

il Fornetto Banquet Menu

Tucked away between the bustling city and the waters of the Atlantic, Sheepshead Bay's awe-inspiring views make it easy to forget that one is in New York City..

Established in 1999, il Fornetto Restaurant seeks inspiration from the beauty that surrounds us. This is manifested in our authentic Italian cuisine inspired by the sea. Our exclusive waterfront views capture the essence of the bay, from the intimate piers to the swimming swans.

The banquet spaces at il Fornetto offer atmospheres which are inviting to an assortment of events. Whether you are looking to host a one of a kind wedding, a seminar, a casual luncheon, a fundraiser or an unforgettable family affair, il Fornetto will ensure that your needs are tastefully met.



Il Fornetto offers both private and semi-private spaces for your events. Our Veranda Room can accommodate up to 120 people with breathtaking waterfront views of Sheepshead Bay. Both day and night, our picturesque views serve as the perfect backdrop for both formal and casual events. The Salotto can also accommodate semi private events up to fifty people, while providing an intimate dining atmosphere that still maintains the charm of the bay.

Il Fornetto holds itself to the highest standard of excellence and service. A dedicated banquet manager will help you create a memorable affair and exceed your expectations. Our banquet packages include both sit down and buffet options with family style menu items and top shelf liquor options. Our menus are fully customizable and will be tailored to meet your individual needs.

Il Fornetto is conveniently located off the Belt Parkway. We provide on premise Valet parking along with other amenities and services to better accommodate your guests. Nothing is more important than your event, and nowhere will your event be more special than at il Fornetto. We look forward to hosting your next event! Call for more information or to check availability. Ask for a Banquet manager (718) 332-8494.



All Banquet Packages at il Fornetto....

consist of a four course menu (except where indicated). Each package includes unlimited soda, American coffee and tea. Ivory cotton linens and votive candles are provided standard, as well as a Tuscan Bread Basket. Private Banquets are allotted 4 hours and are given the choice of a complimentary Spuntini, which is served butler style at the start of your event. An occasion cake, decorated and inscribed specifically for your event, is also included. This layered sheet cake with your choice of filling is provided by Villabate Alba Bakery. il Fornetto uses the best quality products and would only recommend services to match.

Il Fornetto Proudly Recommends

DJ - *Trío Productions* – TrioDJs.com (718) 236-1558

Invitations – *Bací Press* – BaciPress.com (917) 224-0920

Balloons – *TNT Balloon Express* – (718) 252-6935

Balloon Décor and Custom Center Pieces – *Emma Creations* (718) 833-4585

Florist – *Madison Florist* - FlowersByMadison.com (718) 375-6171

Candy Table – *Topsey Turvey Table* - TopseyTurveyTables.com (347) 762-5151

Bakery - *Villabate Alba Bakery* – Villabate.com (718) 331-8430

Theme Party - *Trío Productions* - TrioDJs.com (718) 236-1558

Traditional Dinner Menu

\$38 per person Tax and Service Charge Additional - Available Daily

Spuntini (host choice of one) served butler style*

Pizza Forno al Legna

Assorted wood oven pizza

Bruschetti

Assorted toasted Tuscan bread topped with Italian specialties

**for private events only*

Starter

Mozzarella Fresca

Fresh mozzarella, vine ripe tomato and seasonal greens

Optional Family Style Antipasto Platters

(add \$6 per person – host choice of two)

Calamari Fritti

Pan Fried Domestic calamari, spicy red sauce

Vongole Gratinata

Baked little neck clams oreganata

Rollatini di Melanzane

Stuffed baked eggplant, ricotta, mozzarella, tomato sauce

Pasta (host choice of one)

Pomodoro Fresco

Homemade plum tomato sauce

Bolognese

Homemade meat sauce

alla Vodka

Pink cream sauce with a touch of vodka

Entrée (host choice of 3 offerings)

Pollo con Asparagi

Breast of chicken, asparagus, red bell pepper, dry white wine sauce

Vitello con Funghi

Roasted loin of veal, cremini mushrooms, Madera wine sauce

Trancio di Salmone

Seared Atlantic salmon, capers, white wine lemon sauce

Sogliola Oreganata

Lightly breaded and baked filet of sole

Melanzane Parmigiana

Baked eggplant, mozzarella, tomato sauce

Dessert (host choice of)

Tiramisu

Layered espresso dipped ladyfinger cookies and mascarpone cheese

Occasion Cake

Layered sheet cake with your choice of filling by Villabate Alba Bakery.

