



Caruso's Italian Cafe

Banquet Room Policies & Contract

ACCOMMODATIONS

Room	Max Guests	Food & Bev Minimums		Non-Ref Deposits
		<u>WEEKDAYS</u>	<u>FRI/SAT</u>	
Main Dining Room	50	\$1500	\$2000	50%
Wine Room (Dinner Seating)	30	NA - \$100 Room Fee	\$1250	50%
Wine Room (Appetizers/Wine Mixer)	40	NA - \$100 Room Fee	\$1250	50%
Entire Restaurant	80	\$3000	\$4000	50%
Pergola Use (In Conjunction with Main Dining Room or Entire Restaurant Only)			Additional \$500 Fee	

Accommodation Policies:

- Parties of twenty (20) or more must use the wine room exclusively, however, if you are less than 20 guests and decide NOT to have exclusive use, **no activities** are allowed that may disturb other diners seated near your group, ie; speeches, presentations, toasts, etc.
- A banquet menu is always required if your group is more than twenty (20) guests.
- A twenty percent (20%) gratuity will be added to final bills in all rooms.
- All rooms are reserved for a maximum **3 hour** period. Additional time will be billed at \$100 per hour.
- All banquet deposits are required at time of booking. Tentative reservations can be held for seven (7) days. If someone requests the room for the same date within those seven days, you will be contacted for first right of refusal and must pay the deposit to confirm the reservation.
- Equipment needed for presentations is not provided by Caruso's and set up must be approved by management. A DVD player and wall mounted flat panel TV can be used in the wine room.

MENUS

- Choose three entrees from either Level I, Level II, or Level III (see attached menus). Caruso's does not offer buffet style dinners. Mixers will be set up with a beverage station and hors d'oeuvres table.
- All entrees include salad with balsamic vinaigrette dressing and homemade bread with garlic & herb infused dipping oil.
- Hot/cold appetizers, desserts, wine, etc. can be added to customize your menu as you like.
- All guests, children included, will be served your selected menu with **NO SUBSTITUTIONS ALLOWED**
- Special dietary needs can be accommodated if arranged for **IN ADVANCE**. No last minute requests.
- **ALL** food consumed must be provided by Caruso's, however cakes may be brought in subject to a \$2 per guest plate service fee.
- All beverages (alcoholic or non-alcoholic) are in addition to the per guest meal price unless specifically **PRE-ARRANGED** to be included.
- Menu selections **MUST** be finalized one (1) week prior to banquet date.

ALCOHOL SERVICE

- No host beer and wine service may be requested. Alcoholic beverages are served in a "serve and collect" fashion with cash payment (cost of beverage + 20% gratuity) at time of service.
- If you wish to provide your own wine there is a \$15 corkage fee for each 750 ml bottle and \$30 for each magnum or larger. **All alcoholic beverages must be opened by an OLCC licensed food server!**

FINAL GUEST COUNT CONFIRMATION

- You must notify Caruso's **by telephone, 48 hours** in advance regarding final guest count.
- All banquets will be billed for the confirmed number of guests. Additional guests will be billed accordingly and all guests attending the banquet will be charged the per guest amount, even if they chose not to eat.

GUEST ARRIVAL

- Banquet room will NOT be available for seating until the arrival time established at the time of booking.
- NO EARLY ARRIVALS. Please inform your guests that Caruso's has a limited waiting area. In the event that guests begin arriving early, in order to relieve congestion in the entry your guest may need to be sat in the banquet facility. However, once entry is allowed your 3 hour time limit will begin.
- Any damages resulting from your use of the facility will be your responsibility.

FINAL CHECK SETTLEMENT

- Only one form of payment for the entire banquet is allowed by either cash, check or single credit card.
NO SEPARATE CHECKS!
- If you wish to have each guest pay for their own, Caruso's can coordinate with you and provide you with a per person meal price, alcoholic beverages excluded, so that they may pay YOU in advance and then you can pay the entire check via credit card or check.

