresh Garlic and Chili Flake

**\*\*\*\$MKT Price per person\*\*\***

## **Potatoes**

**SELECT 1 OPTION FOR ALL GUESTS**

\$4 per person

### **Garlic Roasted Redskin Potatoes**

**Rosemary and Garlic Roasted Baby Yukon Gold Potatoes**

**Classic Mashed Potatoes with Cream and Butter**

**Roasted Garlic Mashed Potatoes**

**Roasted Sweet Potatoes with Balsamic Glaze**

## Third course: Entree Proteins

For individual plated meals, you may choose up to 3 proteins for your guests to choose. The choices should be included on invitations so guests may include their choice with their RSVP. This information must be received 10 days prior to event date.

	Individual	Family Style
<b>-Pollo alla Sorrentina-</b>	<b>\$12</b>	<b>\$15</b>
Chicken Breast with Mixed Mushrooms, Artichokes and Capers, in a White Wine, Lemon, Butter Sauce		
<b>-Pollo con Funghi-</b>	<b>\$12</b>	<b>\$15</b>
Chicken Breast with Mushrooms, Marsala Wine, Chicken broth, and Glace de Veau		
<b>-Pollo alla Cacciatore-</b>	<b>\$12</b>	<b>\$15</b>
Chicken Breast in a Tomato Sauce with Mushrooms, Onions, Garlic, White Wine, Zucchini, Yellow Squash and Bell Peppers		
<b>-Pollo alla Puttanesca-</b>	<b>\$12</b>	<b>\$15</b>
Chicken Breast in a Sauce of Tomato, White Wine, Onions, Garlic, Anchovy, Capers, Olives, Chili Flake, and Fresh Parsley		
<b>-Fiorentina di Pollo-</b>	<b>\$16</b>	<b>Not Available for Family Style</b>
Chicken Breast Stuffed with Ricotta and Sautéed Spinach, Served with a Lemon Butter Sauce		
<b>-Pollo Saltimbocca-</b>	<b>\$16</b>	<b>Not Available for Family Style</b>
Chicken Breast Stuffed with Fontina Cheese and Prosciutto, Served with a White Wine Sage Demi-Glace		
<b>-Pollo Arrosto-</b>	<b>Not Available for Individual</b>	<b>\$11</b>
Chicken on the Bone, Breast, Leg, Thigh, and Wings, Marinated in EVOO, Fresh Garlic, Fresh Rosemary, Paprika, Salt and Black Pepper, then Golden Roasted		
<b>-Salmone Siciliano-</b>	<b>\$18</b>	<b>\$23</b>
Salmon Filet Roasted with Fresh Herb Bread Crumbs Topped with Marinated Grape Tomatoes (garlic, EVOO, fresh basil)		
<b>-Grilled Lemon Dill Salmon-</b>	<b>\$18</b>	<b>\$23</b>
Grilled Salmon Filet with a Lemon Dill Vinaigrette and Grilled Lemon Slices		

*Applicable to Plymouth location only*

<b>-Fiorentina di Salmone-</b>	<b>\$18</b>	<b>\$23</b>
Salmon Filet with a Spinach Lemon Butter Sauce		
<b>-Branzino Siciliano</b>	<b>\$28</b>	<b>\$35</b>
Branzino Filet Roasted with Fresh Herb Bread Crumbs Topped with Marinated Grape Tomatoes (garlic, EVOO, fresh basil)		
<b>-Grilled Lemon Dill Branzino</b>	<b>\$28</b>	<b>\$35</b>
Grilled Branzino Filet with a Lemon Dill Vinaigrette and Grilled Lemon Slices		
<b>-Branzino Arrosto</b>	<b>\$28</b>	<b>\$35</b>
Branzino Roasted with Sautéed Red Onions and Fresh Lemon Slices, Cannellini Beans with Roasted Vegetables		
<b>-Filet Mignon 6oz</b>	<b>\$22</b>	<b>Not Available for Family Style</b>
<b>-New York Strip Steak 10oz</b>	<b>\$26</b>	<b>Not Available for Family Style</b>
<b>-Ribeye 10oz</b>	<b>\$26</b>	<b>Not Available for Family Style</b>
All Steaks Served with Mushroom Demi-Glace		
<b>-Whole Roasted Beef Tenderloin</b>	<b>Family Style Only</b>	<b>\$28</b>
<b>-Whole Roasted New York Striploin</b>	<b>Family Style Only</b>	<b>\$32</b>
<b>-Whole Roasted Ribeye</b>	<b>Family Style Only</b>	<b>\$32</b>
<b>-Whole Roasted Porkloin</b>	<b>Family Style Only</b>	<b>\$15</b>
All Roasts will Be Sliced and your Choice of One of the Following Sauces: Demi-Glace, Mushroom Demi-Glace, Marsala Sauce, and Marinated Grape Tomatoes with Roasted Mixed Mushrooms		
<b>-Veal Meatballs in Our House-made Marinara Sauce</b>	<b>Family Style Only</b>	<b>\$11</b>
<b>-Italian Sausage Cooked In Our House-made Marinara Sauce</b>	<b>Family Style Only</b>	<b>\$11</b>
<b>-House-made Italian Sausage with Roasted Peppers and Onions</b>	<b>Family Style Only</b>	<b>\$11</b>