Decorated and inscribed to your occasion.

Unlimited Soda, American Coffee, & Tea

Premier Dinner Menu

\$50 per person Tax and Service Charge Additional - Available Daily

Spuntini *(host choice of one)* served butler style*

Pizza Forno al Legna

Assorted wood oven pizza

Bruschetti

Assorted toasted Tuscan bread topped with Italian specialties

**for private events only*

Starter *(host choice of)*

Insalata di Mare

Seasonal seafood salad - calamari, scallops, shrimp, lemon scented oil

Antipasto Freddo

Chef's selection of vegetables, cheeses and cured meats

Optional Family Style Antipasto Platters

(add \$6 per person – host choice of two)

Calamari Fritti

Pan Fried Domestic calamari, spicy red sauce

Vongole Gratinata

Baked little neck clams oreganata

Rollatini di Melanzane

Stuffed baked eggplant, ricotta, mozzarella, tomato sauce

Pasta *(host choice of)*

Penne con Pesto

Basil pesto, sun dried tomatoes, light cream

Risotto al Funghetto

Arborio rice, porcini mushrooms and asparagus

Entrée *(quest choice of)*

Filetto di Manzo

Grilled beef tenderloin, butcher cut black pepper crusted, Portobello cap, cognac reduction

Vitello Tartufo Nero

Roasted loin of veal, black truffle, brandy and veal jus reduction

Pollo Farcito

Breast of chicken stuffed with asparagus, red bell pepper and Swiss cheese, Madera wine sauce

Branzino Arrosto

Wood oven baked filet of Mediterranean sea bass, fresh herbs, lemon

Dessert *(host choice of)*

Tiramisu

Layered espresso dipped ladyfinger cookies and mascarpone cheese

Occasion Cake

Layered sheet cake with your choice of filling by Villabate Alba Bakery.

Decorated and inscribed to your occasion.

Unlimited Soda, American Coffee, & Tea

Buffet Dinner Menu

\$45 per person Tax and Service Charge Additional - Available daily for 40 to 80 people

Cold Antipasto Display

Imported cured meat and cheeses with assorted vegetables and olives

Hot Appetizer Station

Calamari Fritti

Pan fried domestic calamari, spicy red sauce

Rollatini di Melanzane

Baked eggplant, ricotta, mozzarella, tomato sauce

Vongole Gratinata

Baked little neck clams oreganata

Cozze in Brodo

Steamed PEI mussels in fresh herbs and plum tomato sauce

Gnocchi con Panna

Potato dumpling pasta, spring peas, pignoli nuts, cream sauce

Salad Station

Fix it yourself station of balsamic herb dressed field greens, red and yellow grape tomatoes, thinly sliced red onions, cucumber, croutons, shaved parmigiano, gorgonzola, almonds

Hot Entrée Station

Pasta (host choice of two)

Pomodoro Fresco

Homemade plum tomato sauce

Bolognese

Homemade meat sauce

alla Vodka

Pink cream sauce with a touch of vodka

Penne con Pesto

Basil pesto, sun dried tomatoes, light cream

Risotto al Funghetto

Arborio rice, porcini mushrooms and asparagus

Entrée (host choice of two)

Pollo Scarpariello

Seared boneless chicken, mushrooms, onions, x-virgin olive oil

Vitello con Funghi

Roasted loin of veal, exotic mushrooms, Madera wine sauce

Trancio di Salmone

Seared center cut Atlantic salmon, capers, dry white wine lemon sauce

Contorni (Chef's selection)

Assorted Grilled Vegetables, Sautéed Vegetables, Grilled Polenta, Roasted Potatoes

Dessert (host choice of)

Tiramisu

Layered espresso dipped ladyfinger cookies and mascarpone cheese

Occasion Cake

Layered sheet cake with your choice of filling by Villabate Alba Bakery.
Decorated and inscribed to your occasion.

