

Dinner Banquet Menu 2020

Cutillo's

Since 1948

*Restaurant ~ Entertainment
Banquets and Catering ~ Patio Dining
Take-Out*

610-327-2910

Sanatoga, PA



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Dinner Buffets:

Italian Buffet \$26.00

Italian Welcome Table and Caesar Salad

**Chicken Parmesan, Meatballs and Sausage, Lasagna,
vegetables, Garlic Bread**

**Dessert – Choice of Tiramisu or Italian Lemon Cream
Cake**

Ice Tea Table, Coffee and Hot Tea

Anna's Traditional Buffet \$27

Salad - Choice of Caesar or Mixed Greens

Please choose two of the following options:

**Baked Ham with Pineapple Roasted ~ Turkey Breast in
Gravy ~ Stuffed Chicken Supreme**

Chicken Parmesan ~ Lemon Dill Chicken

Hot Roast Beef Marsala ~ Broiled Flounder

Chicken Piccata ~ Chicken Marsala

Please choose one pasta options:

**Three Cheese Lasagna ~ Fusilli Marinara ~ Stuffed Shells
~ Baked Macaroni and Cheese ~ Alfredo Fusilli**

**Chef's Choice of Seasonal Vegetable and Potato Homemade
Rolls Iced Tea Table, Coffee and Hot Tea**

(30 Adult Guest Minimum.)

Renaissance Buffet \$32

Salad - Choice of Caesar, Italian, or Mixed Greens

Please choose one Beef option:

English Cut Prime Rib ~ Roast Beef Marsala

Please choose one fish option:

Italian Marinated Salmon ~ Broiled Flounder

Please choose one poultry option:

Chicken Parmesan ~ Chicken Cordon Bleu ~

Chicken Lemon Dill ~ Chicken Marsala ~ Chicken Piccata

Please choose one pasta option:

Three Cheese Lasagna, Baked Fusilli Marinara, Stuffed Shells, Baked Macaroni and Cheese Ravioli, Alfredo Fusilli

Chef's Choice of Seasonal Vegetable and Potato Homemade Rolls, Iced Tea Table, Coffee and Hot Tea

(30 Adult Guest Minimum. Children ages 3-9 will be charged half price.)

Strafford Buffet \$36

Salad – Caesar and Mixed Greens

Please choose one poultry option:

Chicken Parmesan ~ Chicken Cordon Bleu ~ Chicken Marsala ~ Chicken Lemon Dill

Please choose one seafood option:

Shrimp Scampi over Capellini ~ Salmon Oscar ~ Crab Stuffed Flounder

Please choose one pasta option:

***Three Cheese Lasagna ~ Fusilli Marinara ~ Stuffed Shells
Fusilli Alfredo ~ Cheese Ravioli***

Please choose one beef option:

Prime Rib ~ Filet Tips ~ Grilled Flank Steak

Chef's Choice of Seasonal Vegetable and Potato, Homemade Rolls, Iced Tea Table, Coffee and Hot Tea

(40 Guest Minimum. Children ages 3-9 will be charged half price.)

The "Apps to Dessert" Buffet \$46

American Welcoming Table

Salad - Choice of 2: Caesar, Mixed Green, or Italian Salad

Carving Station - Please choose two:

**Prime Rib ~ London Broil ~ Baked Virginia Ham with
Pineapple ~ Roasted Turkey Breast**

Please choose one seafood option:

**Shrimp Scampi ~ Salmon Oscar ~ Crab Stuffed Flounder
~ Italian Marinated Salmon**

**Pasta Station – Capellini, Fusilli, and Tortellini Pastas
served with Marinara Sauce, Alfredo Sauce, and Pink
Vodka Sauce.**

**Chef's Choice of Seasonal Vegetable and Potato with
Homemade Rolls**

Chef's Dessert Table

**lemon bars, cheesecake parfait, carrot cake, chocolate mousse,
decadent chocolate cake, assorted cookies and brownies, all
arrayed in an aesthetically pleasing display**

Iced Tea Table. Coffee and Hot Tea served to guests

**(40 Adult Guest Minimum. Children ages 3-9 will be
charged half price.)**

Plated Group Dinner Menus:

Choice of 3 Entrees. Guests must preorder.

