

italian • continental cuisine
massimo's
lunches • dinners • cocktails • banquets

PRIVATE DINING GUIDELINES

DEPOSITS

Massimo's requires a credit card Number to secure your reservation. There will be no charge for any event cancelled within one month of the reserved date; otherwise, the credit Card will be charged \$300

MENU SELECTIONS

Menu selections are required two weeks prior to your function. Our menus are suggestions only. We would be pleased to tailor a menu especially for you. Depending on the size of your group, the number of Entrées and Dessert choices varies. Please consult our coordinator for more details.

FOOD AND BEVERAGES MINIMUMS

Depending on the size of your group and the availability of a particular room, your group's purchases are subject to a food and beverage minimum. In the event the purchases (before tax & service charge) are less than the minimum for the particular room, the balance will be deemed a room charge. Please consult our catering manager for more details.

PRICES

All menu prices are subject to change before the guarantee is given. Upon guarantee, the prices are firm.

PAYMENT GUARANTEE AND CANCELLATION POLICIES

Due to the fact that we incur expenses when scheduling personnel, food ordering and setting up of large parties in a private room and because we lose revenue when we hold a room for a private event:

We require a final guarantee due 72 hours prior to event.

We reserve the right to relocate a party to a more appropriate space if the expected attendance changes significantly. Cancellations are only valid when in writing, e-mailed, or faxed 72 hours prior to event. In the case of regular mail the letter should arrive 72 hours prior to event.

GUARANTEE OF ATTENDANCE

A final guarantee is due 72 hours in advance.

This represents the minimum number of guests for which you will be charged for on your final bill.

We reserve the right to relocate your party to a more appropriate space should your expected attendance significantly change.

PENALTY POLICIES

If the party fails to attend, Massimo's will retain 100% of the deposit.

When the party's attendance is lower than the guarantee, Massimo's will charge for the difference of the guarantee. The difference represents the minimum of guests for which you will be charged for on your final bill.

BILL PRESENTATION

An itemized bill will be presented at the completion of your function for your verification, signature and additional payment as needed.

All sales are subject to 18% Service Charge and 8.75% Sales Tax.

Final payment is due upon bill presentation and can be paid in cash, credit card or company check.

MISCELLANEOUS CHARGES

Cake Cutting Service \$ 1.00 per person

Dance Floor, Audio Visual Rentals-Contact us for more information

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SURF & TURF MENU

The following Entrées are accompanied with:
 Salad, *Italian* Bread and Butter, Chef's Selection of
 Appropriate Starch and Vegetable, Dessert

SALAD SELECTIONS

(Choice of One)

Mixed Seasonal Greens
 Mixed Greens with Seasonal Garnishments –
 Honey Balsamic Dressing

OR

Caesar Salad
 Romaine with Caesar Dressing & Garlic Croutons

ENTRÉES

Filet Mignon Together With Fresh Filet Of Salmon

DESSERT SELECTIONS

(Choice of One)

Massimo's Mudd Pie Mocha Almond Ice Cream , Fudge, Cookie Crust	Massimo's Tiramisú Lady Fingers with a Mascarpone Custard
New York Style Cheesecake	Fresh Strawberries (When in Season) Grand Marnier Sauce
Raspberry Sorbet	Italian Spumoni Ice Cream

\$48PP

Please add 18% Service Charge and 8.75% Sales Tax to all food and beverage

Sit-Down Menu #1
(Selections must be Pre Ordered 72 hours before event date)

The following Entrées are accompanied with:
 Salad, *Italian* Bread and Butter, Chef's Selection of
 Appropriate Starch and Vegetable, Dessert

SALAD SELECTIONS

(Choice of One)

Mixed Seasonal Greens
 Mixed Greens with Seasonal Garnishments –
 Honey Balsamic Dressing

OR

Caesar Salad
 Romaine with Caesar Dressing & Garlic Croutons

ENTRÉES

Chicken Parmigiana
 Chicken breast with Tomato and Monterey Jack

Filet of Tilapia
 Pan Seared-Fresh Lemon-Butter sauce

Veal Scaloppini
 Sautéed with fresh mushrooms and Marsala wine

DESSERT SELECTIONS

(Choice of One)

Massimo's Mudd Pie Mocha Almond Ice Cream , Fudge, Cookie Crust	Massimo's Tiramisú Lady Fingers with a Mascarpone Custard
New York Style Cheesecake	Fresh Strawberries (When in Season) Grand Marnier Sauce
Raspberry Sorbet	Italian Spumoni Ice Cream

Lunch \$32PP Dinner \$35PP
Please add 18% Service Charge and 8.75% Sales Tax to all food and beverage

Sit-Down Menu #2
(Selections must be Pre Ordered 72 hours before event date)

