



Cucina
CALANDRA

Banquet Menu
May 2022

973-575-7720
www.cucinacalandra.com

*We take great pride in presenting you with our banquet package menus.
At Cucina Calandra, we are committed to making
your special affair a success!*

*Our menus are created and prepared by Executive Chef Costantino.
Only the freshest and finest ingredients are used when preparing your
personally selected entrees. Your guests are sure to be impressed with our
authentic and exceptional Italian cuisine.*

*We offer buffet, sit-down and family style menus or we can help you
create a customized package to fit your needs. Whatever the occasion, we
can help you create a celebration that is perfect for you and your guests.*

We will be sure to make your party a success!

Packages Include the Following:
Calandra's Bread
Assorted Pastries and Cookies or Cake
Soft Drinks, Coffee and Tea

**Final Count Required and Guaranteed 7 Days in Advance
Plus 20% Service Charge and 6.625% Tax**

Breakfast

Minimum of 30 people

\$37 Per Person Plus Tax and Service Charge

Scrambled Eggs

Bacon and Sausage

French Toast Pudding or Waffles

Home Fries

Fresh Fruit Display

Assorted Danish, Croissants, Muffins, Rolls and Bagels

Butter, Fruit Preserves, Cream Cheese and Syrup

Chilled Fresh Juices, Tea and Fresh Brewed Coffee

~ We can accommodate most dietary needs ~

****** Please inform us of any allergies ******

Brunch

Minimum of 30 people

\$45 Per Person Plus Tax and Service Charge

Scrambled Eggs

Bacon and Sausage

French Toast Pudding or Waffles

Home Fries

Garden Salad with Italian Dressing

Rigatoni with Vodka **or** Tomato Sauce

Chicken Marsala, Francese, Parmigiana **or** Lime and Caper Sauce

Fresh Fruit Display

Assorted Danish, Croissants, Muffins, Rolls and Bagels

Butter, Fruit Preserves, Cream Cheese and Syrup

Chilled Fresh Juices, Tea and Fresh Brewed Coffee

~ *We can accommodate most dietary needs* ~

****** Please inform us of any allergies ******

Buffet Package

*** Minimum 30 People**

\$60 Per Person Plus Tax and Service Charge

Calandra's Bread Station

Assortment of Calandra's Italian Bread

Salad Station

Mozzarella and Tomato Caprese

Vegetable Pasta Salad

Prosciutto and Melon

Tomato Bruschetta

Garden Salad **OR** Caesar Salad

Pasta Station

(Choice of Two)

Penne with Tomato Sauce and Basil

Rigatoni Bolognese

Stuffed Shells with Marinara Sauce

Baked Ziti with Fresh Ricotta and Mozzarella

Tortellini with Ham and Green Peas with Alfredo sauce

Rigatoni Vodka Sauce with Prosciutto and Green Peas

Cavatelli with Broccoli Florets, Sweet Sausage in Garlic and Olive Oil

Entrée Station

(Choice of Two)

Veal Piccata

Veal or Chicken Marsala

Veal or Chicken Parmigiana

Chicken Francese

Chicken Cacciatora

Chicken Giambotta

Eggplant Rollatine

Beef Meatballs in a Marinara Sauce

Sweet Italian Sausage, Onions and Bell Peppers in a Light Tomato Sauce

Sole Fillet Oreganata with Lemon Sauce

Salmon with Tomato Bruschetta and Balsamic Glaze

Salmon with a Dill-Mustard Sauce

Salmon with Baked Cherry Tomatoes, Roasted Garlic Basil and Oreganata

~ Also includes Roasted Garlic Potatoes and Mixed Vegetables ~

We can accommodate most dietary needs ~ Please inform us of any allergies

Family Style Banquet

Minimum 30 People

\$60 Per Person Plus Tax and Service Charge

Salad / Appetizer

(Choice of Two)

Garden Salad with Italian Vinaigrette
Caesar Salad with Homemade Dressing
Tricolor Salad with Balsamic vinaigrette
Fried Calamari with Marinara Sauce
Eggplant Rollatine OR Stuffed Mushrooms
Shrimp Scampi OR Clams Casino
Mozzarella Caprese and Prosciutto e Melon

Pasta

(Choice of Two)

Rigatoni Vodka Sauce with Prosciutto and Green Peas
Rigatoni with Bolognese Sauce
Cheese Ravioli with Roasted Garlic Double Tomato Sauce
Cavatelli with Broccoli Florets and Italian Sausage with Garlic and Oil
Penne with Tomato and Basil Sauce
Cheese Tortellini with Prosciutto, Green Peas in an Alfredo Sauce

Entrée

(Choice of Two)

Chicken Francese
Chicken Parmigiana
Chicken **or** Veal Marsala
Veal Saltimbocca
Veal Rollatine
Pork Tenderloin with Brown Sauce
Beef Meatballs in a Marinara Sauce
Sole Oreganata with Lemon Sauce
Salmon Broiled with a Dill-Mustard Sauce
Salmon topped with Tomato Bruschetta and Balsamic Glaze

~ Also includes Roasted Garlic Potatoes and Mixed Vegetables ~

We can accommodate most dietary needs ~ Please inform us of any allergies

Sit Down Package

Minimum 30 People

\$60 Per Person Plus Tax and Service Charge

Salad

(Individually Served)

Garden Salad with Italian Vinaigrette **or** Caesar Salad

Pasta

(Choice of One)