Entrées

Fusilli Mediterranean (vegetarian) 22

Kalamata olives, spinach, feta cheese, fire roasted red peppers, mezze fusilli pasta

Cheese Ravioli a la Vodka (vegetarian) 22

spinach, sundried tomatoes, roasted red peppers, rose sauce

Chicken Lemon Dill 25

Fresh chicken sautéed in a lemon and fresh dill cream sauce, potato and vegetable

Chicken Parmesan 25

Italian breaded fresh chicken breast, marinara sauce, mozzarella cheese, linguini fini

Black Forest Chicken 25

Sauteed chicken breast with mushrooms, spinach, and dried cherries with a garlic brandy cream sauce served with potatoes, vegetables

Chicken Piccata 25

chicken breast sautéed in lemon white wine sauce with capers, potato and vegetable

Stuffed Flounder Imperial 33

fresh flounder filet stuffed with jumbo lump crab imperial, vegetable and rice

Cedar Plank Salmon 28

north Atlantic salmon baked on cedar plank, rice, vegetables (upgrade to Oscar for \$5)

Classic Seafood Fettuccini 32

sea scallops, jumbo lump crab, shrimp, lobster cream sauce, fettuccini

14oz. Prime Rib 30

slow roasted aged prime rib of beef, served with vegetable and potato

Twin Filet Mignon 32

Twin 4oz. Choice tenderloins, béarnaise sauce, vegetable and potato

Filet Stroganoff 28

filet mignon medallions, mushrooms, onions, sour cream demi, fettuccini

Surf and Turf 36

4oz. Filet paired with a 4oz. Broiled Brazilian lobster tail, béarnaise sauce, drawn butter, potatoes, vegetables

All entrees include either a house or Caesar salad. Please choose one salad.

Homemade rolls and butter, Iced tea table, Coffee and hot tea

Welcome Tables

**Greet your guests with one of these fantastic additions
to any event!**

Italian Welcoming Table \$7

**aged cheddar cheese, fresh mozzarella crostini,
provolone and salami pinwheels, prosciutto, roasted red
peppers, assorted olives, bruschetta, rosemary infused
olive oil, Italian breads.**

(price per guest, 25 guest minimum)

American Welcoming Table \$4

**assortment of cheese and crackers, fresh seasonal fruits,
fresh bell peppers, cherry tomatoes, celery, carrots, and
cucumbers, ranch dressing.**

(price per guest, 25 guest minimum)

Table-Top Additions:

Chef's Cheese Board \$6

**Chef's Cheese Board - a delightful array of fine cheeses,
crackers, nuts and fruits**

(Price per guest, 10 guest minimum)

Spinach and Artichoke Dip \$3

(Price per guest, 10 guest minimum)

Butlered Hor'Doeuvres \$200

(Priced at 100 pieces for one hour, may order additional in increments of 50)

Choose two:

**sausage stuffed mushrooms ~ BBQ or Swedish meatballs
~ pepper jack ham wraps ~ Cajun chicken bites ~
mozzarella sticks ~ vegetarian flatbread ~ pigs in a
blanket ~ fresh mozzarella canapés ~ smoked salmon in
cucumber cups ~ coconut shrimp ~ seared filet mignon ~
grilled cheese mini sandwiches**

**Jumbo Shrimp Cocktail or Scallops Wrapped in Bacon
(100 pieces) Market Price**

Beverage Tables:

Keep your guests refreshed with a cool beverage table.

Assorted Sodas and Iced Teas \$4 (3 hours)

A table with sodas, iced teas and water set up in your room allows your guests to help themselves to refreshing soft drinks throughout the course of your event.

Totally Tea Table \$3 (3 hours)

A great option for non-soda drinkers is the totally tea table. Have an assortment of sweetened and unsweetened teas and lemonade available for your guests throughout your event.