The following Entrées are accompanied with:
 Salad, *Italian* Bread and Butter, Chef's Selection of
 Appropriate Starch and Vegetable, Dessert,

SALAD SELECTIONS
 (Choice of One)

Mixed Seasonal Greens
 Mixed Greens with Seasonal Garnishments –
 Honey Balsamic Dressing

OR

Caesar Salad
 Romaine with Caesar Dressing & Garlic Croutons

ENTRÉES

Breast of Chicken Picatta
 Sautéed with Lemon, Butter and Capers

Fresh Filet of Salmon
 Pan Seared-Lemon Butter Sauce

New York Steak
 6 oz-Char-broiled-Maitre D' butter

(Filet Mignon OR Prime Rib of Beef au jus Add \$3PP)

DESSERT SELECTIONS
 (Choice of One)

Massimo's Mudd Pie Mocha Almond Ice Cream , Fudge, Cookie Crust	Massimo's Tiramisú Lady Fingers with a Mascarpone Custard
New York Style Cheesecake	Fresh Strawberries (When in Season) Grand Marnier Sauce
Raspberry Sorbet	Italian Spumoni Ice Cream
Italian Rum Cake With Fresh Whipped Cream and Caramel Sauce	Lemon Sorbet

Lunch \$35PP Dinner \$38PP
Please add 18% Service Charge and 8.75% Sales Tax to all food and beverage

Menu Upgrade Options:

SALAD UPGRADE SELECTIONS \$1.95 Additional

<p style="text-align: center;">Massimo's Warm Spinach Salad Hot Bacon & Balsamic Vinegar Dressing with Feta</p>	<p style="text-align: center;">Pear Salad Mixed Greens, Diced Pears, Candied Walnuts, Blue Cheese Crumbles and Balsamic Vinaigrette</p>
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PASTA APPETIZER UPGRADE SELECTIONS

(Choice of One \$1.50 Additional)

Served Family Style

Pasta ala Massimo

Mixed Shape Pastas with Sauce of Seasoned Meats, Fresh Mushrooms, Diced Tomato, and Cream

Pasta Pomodoro

Mixed Shape Pastas with Sauce of Tomato, Basil, and Garlic

Cheese Tortellini

Choice of a Tomato Basil Sauce, Pesto Sauce or Alfredo Cream Sauce. (Choose one)

Ravioli Pomodoro – Beef & Spinach with Fresh Tomato Sauce	\$2.50 Additional
Cheese Ravioli – Choice of Fresh Tomato Sauce or Cream Sauce	\$2.50 Additional
Gnocchi – Potato Dumpling Pasta with choice of either Fresh Tomato or Pesto Sauce	\$2.50 Additional

DESSERT UPGARDE SELECTIONS

Chocolate Torte Served with Raspberry Purée	\$ 2.50 Additional
Cherries Jubiléé-Flambée	\$ 3.50 Additional
Bananas Foster-Flambée	\$ 3.50 Additional
Cake Cutting Service-Per person	\$ 1.00 Additional

Please add 18% Service Charge and 8.75% Sales Tax to all food and beverage

BAR and BEVERAGES

LIQUOR

Well Brands	\$6.00
Call Brands	\$7.00 to \$8.00
Premium Brands	\$9.00 to \$10.00

WINES

House Selections

Beringer "Stone Cellars" Select Varietals Chardonnay, Cabernet Sauvignon, & Merlot	\$6.00 Glass/\$21.00 Bottle
La Terre White Zinfandel	\$6.00 Glass/\$21.00 Bottle
Sparkling Wine – House Selection	\$24.00 Bottle

Standard Selections

Kendall Jackson "Grand Reserve" Chardonnay	\$36.00 Bottle
Brander Sauvignon Blanc	\$32.00 Bottle
Edna Valley Chardonnay	\$32.00 Bottle
Danzante Pinot Grigio	\$28.00 Bottle
Louis Martini Cabernet	\$32.00 Bottle
14 Hands Merlot	\$28.00 Bottle
Angeline Pinot Noir	\$30.00 Bottle
Tiziano Chianti	\$25.00 Bottle

Please note: Due to availability the above selections are subject to change

Premium Selections

Consult our Banquet Coordinator about our extensive wine list.

Beers and Non Alcoholic Beverages

Domestic Beers	\$4.50
Micros & Imported Beers	\$5.50
Non Alcoholic Beer	\$5.50
Soda (Coke, Diet Coke & Sprite)	\$2.00
Mineral Water	\$3.00
Martinelli's Sparkling Cider	\$8.00

Miscellaneous

Private Bar Set-up charge	\$ 80.00
Wine Corkage Fee	\$ 15.00 per .750 ml

Please add 18% Service Charge and 8.75% Sales Tax to all food and beverage

Please note: Some wines may be subject to availability at the time of your event.

