



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 Forno 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 Forno 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 Forno will ensure that your needs are tastefully met.

Il Forno offers both private and semi-private spaces for your events. Our Veranda Room can accommodate up to 80 people with breathtaking waterfront views of Sheepshead Bay. Day and night, our picturesque views serve as the perfect backdrop for both formal and casual events. The Salotto accommodates semi-private events up to fifty people, while providing an intimate dining atmosphere that still maintains the charm of the bay.

Il Forno 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 are customizable and can be tailored to meet your individual needs.

Il Forno 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 Forno. We look forward to hosting your next event! Call for more information or to check availability. Ask for a Banquet manager (718) 332-8494.



Primi Banquet Menu

\$32 per person | includes Unlimited Soda, American Coffee, & Tea

Starter

(host choice of one)

Insalata Rustico

Seasonal greens, cherry tomatoes, olives, red onions, homemade croutons, feta cheese, balsamic dressing

Cesare

Crispy romaine, croutons, parmigiano

Caprino

Baby arugula, pistachio nuts, goat cheese, raspberry vinaigrette

Mozzarella Caprese +2

Fresh mozzarella, vine ripe tomato

Burrata +3

Creamy mozzarella, heirloom tomatoes

Antipasto Freddo +3

Chef's selection of vegetables, cheeses, cured meats

Optional Family Style Antipasto Platters

(Additional per person +\$4 each or \$6 for two)

Calamari Fritti

Fried domestic calamari, spicy red sauce

Clams Oreganata

Baked, breaded, little neck clams

Eggplant Rollatini

Ricotta, mozzarella, tomato sauce

Stuffed Mushrooms

Vegetable stuffing

PEI Mussels

Bianco (white wine, parsley, fresh garlic),
Bisque (shallots, lobster bisque cream sauce) or
Fra Diavolo (spicy tomato sauce, basil)

Entrée

(host choice of three guest selections)

Gnocchi Pomodoro

Wood oven roasted tomato sauce, bel paese cheese

Bolognese

Rigatoni, traditional beef and veal meat sauce

Penne Fornetto

Baked penne, bacon, radicchio, fresh mozzarella, tomato cream sauce

Rigatoni e Gamberi

Short rigatoni, sautéed shrimp, vodka cream sauce, peas

Pasta al Salmone

Penne, salmon, asparagus, lemon zest, cream sauce

Risotto Primavera

Roasted vegetables, mascarpone, parmigiano, fresh herbs

Dessert (host choice of one)

Occasion Cake

Layered sheet cake with
choice of filling

Tiramisu

Espresso dipped ladyfinger
cookies, mascarpone cream

Fresh Fruit Platters

Sliced seasonal fresh fruit, fresh
berries, raspberry coulis

Festivo Banquet Menu

\$42 per person | includes Unlimited Soda, American Coffee, & Tea

Starter (host choice of one)

Insalata Rustico

Seasonal greens, cherry tomatoes, olives, red onions, homemade croutons, feta cheese, balsamic dressing

Cesare

Crispy romaine, croutons, parmigiano

Caprino

Baby arugula, pistachio nuts, goat cheese, raspberry vinaigrette

Mozzarella Caprese +2

Fresh mozzarella, vine ripe tomato

Burrata +3

Creamy mozzarella, heirloom tomatoes

Antipasto Freddo +3

Chef's selection of vegetables, cheeses, cured meats

Optional Family Style Antipasto Platters

(Additional per person +\$4 each or \$6 for two)

Calamari Fritti

Fried domestic calamari, spicy red sauce

Clams Oreganata

Baked, breaded, little neck clams

Eggplant Rollatini

Ricotta, mozzarella, tomato sauce

Stuffed Mushrooms

Vegetable stuffing

PEI Mussels

Bianco (white wine, parsley, fresh garlic),
Bisque (shallots, lobster bisque cream sauce) or
Fra Diavolo (spicy tomato sauce, basil)

Pasta (host choice of one individual or two family style)

Pomodoro Fresco

Homemade plum tomato sauce

alla Vodka

Pink cream sauce with a touch of vodka

Primavera

Penne pasta, fresh seasonal vegetables, tomato sauce

Bolognese +2

Fresh mezze rigatoni, traditional beef and veal ragu,
green peas

Risotto +2

Arborio rice, wild mushrooms, parmigiano

Entrée (guest choice of one from host's selection)

