

Lunch Banquet Menu 2020



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Lunch Buffets:

Brunch Buffet \$20

The following breakfast items are included:

Scrambled Eggs

Ham and Cheese Quiche

Bacon and Sausage

Breakfast Potatoes

Toasted Breads

Waffles

Maple Syrup and Strawberry Topping

Seasonal Fruit Bowl

Orange Juice, Ice Tea

Coffee and Hot Tea

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

Mimosa Bar \$8

3 Hour Mimosa Bar - champagne, orange juice, orange mango juice, and berry juice, and garnishes of orange slices and cherries

(40 Adult Guest Minimum)

Casual Shower Buffet \$20

A wonderful array of finger food which will adorn our decorated tables:

Tossed mixed green salad

**fresh mixed greens with walnuts, grapes, apples and strawberries
Served with Strawberry Balsamic vinaigrette**

Fresh Fruit

Fresh Vegetables crudité with ranch dressing

Chicken Salad Croissants,

Cheeseburger Sliders, Vegetarian Flatbread

Mozzarella Caprese Kabobs, Pasta Salad

Spinach and Artichoke dip, Toasted Chips

Totally Tea Table, Served Fresh Coffee and Hot Tea

(30 Adult Guest Minimum)

Add Peach Bellini: \$6.00 per drink

Add Pitchers of Sangria (white or red):

\$40.00 per pitcher (serves 8 to 10)

All Menus customizable for any event

Sandwich Lunch Buffet \$22.00

**Choice of Two: Caesar Salad, Mixed Green Salad, Pasta salad,
or Cole slaw**

**Sliced Sandwich Meat –Featuring Boars Head meats and cheeses
Turkey breast and Virginia Ham**

Sliced Cheeses - American and Swiss

**Sandwich Toppers - Lettuce, Tomato, Onion, Pickles,
Condiments**

Desserts – Assorted Cookies and Brownies

Iced Tea Table, Coffee and Hot Tea

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

Add a hot entree for an Additional \$3.00 PP

**Fusilli Marinara, Hot Roast Beef Marsala, Meatballs, Lasagna,
Stuffed Shells**

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

Traditional Luncheon Buffet \$21.00

Salad - Choice of one Caesar Salad, Mixed Green Salad, or Italian Salad

Please choose two of the following options:

Chicken Marsala ~ Lemon Chicken Dill ~ Chicken Parmesan ~ Stuffed Chicken Supreme ~ Italian Homemade Meatballs and Sausage ~ Hot Roast Beef Marsala ~ Broiled Flounder ~ Baked Ham with Pineapple sauce ~ Breaded Chicken Fingers

Please choose one of the following pasta options:

Baked Fusilli Marinera ~ Three Cheese Lasagna ~ Stuffed Shells

Chef's Choice of Seasonal Vegetable and Potato

Homemade Rolls

Iced Tea Table, Coffee and Hot Tea

Add an upgraded entree for \$5.00 per person

Stuffed Flounder, Imperial Chicken Cordon Bleu, Filet Tips Stroganoff, Prime Rib

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

Add Cookies and Brownies \$2.00 Per Person

Hot Lunch Premier Buffet \$27

Tossed Green Salad and Caesar Salad

Choose Two: **Lemon Chicken and Dill ~ Black Forest Chicken ~**

Roast Beef Marsala ~ Broiled Italian Marinated Salmon ~

Baked Flounder ~ Filet Tips Stroganoff ~ Chicken Cordon Bleu

~ Stuffed Chicken Supreme

Choose One: **Three Cheese Lasagna ~ Baked Fusilli Marinera ~**

Stuffed Shells

Chef's Choice Seasonal Vegetable and Potato, Homemade

Rolls

Desserts – Cheesecake, Chocolate Cake & Carrot Cake

Iced Tea Table, Coffee and Hot Tea

(40 Guest Minimum)

Plated Lunch Menu \$22

Choice 2 or 3 Entrees. Guests must preorder.

Entrees

Lemon Dill Chicken

Fresh chicken tenders sautéed in a lemon dill cream sauce, served with vegetable and potato

Chicken Parmesan

Italian breaded fresh chicken breast, marinara sauce, mozzarella cheese, cappellini pasta

Black Forest Chicken

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

Baked Salmon

north Atlantic salmon, with a white wine lemon butter sauce, served with vegetable and rice (upgrade to Oscar for \$5)

Broiled Flounder

Flounder baked in a white wine lemon butter sauce, served with vegetable and rice

Filet Stroganoff

filet mignon medallions, mushrooms, onions, sour cream brown sauce, fettuccine

Cheese Ravioli a la Vodka (vegetarian)

spinach, sundried tomatoes, roasted red peppers, rose sauce

Baked Stuffed Shells

topped with our delicious homemade marinara sauce

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

Italian Style Welcome Table - 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

American Style Welcome Table - assortment of cheese and crackers, fresh seasonal fruits, 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's 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 available for your guests throughout your even.

(priced per person. Our staff will keep tables replenished throughout the event.)

Desserts

Desserts Served to Your Guests \$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

(40 guest minimum)

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

Cupcake Bar \$6

(30 guest minimum)

vanilla and chocolate cupcakes with buttercream, chocolate, or peanut butter icing. topped with sprinkles, chocolate shavings, strawberries, or nuts. customized cupcakes can be ordered (a surcharge is possible)

Decorated Sheet Cake ½ sheet \$32.50. Full sheet \$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 purchased 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.

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.

Pricing: Pricing on these menus are subject to change. Once you have put your deposit down to hold the room, we will honor the price we recently gave you.