HORS D' OEUVRES

PLATTERS

(Twenty-five pieces per tray)

Chilled Prawns-Cocktail Sauce	\$62.50
Oysters On The Half Shell – Gulf Blue Points	\$62.50
Oysters Rockefeller	\$75.00
Mushroom Caps-Stuffed with Dungeness Crab	\$62.50
Salmon Wrapped in Puff Pastry	\$50.00
Chicken Brochettes. Skewered Chicken, Pineapple, and Bell Pepper	\$50.00
Cajun Chicken Wings-Hot and Spicy with Ranch Dip	\$40.00
Filo Triangles-Stuffed with Spinach and Cheese	\$48.00
Vegetable Frittata	\$40.00
Tomato and Basil Bruschetta-with Crostini	\$35.00
Assorted Mini-Quiche	\$50.00
Cheese Quesadillas-with Homemade Salsa & Sour Cream	\$40.00
Chicken Quesadillas-with Homemade Salsa Sour Cream	\$45.00

Trays

(Serve 15 Guests)

Calamari Fritti-served with Lemon-Butter, Tartar and Cocktail sauce	\$50.00
Popcorn Rock Shrimp- served with Lemon-Butter, Tartar and Cocktail sauce	\$65.00
French Fried Zucchini Sticks-served with Ranch Dip	\$45.00
Vegetable Crudités-seasonal fresh raw vegetables with Ranch Dip	\$45.00
Fruit & Cheese-International Cheeses & Fresh Seasonal Fruits and Crackers	\$55.00
<i>Italian</i> Antipasto-Grilled vegetables, Meats, Olives, and Cheese	\$60.00
Mini Meatballs-Tossed in a fresh herb, mushrooms and cream sauce	\$50.00

Above Prices are subject to Sales Tax and 18% Service Charges

Massimo's Buffet # 1

**Includes:
(Minimum 20PPL)**

Choice of One (1) Pasta

Rigatoni ala Massimo

Sauce of Veal, mushrooms, cream and diced tomato

Rigatoni Pomodoro

Fresh Tomato & Basil

Penne Al Pesto

With basil, cream and garlic sauce

Cheese Tortellini

With either Massimo, Pomodoro or Alfredo sauce

Choice of One (1) Salad

Mixed Seasonal Greens

With Creamy Italian or Balsamic Vinaigrette

Traditional Caesar Salad

Romaine with Caesar Dressing and Croutons

Choice of Two (2) Entrées

Sliced Grilled Top Sirloin of Beef

With mushroom & Veal Demi-Glaçe

Breast of Chicken Marsala

With mushrooms & Veal Demi-Glaçe

Breast of Chicken Parmigiana

Breaded with Tomato and Jack Cheese

Eggplant Parmigiana

Vegetarian-Tomato & Jack Cheese

Pan Seared Filet of Tilapia

Beurblanc Sauce

Mixed Seasonal Vegetables

Dinner Rolls and Butter

Choice of One (1) Dessert

Homemade Tiramisú

New York Style Cheesecake

Italian Rum Cake

Cake-Cutting Service (See Catering Director for more information on this)

\$ 35.00 per person plus 18% Service Charge and 8.75% Sales Tax

Massimo's Dinner Buffet # 2

**Includes:
(Minimum 20ppl)**

Hors D' Oeuvres

Fresh Raw Vegetable Crudité with Dip

Choice of Two (2) Pastas

Rigatoni ala Massimo

Sauce of Veal, mushrooms, cream and diced tomato

Rigatoni Pomodoro

Fresh Tomato & Basil

Penne Al Pesto

With basil, cream and garlic sauce

Cheese Tortellini

With either Massimo, Pomodoro or Alfredo sauce

Choice of One (1) Salad

Mixed Seasonal Greens

With Creamy Italian or Balsamic Vinaigrette

Traditional Caesar Salad

Romaine with Caesar Dressing and Croutons

Choice of Two (2) Entrées

Sliced Prime Rib of Beef

With au jus

Sliced Roasted Filet Mignon

Red Wine & Mushroom Sauce

Chicken ala Toscana

Chicken Breast stuffed with Spinach & Mascarpone – Sundried Tomato & Cream

Breast of Chicken Chasseur

With wild mushrooms, fresh herbs and Sherry wine sauce

Pan Seared Fresh Filet of Salmon

With Lemon Butter sauce

Pan Seared Filet of Halibut

Or Similar Fish with lemon butter sauce

Mixed Seasonal Vegetables

Dinner Rolls and Butter

Choice of One (1) Dessert

Homemade Tiramisú

New York Style Cheesecake

Italian Rum Cake

Cake-Cutting Service (See Catering Director for more information on this)

\$ 42.00 per person plus 18% Service Charge and 8.75% Sales Tax