Desserts

Choose one served dessert \$6

Bryer's vanilla or chocolate ice cream ~ cheesecake ~ chocolate cake ~ carrot cake ~ custom cheesecake parfait ~ peanut butter silk pie

Chef's Dessert Table \$8

**lemon bars, cheesecake parfait, carrot cake, chocolate mousse, decadent chocolate cake, assorted cookies and brownies, all arrayed in an aesthetically pleasing display
(40 guest minimum)**

Cupcake Bar \$6

vanilla and chocolate cupcakes with buttercream, chocolate, or peanut butter icing. topped with sprinkles, chocolate shavings, strawberries, or nuts. (30 guest minimum)

Decorated Sheet Cake ½ sheet \$32.50 Full Sheet cake \$65

Decorated Round Cakes \$2.75-4.50 per person

Wedding and Tiered Cakes TBD

Cake Flavors: Vanilla, chocolate, marble, chocolate chip, lemon, apple spice, carrot, banana

A \$1 per person fee will be charged for cakes brought in from other bakeries at the discretion of the banquet manager

PA Department of Health will not permit homemade cakes or other sweets to be served at our location. Baked goods must be purchases from a licensed bakery.

Bar Plans

Plan One - Open Bar (50 guest minimum)

Two-hour domestic \$22 ~ Two-hour premium pour \$26 ~ Three-hour domestic \$28 ~ Three-hour premium pour \$30

There is a \$100 set up fee for bartender in room.

Plan Two - Keep a tab on the drinks ordered by guests.

This plan is also like an open bar, but the host pays exactly for the drinks that the guests consume.

There is a \$100 set up fee for bartender in room. (30 guest minimum)

Plan Three - Guests pay for there own drinks.

There is a \$100 set up fee for bartender in room. (30 guest minimum)

Plan Four - Host pays for beer and wine only.

Guests may purchase their own mixed drinks. Beer and wine are paid for by the host. There is a \$100 set up fee for bartender in room. (30 guest minimum)

Plan Five - Beer and Wine Table

Most favored option by our guests: Have a beer and wine table set up in the room and allow your guest to help themselves. The host pays for the beer and wine by the bottle. Unopened bottles are returned to the house and no charge will be made for them. (30 guest minimum)

Banquet Guidelines: Please Read

Final Count: A final count must be provided at least ten days prior to the event. You will be charge for this number of people, regardless of how many show.

Tax and Service Fee: All banquet sales are subject to the 6% Pennsylvania sales tax, and a 20% service fee. The service fee is collected to cover costs of labor, set up and break down of the room, use of tables and linens, and regular cleaning fees.

Buffet Food: We will replenish the buffet as needed to serve your guests who desire more than one helping. And that is the purpose for having a buffet; everyone likes the option of seconds. Buffets are treated as all you can eat here; leftovers ARE NOT taken home by guests.

Deposit: A deposit is required to secure your date. For a wedding, a \$300 deposit is required. For all other events, a \$100 deposit is required. The deposit will be credited to the total bill on the day of the event. If your event is cancelled more than sixty days before the scheduled date, a full refund of your deposit will be issued.

Room Reservations: Cutillo's reserves the right to move banquets to a different room in order to best accommodate our guests, especially if the number of guests significantly changes. The length of time a room may be used free of charge is as follows: two hours for a cocktail party, three hours for luncheon or memorial, and four hours for a dinner party. A surcharge may be added if the event exceeds the time allotment. Any party utilizing the room for more than the allotted time will be charged a room fee of \$125.00 per hour for the additional time.

Decoration: *Decorating our banquet rooms is permitted as long as the following guidelines are followed, and the decoration of the room does not interfere with other events. Glitter, glue, tacking, and confetti are not allowed. Masking tape may be used on painted surfaces. Packing tape, scotch tape, and duct tape are forbidden. Please refrain from attaching decoration to mirrors or wallpaper. Nothing may be hung from ceilings or fans.*

Games: *Games are allowed. However, the use of markers, glitter, glue, and confetti are prohibited. Please bring pencils for games that require writing.*

Young Children: *We love children and welcome them at our restaurant. However, we also care about their safety, as well as the safety and comfort of all of our guests. Therefore, we ask that parents of young children observe the following guidelines. Keep your children in view, in the room, and out of harms way. Escort your child to the restroom. Do not allow your child to run anywhere on restaurant grounds. Please keep your child from being noisy or naughty, and make sure that they are not behaving in a way that would offend other guests.*

Damage to the Room: *In the event that failure to adhere to guidelines, or negligent behavior of guests results in damage to the room or adjacent spaces, a minimum fee of \$250 will be added to the bill.*

Alcohol and Food: *Under PA food and liquor laws, we cannot allow our guests to bring in any outside food, wine, beer, or alcohol into this establishment. Specially ordered cakes must be delivered to the kitchen prior to the start of the event.*