Served with roasted potatoes and vegetable of the day family style

Chicken (host choice of one)

Chicken Cardinale

Breast of chicken, roasted peppers
fresh mozzarella

Roasted Chicken

Sliced breast of chicken, lemon
thyme sauce

Chicken Parmigiana

Fresh mozzarella, marinara sauce

Fish (host choice of one)

Filet Oreganata

Baked filet of flounder or tilapia

Salmon Grigliato +2

Char-grilled, fresh herb, lemon

Shrimp Scampi +2

Fresh garlic, butter, white wine

Seared Branzino +4

Spinach, sun-dried tomatoes,
leeks, white wine sauce

Meat (host choice of one)

Veal Scaloppine +2

Thin sliced veal, roasted peppers,
capers, white wine

Veal Marsala +2

Thin sliced veal, mixed
mushrooms, marsala wine

NY Strip Steak +8

Grilled black Angus, soffritto

Vegetarian (host choice of one)

Eggplant Parmigiana

Fresh mozzarella, tomato sauce

Grilled Balsamic Vegetables

Zucchini, squash, eggplant, portobella

Dessert (host choice of one)

Occasion Cake

Layered sheet cake with
choice of filling

Tiramisu

Espresso dipped ladyfinger
cookies, mascarpone cream

Fresh Fruit Platters

Sliced seasonal fresh fruit, fresh
berries, raspberry coulis

Premio Menu

\$62 per person | Includes Unlimited Soda, American Coffee, & Tea

Individual Appetizer

(host choice of one)

Mozzarella Caprese

Fresh mozzarella, vine ripe tomato

Burrata

Creamy mozzarella, heirloom tomatoes

Antipasto Freddo

Chef's selection of vegetables, cheeses, cured meats

Family Style Antipasto Platters

(host choice of two)

Calamari Fritti

Fried domestic calamari, spicy red sauce

Clams Oreganata

Baked, breaded, little neck clams

Eggplant Rollatini

Ricotta, mozzarella, tomato sauce

Stuffed Mushrooms

Vegetable stuffing

Pasta (host choice of one individual or two family style)

Pomodoro Fresco

Homemade plum tomato sauce

alla Vodka

Pink cream sauce with a touch of vodka

Risotto

Arborio rice, wild mushrooms, parmigiano

Entrée (guest choice of)

Served with roasted potatoes and vegetable of the day family style

NY Strip Steak

Grilled black angus, soffritto

Roasted Chicken

Sliced breast of chicken, lemon thyme sauce

Seared Branzino

Spinach, sun-dried tomatoes, leeks, white wine sauce

Grilled Balsamic Vegetables

Zucchini, squash, eggplant, portobella

Dessert (host choice of)

Occasion Cake

Layered sheet cake with
choice of filling

Dessert Sampler

Tiramisu, Tartufo, Cannoli
Family style

Fresh Fruit Platters

Sliced seasonal fresh fruit, fresh
berries, raspberry coulis

Buffet Menu

\$48 per person - Available daily for 40 to 80 people
includes Unlimited Soda, American Coffee, & Tea

Antipasto Italiano

Imported cured meat and cheeses with assorted vegetables and olives

Salad (host choice of one)

di Casa Salad

Field greens, tomatoes, red onions, croutons, shaved
parmigiano, balsamic herb dressing

Insalata Rustico

Seasonal greens, cherry tomatoes, olives, red onions,
homemade croutons, feta cheese, balsamic dressing

Cesare

Crispy romaine, croutons, parmigiano

Caprino

Baby arugula, pistachio nuts, goat cheese,
raspberry vinaigrette

Hot Appetizers (host choice of three)

Calamari Fritti

Fried domestic calamari, spicy red sauce

Stuffed Mushrooms

Vegetable stuffing

Eggplant Rollatini

Ricotta, mozzarella, tomato sauce

Clams Oreganata +2

Baked, breaded, little neck clams

PEI Mussels

Bianco (white wine, parsley, fresh garlic),
Bisque (shallots, lobster bisque cream sauce) or
Fra Diavolo (spicy tomato sauce, basil)