Rigatoni Prosciutto and Peas in a Vodka Sauce

Cavatelli with Broccoli Florets and Italian Sausage with Garlic and Oil

Penne with Tomato Sauce and Basil

Rigatoni Bolognese Sauce

Cheese Tortellini with Ham and Green Peas Alfredo Sauce

Ricotta Cheese Stuffed Shell with Marinara Sauce

Entrée

(Choice of Three)

Veal Marsala, Piccata **or** Saltimbocca

Veal Pizzaiola

Chicken Francese, Balsamic **or** Marsala

Chicken or Veal Parmigiana

Eggplant Rollatini

Sole Oreganata with Lemon Sauce

Salmon with Tomato Bruschetta and Balsamic Glaze

Salmon with a Dill-Mustard Sauce

** Filet Mignon with Red Wine-Veal Demi Glaze Sauce (**Extra Charge**)

~ Also includes Roasted Garlic Potatoes and Mixed Vegetables ~

We can accommodate most dietary needs ~ Please inform us of any allergies

Special Buffet

*** Minimum 30 People**

\$50 Per Person Plus Tax and Gratuity

Calandra's Bread Station

Assortment of Calandra's Italian Bread

Salad Station

Mozzarella and Tomato Caprese
Garden Salad with Italian Vinaigrette **or** Caesar Salad

Pasta Station

(Choice of One)

Penne al Filetto di Pomodoro and Basil
Tortellini with Asparagus and Baby Shrimp Alfredo Sauce
Stuffed Shells with Marinara sauce
Rigatoni Vodka Sauce with Prosciutto and Peas
Cavatelli with Broccoli Florets, Sweet Sausage and Cherry Tomatoes Garlic and Oil

Entrée Station

(Choice Two)

Veal Marsala
Veal Piccata
Veal Francese
Chicken Cacciatora
Chicken Parmigiana
Beef Meatballs in a Marinara Sauce
Eggplant Rollatine
Sweet Italian Sausage, Onions and Bell Peppers in a Light Tomatoes Sauce

Sole Livornese with Olives, Capers, Anchovies Trace and Tomato Sauce
Sole Fillet Oreganata with Lemon Sauce
Salmon with Tomatoes Bruschetta and Balsamic Glaze
Salmon Broiled with a Dill-Mustard Sauce
Salmon with Baked Cherry Tomatoes, Roasted Garlic Basil and Oregano

~Also includes Roasted Garlic Potatoes and Mixed Vegetables~

Family Style Banquet

Minimum 30 People

\$50 Per Person Plus Tax and Gratuity

Salad / Appetizer

(Choice of Two)

Garden Salad with Italian Vinaigrette
Caesar Salad with Homemade Dressing
Tricolor Salad with Balsamic Vinaigrette
Fried Calamari with Marinara Sauce
Mozzarella Caprese
Eggplant Rollatine
Rice Balls

Pasta

(Choice of One)

Rigatoni Vodka Sauce with Prosciutto and Green Peas
Rigatoni with Bolognese Sauce
Cavatelli with Broccoli Florets and Italian Sausage with Garlic and Oil
Penne with Filetto di Pomodoro and Basil
Tortellini with Prosciutto, Mushrooms and Parmigiano Cheese Alfredo Sauce

Entrée

(Choice of Two)

Chicken Marsala
Chicken Piccata
Chicken Francese
Chicken Cacciatora
Chicken Parmigiana
Veal Piccata
Veal Marsala
Veal Saltimbocca
Beef Meatballs in a Marinara Sauce
Swedish Meatballs
Eggplant Rollatine

Sole Livornese with Olives, Capers, Anchovies Trace and Tomato Sauce
Sole Oreganata with Lemon Sauce
Salmon with Tomatoes Bruschetta and Balsamic Glaze
Salmon Broiled with a Dill-Mustard Sauce
Salmon with Baked Cherry Tomatoes, Roasted Garlic Basil and Oregano

~Also includes Roasted Garlic Potatoes and Mixed Vegetables~

Cucina Cocktail Party

Minimum 30 People/ Two Hours

**\$53 Per Person Plus Tax and Service Charge
(Choice of Eight)**

Potato Croquettes
Crab Cakes
Popcorn Chicken
Fried Zucchini Stick
Rice Balls
Coconut Shrimp
Tomato Bruschetta
Fried Cheese Ravioli
Prosciutto and Melon
Mozzarella Tomato Tower
Franks in a Blanket
Fish and Chips
Spring Rolls
Chicken Dumplings
Vegetable Stuffed Mushrooms
Shrimp Scampi
Cheese Platter
Marinated Artichoke
Roasted Red Bell Peppers
Genoa Salami and Pepperoni
Olives Medley
Marinated Mushroom
Exotic Quinoa Salad
Shrimp Cocktail
Guacamole Salsa with Tortilla
Crudite'
Fruit Platter
Beef Sliders

~ Include Calandra Wine and Draft Beer \$69 pp++~

Cash or Open Bar Additional.

Beverage Menu

*** Beverages**

Draft Beer Pitcher \$25.00
Champagne Toast \$ 4.00 Per Person
Calandra's Bottle of Wine 0.75L \$36.00
Sangria Pitcher \$30.00
Mimosas Pitcher \$30.00

*** House Open Bar**

One Hour \$30.00 Per Person
Two Hours \$35.00 Per Person
Three Hours \$40.00 Per Person

***Premium Open Bar**

One Hour \$38.00 Per Person
Two Hours \$45.00 Per Person
Three Hours \$52.00 Per Person

***Cash Bar**

Cash Bar Available Upon Request

Bar Set Up Fee \$85.00