

Room Rentals for Cantoro PLYMOUTH

Operation of Hours: Monday-Saturday ~ DAY events=11am-4pm; EVENING events=6pm-11pm; Sundays=11am-4pm only.

A \$300 deposit is required to reserve a banquet space and will be applied to your final invoice.

\$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).

Minimum requirements:

All Day Events: 40 person minimum or \$1,000 food and beverage minimum

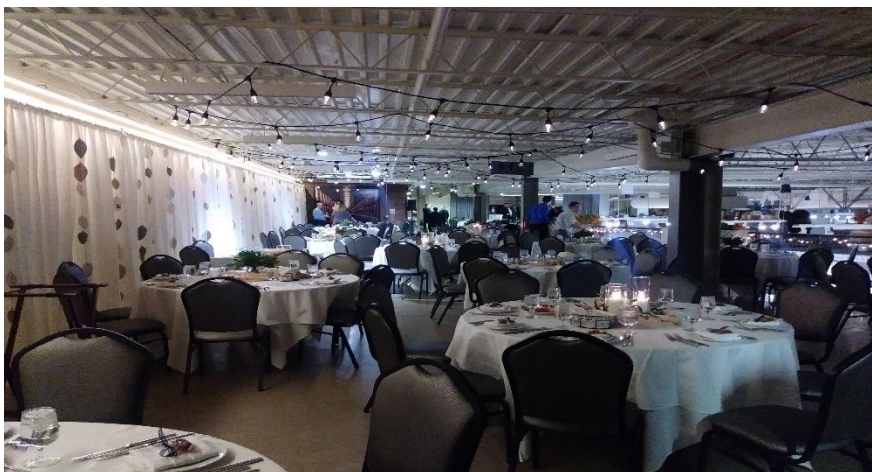
Monday-Thursday Evenings: 40 person minimum or \$1,000 food and beverage minimum

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

Cantina (80 people max)



Mezzanine (200 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 & Green Bell Peppers, Mixed Olives, Artichokes, Grilled Asparagus, Zucchini, Yellow Squash, Eggplant,
With 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: 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**

Applicable to Plymouth location only

-Mini Veal Meatballs-

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

\$5 per person

-Veal Meatballs in house-made Marinara Sauce-

Family style or buffet only **\$11 per person**

-Italian Sausage cooked in house-made Marinara Sauce-

Family style or buffet only **\$11 per person**

-House-made Italian Sausage with Roasted Peppers and Onions-

Family style or buffet only **\$11 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 **\$MKT Price**

Whole Roasted N.Y. Striploin **\$MKT Price**

Whole Roasted Ribeye **\$MKT Price**

Whole Roasted Pork loin **\$MKT Price**

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****

Brunch Menu

-Upon Arrival Breakfast Pastries and Fresh Fruit-

Per Table Platters or on Display

-Insalata Mista-

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

-CHOOSE ONE Quiche-

- ❖ Lorraine (bacon, cheese, green onion)
- ❖ 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 – INDIVIDUALLY PLATED

1st COURSE:

-Insalata Mista-

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

2nd COURSE:

-Penne Marinara-

Penne Pasta tossed with our house-made Marinara Sauce & Fresh Basil

-Rigatoni Meat Sauce-

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

-Farfalle Palomino-

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

\$19.99 per person

Lunch Menu # 2

SELECT 1 OPTION FOR ALL GUESTS – INDIVIDUALLY PLATED

1st COURSE:

-Minestrone with pasta-

(Made with pork; can be made vegetarian & GF)

or

-Pasta e Fagioli-

(Made with 100% beef)

2nd COURSE:

-Penne Marinara-

Penne Pasta tossed with our house-made Marinara Sauce & Fresh Basil

-Rigatoni Meat Sauce-

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

-Farfalle Palomino-

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

3rd COURSE:

-Mista-

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

-Vineyard-

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

-Greek-

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

-Caesar-

Romaine Lettuce, Caesar Dressing, Croutons, Shaved Parmigiano

Choose One Protein for Salad:

Grilled Chicken Breast = \$26.99

Grilled Salmon Filet = \$28.99

Lunch Menu #3

SELECT 1 OPTION FOR ALL GUESTS – INDIVIDUALLY PLATED

1st COURSE:

-Insalata Mista-

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

2nd COURSE:

-Penne Marinara-

Penne Pasta tossed with our house-made Marinara Sauce & Fresh Basil

-Rigatoni Meat Sauce-

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

-Farfalle Palomino-

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

3rd COURSE:

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 & Green Beans with Toasted Almonds

\$31 per person

Dinner Menu Options

SALADS

(Family style, Buffet or Individual)

-Mista-

Spring Mix, Grape Tomatoes, Cucumber, Red Onion with Red Wine Vinaigrette
\$4 per person (add \$1 for buffet)

-Caesar-

Romaine Lettuce, Caesar Dressing, Croutons, Shaved Parmigiano
\$4 per person (add \$1 for buffet)

-Vineyard-

Spring Mix, Grape Tomatoes, Red Onion, Cucumber, Crumbled Gorgonzola Cheese, Candied Walnuts
with Raspberry Vinaigrette
\$6 per person (add \$1 for buffet)

-Greek-

Romaine, Grape Tomatoes, Red Onion, Cucumber, Beets, Black Olives, Pepperoncini, Feta, Ceci Beans
\$6 per person (add \$1 for buffet)