MISCELLANEOUS

- Absolutely no decorations or additional table adornments are allowed to be brought in! Caruso's is already decorated appropriately, as is, for any occasion.
- No outside music or musicians are allowed unless the entire restaurant is reserved.
- For safety reasons, do not rearrange tables after people have arrived for the party. If you have specific requests about setting up your banquet, please let us know in advance.
- **Out of respect to the neighboring businesses, we suggest carpooling for luncheon banquets (weekdays) to avoid parking overflow during their business hours. Guests may park in neighboring lots after 5:00 p.m.**
- We love children, but encourage you NOT to bring children under the age of five. Children attending banquets will be charged the same as adults regardless of age, infants included. **No exceptions!** Children in attendance must remain seated during the duration of the banquet for their safety.
- Any damages resulting from your use of the facility will be your responsibility.

To book any banquet room, contract must be completed, signed and returned to Caruso's along with your non-refundable deposit.

Contact name _____ Date Requested _____
Daytime phone _____ Evening phone _____ Guest count _____
Occasion/Guest of Honor _____ Private Use: YES NO
Banquet room requested _____ Deposit Amt \$ _____

I the undersigned have read and agree to the above banquet policies of Caruso's Italian Café and submit my request to reserve the facility for the date stated above.

Signature _____ Date _____

Please read policies carefully, they will be enforced.

BANQUET MENU SELECTIONS

ENTREES

All meals include bread, oil and salad with house dressing.

ALL beverages are in addition to meal price.

LEVEL I Pick any 3 \$18.00 per person

FETTUCCINE ALFREDO-WIDE PASTA WITH CREAM, BUTTER, AND PARMESAN

TORTELLINI AL PESTO- CHEESE FILLED PASTA RINGS IN A GARLIC & BASIL PESTO

RIGATONI ALLA CARBONARA- PASTA TUBES WITH ITALIAN BACON, ONION, CREAM, PARMESAN

CAPELLINI CON POMODORO-ANGEL HAIR WITH TOMATO, PARSLEY, AND GARLIC.

RIGATONI ALLA BOLOGNESE- PASTA TUBES IN A HEARTY MEAT SAUCE AND CHEESE

CONCHIGLIE ALLA BOLOGNESE- RICOTTA FILLED SHELLS BAKED IN MEAT SAUCE

LINGUINE AGLIO A OLIO- THIN PASTA IN A ROBUST TOASTED GARLIC AND PARMESAN SAUCE

FARFALLE AL SALMONE-BOWTIES WITH SKOKED SALMON, SHALLOTS, CREAM & A HINT OF TOMATO

CALZONE CON SALSICCIA-TENDER PASTRY, SAUSAGE, OLIVES, MOZZERELLA, MUSHROOMS

RISOTTOS: WILD MUSHROOM, CHICKEN & PROSCUITTO, VEGETABLE, OR SHRIMP & GARLIC

LEVEL II Pick any 3 \$25.00 per person

CHICKEN CARUSO- WILD PORCINI MUSHROOM SAUCE & MADEIRA WINE

LEMON CHICKEN- SAUTED BREAST IN A LEMON AND SHERRY BUTTER SAUCE

CHICKEN PICCATA -LEMON, CAPER AND SHERRY REDUCTION SAUCE

VEAL MARSALA- STRIPS OF VEAL WITH MARSALA WINE, MUSHROOMS, AND CREAM

CHICKEN AGLIO A OLIO- ROBUST TOASTED GARLIC AND PARMESAN SAUCE

CHICKEN SANDRINO STUFFED W/ PROSCUITTO AND FONTINA CHEESE IN A PARMESAN CRUST

VEAL INDIANA -(CURRY SAUCE W/PARMESAN RISOTTO)