*Applicable to Plymouth location only*

# Dessert Options

## Individual Plated Item

**\*\*Select 1 item for your guests\*\***

Large Cannoli

Tiramisu Slice

Gelato

**\$4 per person**

## Bronzo Menu

**\*\*Select 3 items to be displayed or served on mixed platters per table\*\***

Mini Cannoli

Mini Fruit Tart

Cream Puff

Mini Éclair

Italian Cookie

**\$5 per person**

## Argento Menu

**\*\*Select 4 items to be displayed or served on mixed platters per table\*\***

Mini Fruit Tart

Mini Cannoli

Chocolate Mousse cup

Crème Brulee

Cream Puffs

Cookie Bar Bites (Brownies, Lemon Bar, Raspberry Almond, Peanut Butter)

**\$7 per person**

## Oro Menu

**An elegant arrangement of gourmet mini pastries sure to wow all of your guests and leave them coming back for more.**

*Applicable to Plymouth location only*

**DISPLAY ONLY**

Mini Eclairs, Cannoli, French Macarons, Chocolate dipped Italian Cookies, Mousse Cups, Mini Fruit Tart, Lobster Tails, Crème Brulee, Elegant Parfait Cups, Fresh Fruit Cups

**\$9 per person**

## **Gourmet Trays**

A selection of cream cannoli, ricotta puffs, mini fruit tarts, mini cheesecakes, mousse cups, and bar cookies

**Large: \$100**

(56 pieces)

**Medium: \$70**

(44 pieces)

## **Italian Tray**

Sfogliatelle, tiramisu, a selection of Italian cookies, cream cannoli, and ricotta puffs

**Large: \$100**

(35 pieces)

**Medium: \$70**

(25 pieces)

Our Pastry Chef is happy to discuss personalized sheet cake or round cakes with you.  
Please inquire with our Pastry Department at 734-420-1100 x114.

# Bar Packaging

**ALL PACKAGES INCLUDE 3 ½ HOURS OF BAR SERVICE**

## Standard Bar Package

Global Organic Vodka, Beefeater Gin, Bacardi Rum, Bacardi Oakheart Rum, Sauza Extra Gold Tequila, Jim Beam, J&B Rare Scotch, Canadian Club, House Red and White Wine, Bud, Bud Light

**\$20 per person**

## Premium Bar Package

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, Jose Cuervo Gold, Buffalo Trace, Dewar's Scotch, Crown Royal, Jack Daniels, House Red and White Wine, Bud, Bud Light, Peroni, Stella

**\$24 per person**

## Deluxe Premium Bar Package

Valentine Vodka, Hendricks Gin, Bacardi Rum, Captain Morgan Rum, 1800 Silver Tequila, Woodford Reserve, Johnnie Walker Black, Jameson, House Red and White Wine, Bud, Bud Light, Peroni, Stella, Bell's Two Hearted, Founders All Day IPA

**\$29 per person**

## Cordials Package

Frangelico, Baileys, Kahlua, Grand Marnier, B&B, Aperol, Campari, Caravella Limoncello

**\$6 per person**

## **Beer/Wine Bar \$18 per person**

Bud, Bud Light, Peroni, Stella, Founder's all Day IPA, Bell's Two-Hearted Ale, House Red and White Wine

## **Standard Cash Bar (\$150 Fee per bartender)**

## **Consumption Bar (For groups of 25 or less only)**

All liquor billed on a 10pt usage; only billed for liquor used

Standard Liquor \$125, Premium Liquor \$135, Deluxe Premium Liquor \$145

Bud/Bud Light \$4, Stella/Peroni/Founders All Day IPA \$5, Bell's Two Hearted \$6

House Red/White/Sparkling Wine \$25/Open Bottle

**30 minutes Additional Bar Time \$3 per person**

**1 hour Additional Bar Time \$5 per person**

**(MAX 5 HOURS BAR TIME)**

*Applicable to Plymouth location only*