-Baby Arugula-

Baby Arugula, Shaved Parmigiano with Lemon Vinaigrette
\$9 per person (add \$1 for buffet)

PASTAS

(Family style, Buffet or Individual)

-Penne Marinara-

Penne Pasta with our house-made Marinara Sauce & Fresh Basil

\$6 per person

-Elicoidali Amatriciana-

Elicoidali Pasta tossed in a sauce of Onions, Guanciale & 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 & Fresh Parsley

\$6 per person

-Farfalle Primavera-

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

\$6 per person

-Penne alla Vodka-

Penne Pasta tossed with Vodka Sauce

(Half Cream & Half Tomato, Shallot, Pancetta, Black Pepper, Chili Flake, Vodka, Nutmeg, 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, Marinara, & touch of Heavy Cream)

\$9 per person

-Rigatoni Norcina-

Rigatoni Pasta tossed with Norcina Sauce and Finished with White Truffle Oil, Parmigiano & Fresh Parsley

(Ground Sausage, Onions, White Wine, Half Cream & Half Tomato)

\$9 per person

Applicable to Plymouth location only

Proteins

For individual plated meals, you may allow your guests up to 3 proteins to choose from in advance. The choices should be included on invitations so guests can RSVP accordingly. This information must be provided to Cantoro 10 days prior to event date.

For individual plated meals, you must select a protein, vegetable and potato.

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

Applicable to Plymouth location only

-Fiorentina di Salmone- \$18 \$23

Salmon Filet with a Spinach Lemon Butter Sauce

-Branzino Siciliano \$28 \$35

Branzino Filet Roasted with Fresh Herb Bread Crumbs Topped with Marinated Grape Tomatoes (garlic, EVOO, fresh basil)

-Grilled Lemon Dill Branzino \$28 \$35

Grilled Branzino Filet with a Lemon Dill Vinaigrette and Grilled Lemon Slices

-Branzino Arrosto \$28 \$35

Branzino Roasted with Sautéed Red Onions and Fresh Lemon Slices, Cannellini Beans with Roasted Vegetables

-Filet Mignon 6oz \$22 Not Available for Family Style/buffet

-New York Strip Steak 10oz \$26 Not Available for Family Style/buffet

-Ribeye 10oz \$26 Not Available for Family Style/buffet

All Steaks served with Mushroom Demi-Glace

-Veal Meatballs in House-Made Marinara Sauce \$11 *Family style/buffet only*

-Italian Sausage in Marinara Sauce \$11 *Family style/buffet only*

-House-made Italian Sausage \$11 *Family style/buffet only*
with Roasted Peppers & Onions

FAMILY STYLE ONLY

-Whole Roasted Beef Tenderloin \$28/person

-Whole Roasted New York Striploin \$32/person

-Whole Roasted Ribeye \$32/person

-Whole Roasted Porkloin \$15/person

All roasts will be sliced and served with your choice of sauce: Demi-Glace, Mushroom Demi-Glace, Marsala Sauce, and Marinated Grape Tomatoes with Roasted Mixed Mushrooms

Applicable to Plymouth location only

VEGETABLES

(Family style, Buffet or Individual)

-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 Brocolini*****

Brocolini Roasted with EVOO, Fresh Garlic and Chili Flake

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

POTATOES

\$4 per person

Garlic Roasted Redskin Potatoes

Rosemary and Garlic Roasted Baby Yukon Gold Potatoes

Classic Mashed Potatoes with Cream & Butter

Roasted Garlic Mashed Potatoes

Roasted Sweet Potatoes with Balsamic Glaze

Dessert Options

Individual Plated Item

~Select 1 item for your guests~

Large Cannoli
Tiramisu Slice
Gelato
\$4 per person

Bronzo Tray

~Can be on one display or served on mixed platters at each table~

SELECT 3:

Mini Cannoli
Mini Fruit Tart
Cream Puff
Mini Éclair
Italian Cookie

\$5 per person = 3 pastries/person

Argento Tray

~Can be on one display or served on mixed platters at each table~

SELECT 4:

Mini Fruit Tart
Mini Cannoli
Chocolate Mousse cup
Crème Brulee
Cream Puffs

Dessert bars: Brownies, Lemon Bar, Raspberry Almond, Peanut Butter

\$7 per person = 4 pastries/person

Elegant Arrangements of Gourmet Mini Pastries:

DISPLAY ONLY

Oro Tray

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 Tray

A selection of cream cannoli, ricotta puffs, mini fruit tarts,
mini cheesecakes, mousse cups & dessert bars

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 cakes or round cakes with you.
Please inquire with our Pastry Department at 734-420-1100 x114.

Applicable to Plymouth location only

Bar Packages

Parties of over 25 people must choose a package.

Beer & Wine Package \$18 per person

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

Standard Package \$20 per person

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

Premium Package \$24 per person

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

Deluxe Premium Package \$29 per person

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

Cordials Package \$6 per person

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

For Groups of 25 or Less = "Consumption Bar"

All liquor is 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~

Standard Cash Bar = \$150 Fee per Bartender

The prices above provides bar service for 3 ½ HOURS
Purchase 30 minutes additional bar time = \$3 per person
Purchase 1 hour additional bar time = \$5 per person
(5 HOURS MAX BAR TIME)

Applicable to Plymouth location only