POLLO ALLA PIZZIOLA-ZESTY TOMATO SAUCE, PARMESAN, MOZZARELLA, & FONTINA

POLLO ALLA PARMIGIANA-PARMESAN ENCRUSTED, ZESTY TOMATO SAUCE, PARMESAN, MOZZARELLA, & FONTINA

POLLO ALLA SALTIMBOCCA-FRESH SAGE, PROSCUITTO HAM, LEMON-SHERRY REDUCTION

POLLO ALLA VALDOSTANA-PROSCUITTO HAM, LEMON-SHERRY REDUCTION, MOZZARELLA

SCALLOPINE CON POLLO ALLA MARSALA-MUSHROOMS, LEMON, GARLIC, MARSALA WINE

TILAPIA ALLA PUTANESCA-CAPERS, MEDETERANIAN OLIVES, PARSLEY AND TOMATO

TILAPIA ALLA PICATTA-LEMON, CAPER, PARSLEY, WHITE WINE REDUCTION

SNAPPER CON OLIVADA - MEDETERANIAN OLIVES, PARSLEY AND TOMATO, WHITE WINE

SNAPPER OR TALAPIA AL LIMONE- LEMON, PARSLEY, WHITE WINE REDUCTION

"HANGER" STEAK ALLA TUSCANA- CHAR-BROILED, LEMON, ROSEMARY, OREGANO OLIVE OIL MARINADE

"HANGER: STEAK CON PORCINI-CHAR-BROILED, MADEIRA WINE, CREAM, PORCINI MUSHROOMS

"HANGER" STEAK ALLA MADEIRA-CHAR-BROILED, MADEIRA WINE, MUSHROOM DEMIGLACE

LEVEL III Pick any 3 \$29.00 per person

SCAMPI- JUMBO PRAWNS SAUTEED WITH GARLIC, SHALLOTS, BRANDY AND CREAM
NY STEAK W/MADEIRA SAUCE- PRIME CUT, CHARBROILED, WITH MADEIRA WINE AND MUSHROOM SAUCE
VEAL LOIN SCALLOPINE- SAUTEED IN MARSALA WINE, LEMON, AND BUTTER, WITH MUSHROOMS AND PARSLEY
VEAL LOIN PICCATA- LEMON, CAPER AND SHERRY REDUCTION SAUCE
RACK OF VEAL IN CROSTA - WRAPPED IN PASTRY AND BAKED WELLINGTON STYLE
ROASTED RACK OF LAMB- MARINATED IN DIJON AND FRESH ROSEMARY, WITH PORCINI MUSHROOM SAUCE
BEEF MEDALLIONS W/ MADEIRA SAUCE- BEEF TENDERLOIN CHARBROILED WITH MADEIRA WINE SAUCE
SALMONE AL ANNETO- BAKED WITH LEMON, BUTTER, AND DILL (Seasonal)
HALIBUT ALLA PICATTA- LEMON, CAPER, PARSLEY, WHITE WINE REDUCTION (Seasonal)
HALIBUT ALLA OLIVADA- MEDETERANIAN OLIVES, PARSLEY AND TOMATO, WHITE WINE (Seasonal)
HALIBUT CON FRUTTI DI MARE RIPIENA-STUFFED WITH CRAB, MUSHROOMS, MOZZARELLA ARTICHOKE HEARTS (Seasonal)
SCAMPI CON GRANCHA RIPIENA-JUMBO PRAWNS STUFFED WITH CRAB, BRANDY CREAM SAUCE
HALIBUT AL FORNO- BAKED WITH LEMON, BUTTER, AND DILL (Seasonal)
HALIBUT GRIGLIATA CON AGLIO AOLI-BAKED WITH LEMON & BUTTER, WITH GARLIC AOLI (Seasonal)
BISTECCA DI FILETTO AL PORTO-6 OZ FILET, CHAR-BROILED, MUSHROOMS, PORT WINE REDUCTION
BISTECCA DI FILETTO CON PORCINI-6 OZ FILET, CHAR-BROILED, PORCINI MUSHROOM SAUCE
VITELLO ALLA PICATTA- LEMON, CAPER, PARSLEY, WHITE WINE REDUCTION
VITELLO ALLA MILANESE-PARMESAN ENCRUSTED, PORCINI MUSHROOM CREAM SAUCE
VITELLO ALLA SALTIMBOCCA- FRESH SAGE, PROSCIUTTO HAM, LEMON-SHERRY REDUCTION
VITELLO ALLA PIZZIOLA- ZESTY TOMATOE SAUCE, PARMESAN, MOZZARELLA, & FONTINA
SCALLOPINE ALLA MARSALA- MUSHROOMS, LEMON, PARSLEY, MARSALA WINE REDUCTION
VITELLO CON TALEGGIO RIPIENA- STUFFED WITH TALEGGIO CHEESE, PORCINI MUSHROOM SAUCE