Unlimited Soda, American Coffee, & Tea

Luncheon Menu

\$25 per person Tax and Service Charge Additional - Available Monday thru Friday 12-3pm

Spuntini (*host choice of one*)* served butler style

Pizza Forno al Legna

Assorted wood oven pizza

Bruschetti

Assorted toasted Tuscan bread topped with Italian specialties

**for private events only*

Starter

Mozzarella Fresca

Fresh mozzarella, vine ripe tomato and seasonal greens

Optional Family Style Antipasto Platters

(add \$6 per person – host choice of two)

Calamari Fritti

Pan Fried Domestic calamari, spicy red sauce

Vongole Gratinata

Baked little neck clams oreganata

Rollatini di Melanzane

Stuffed baked eggplant, ricotta, mozzarella, tomato sauce

Entrée (*guest choice of*)

Rigatoni e Polpettine

Small homemade meatballs, tomato sauce

Penne Rigate

Basil pesto, grilled chicken breast, sun dried tomatoes, light cream

Penne con Salmone

Penne pasta, sautéed fresh salmon, baby spinach leaf, tomato, shallots

Dessert (*host choice of*)

Tiramisu

Layered espresso dipped ladyfinger cookies and mascarpone cheese

Occasion Cake

Layered sheet cake with your choice of filling by Villabate Alba Bakery.

Decorated and inscribed to your occasion.

Unlimited Soda, American Coffee, & Tea

Weekday Menu

\$32 per person Tax and Service Charge Additional - Available Monday thru Thursday

Spuntini (*host choice of one*)* served butler style

Pizza Forno al Legna

Assorted wood oven pizza

Bruschetti

Assorted toasted Tuscan bread topped with Italian specialties

**for private events only*

Starter

Mozzarella Fresca

Fresh mozzarella, vine ripe tomato and seasonal greens

Optional Family Style Antipasto Platters

(add \$6 per person – host choice of two)

Calamari Fritti

Pan Fried Domestic calamari, spicy red sauce

Vongole Gratinata

Baked little neck clams oreganata

Rollatini di Melanzane

Stuffed baked eggplant, ricotta, mozzarella, tomato sauce

Pasta

Pomodoro Fresco

Homemade plum tomato sauce

Entrée (*guest choice of*)

Pollo con Asparagi

Breast of chicken, asparagus, red bell pepper, dry white wine sauce

Trancio di Salmone

Seared Atlantic salmon, capers, white wine lemon sauce

Melanzane Parmigiana

Baked eggplant, mozzarella, tomato sauce

Dessert (*host choice of*)

Tiramisu

Layered espresso dipped ladyfinger cookies and mascarpone cheese

Occasion Cake

Layered sheet cake with your choice of filling by Villabate Alba Bakery.

Decorated and inscribed to your occasion.

Unlimited Soda, American Coffee, & Tea

Banquet Menu Additions

Assagini (add \$15)

Available as an add-on to any dinner menu from 40 to 80 people

Additional ½ hour included

Welcome your guests to a smorgasbord of hot and cold antipasti of il Fornetto's most popular delicacies and butler style Hors d'Oeuvres.

Hors d'Oeuvres (host choice of two)

Risotto Bite

Risotto ball, cheese and spring peas

Quiche

Vegetable and cheese tart

Canape

Fresh ricotta on a crostini with honey

Fried Jumbo Shrimp

With orange marmalade

Polpette

Homemade mini Italian meatballs

Buffet

Cold Antipasto Display

Imported cured meat and cheeses with assorted vegetables and olives

Hot Station

Calamari Fritti, Rollatini di Melanzane, Vongole Gratinée, Cozze in Brodo, Gnocchi con Panna

Kid's Menu

Starting at \$25 per child

Available for children ages up to 10 years old

**Appetizer, Pasta, Chicken Fingers w/Fries,
Cake and Soda**

Glatt Kosher Meal

\$50 per meal

**Salad, Pasta, Chicken, Beef or Salmon Entrée
and Dessert**

Must be ordered in advance

Dessert Options

Espresso and Cappuccino (add \$2 per person)

Fresh Fruit Platters (add \$3 per person)

Mini Pastries (add \$3.⁵⁰ per person)

Cookie Trays (add \$3 per person)

Designer Cakes (priced accordingly)

Liquor Options

Unlimited Bottled Red and White Wine
(add \$7 per person)

Unlimited Bottled Wine and Beer
(add \$10 per person)

Top Shelf Open Bar
(add \$20 per person)
(see inclusion list)

Tab Bar
(by consumption)

Cash Bar
(cash and carry, guest's responsibility)

Champagne Toast
(add \$2 per person)