HORS D'OEUVRES/APPETIZERS

PRICES ARE PER DOZEN (4 DOZEN MINIMUM)

CORNITELLI..... \$12.00
PROSCIUTO PRAWNS..... \$15.00
SAUSAGE STUFFED MUSHROOM CAPS..... \$10.00
BAKED CLAMS CASINO..... \$10.00
ITALIAN MEATBALLS W/SAUCE..... \$12.00
INSALATA CAPRESE SKEWERS..... \$10.00
PROSCIUTO & MELON..... \$10.00
ROSEMARY CHICKEN SKEWERS..... \$15.00
TUSCAN CHICKEN WINGS..... \$12.00
CRAB PUFFS..... \$15.00
BRUSCHETTA CASALINGA..... \$12.00
BALSAMIC & HONEY CHICKEN WINGS..... \$12.00

TRAYS

SERVES 15

ANTIPASTO..... \$75.00
INSALATA CAPRESE..... \$55.00
MEAT & CHEESE..... \$75.00
CRACKER, BRIE & FRUIT..... \$75.00

PLATED COLD APPETIZERS

\$7.00 ADDITIONAL PER PERSON (CHOOSE ONE)

ANTIPASTO
POLLO TONATO
BRUSCHETTA
SEAFOOD COCKTAIL
CAPRESE
BEEF CARPACCIO
ANTIPASTO CARNE
PROSCUITTO WITH MELON

PLATED HOT APPETIZERS

\$ 8.00 ADDITIONAL PER PERSON (CHOOSE ONE)

SALMON W/ LINGUINE AGLIO A OLIO
SCAMPI W/ SMOKED SALMON LINGUINE
GRILLED SCAMPI W/LINGUINE AL PESTO
CANNALONI AL FORNO
MANICOTTI AL FORNO
WILD MUSHROOM RISOTTO
RISOTTO WITH PROSCUITTO AND PARMESAN
SEAFOOD CROSTATA
CRAB STUFFED SCAMPI
RAVIOLI FRITTI
CALZONETTI
APPROPRIATE PASTA DISHES

DESSERTS

\$7.00 ADDITIONAL PER PERSON (CHOOSE ONE)

TIRAMISU

AMERENA CHERRIES

STRAWBERRIES ZABIGLIONE (IN SEASON)

CHOCOLATE TRUFFLE TORTE

CHEESECAKE W/ RASPBERRY COULIS

MOLTEN CHOCOLATE CAKE

**You may provide your own dessert:
Subject to a \$2.00 per person plate charge.**

Sample Menu Below

Auto Addition Christmas Dinner December 14, 2011

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*Bruschetta*

*Salad of romaine hearts  
in balsamic vinaigrette*

*Choice of:*

*Salmon with dill*

*Chicken Breast with wild  
mushroom sauce*

*Veal Marsala*

*Amerena Cherries*

*Over vanilla ice cream*

# *Sample Menu*

*This is a sample menu card which is placed at each setting. This particular dinner costs \$ 39.00 per person. It is from the level two menu with an optional selection of an appetizer and dessert.*