Pasta (host choice of two)

Pomodoro Fresco

Homemade plum tomato sauce

alla Vodka

Pink cream sauce with a touch of vodka

Primavera

Penne pasta, fresh seasonal vegetables, tomato sauce

Bolognese +2

Fresh mezze rigatoni, traditional beef and veal ragu,
green peas

Risotto +2

Arborio rice, wild mushrooms, parmigiano

Entrée (host choice of three)

Served with roasted potatoes and sautéed vegetable of the day

Chicken

Chicken Cardinale

Breast of chicken, roasted peppers
fresh mozzarella

Roasted Chicken

Sliced breast of chicken,
lemon thyme sauce

Chicken Parmigiana

Fresh mozzarella, marinara sauce

Fish

Filet Oreganata

Baked filet of flounder or tilapia

Salmon Grigliato +2

Char-grilled, fresh herb, lemon

Shrimp Scampi +2

Fresh garlic, butter, white wine

Meat

Veal Scaloppine +2

Thin sliced veal, roasted peppers,
capers, white wine

Veal Marsala +2

Thin sliced veal, mixed
mushrooms, marsala wine

NY Strip Steak +8

Grilled black angus, soffritto

Vegetarian

Eggplant Parmigiana

Fresh mozzarella, tomato sauce

Grilled Balsamic Vegetables

Zucchini, squash, eggplant, portobella

Dessert (host choice of one)

Occasion Cake

Layered sheet cake with your
choice of filling

Tiramisu

Espresso dipped ladyfinger
cookies, mascarpone cheese

Fresh Fruit Platters

Sliced seasonal fresh fruit, fresh
berries, raspberry coulis

Brunch Buffet Menu

\$39 per person - Available daily for 40 to 80 people

Beverages

Unlimited Mimosa, Sangria, Soda, American Coffee, & Tea
Add Unlimited Bottled Wine and Beer (\$5 per person)

Fresh Fruit

Sliced seasonal fresh fruit, fresh berries, raspberry coulis

Salad (host choice of one)

di Casa Salad

Field greens, tomatoes, red onions, croutons, shaved parmigiano, balsamic herb dressing

Insalata Rustico

Seasonal greens, cherry tomatoes, olives, red onions, homemade croutons, feta cheese, balsamic dressing

Cesare

Crispy romaine, croutons, parmigiano

Caprino

Baby arugula, pistachio nuts, goat cheese, raspberry vinaigrette

Brunch

(host choice of two)

Breakfast Pizza

Sausage, egg & cheese

Cacio e Pepe

Soft scrambled eggs, cacio cheese

Brioche French Toast

Warm maple syrup, berry compote

Pesto Frittata

Pesto quiche, fresh mozzarella, apple-wood smoked chicken sausage

Chicken & Waffles +3

Homestyle fried chicken, buttermilk waffles

(host choice of one)

Calamari Fritti

Fried domestic calamari, spicy red sauce

Eggplant Rollatini

Ricotta, mozzarella, tomato sauce

Stuffed Mushrooms

Vegetable stuffing

Salmon Hollandaise +3

Poached, creamy hollandaise

Shrimp Scampi +3

Fresh garlic, butter, white wine

PEI Mussels

Bianco (white wine, parsley, fresh garlic) or Bisque (shallots, lobster bisque cream sauce)

Pasta (host choice of two)

Pomodoro Fresco

Homemade plum tomato sauce

alla Vodka

Pink cream sauce with a touch of vodka

Primavera

Penne pasta, fresh seasonal vegetables, tomato sauce

Bolognese +2

Fresh mezze rigatoni, traditional beef and veal ragu green peas

Risotto +2

Arborio rice, wild mushrooms, parmigiano

Sides

Crispy Roasted Potatoes

Sweet and Spicy Bacon

Dessert (host choice of one)

Occasion Cake

Layered sheet cake with your choice of filling

Tiramisu

Espresso dipped ladyfinger cookies, mascarpone cheese

Fresh Fruit Platters

Sliced seasonal fresh fruit, fresh berries, raspberry coulis

Banquet Menu Additions

Hors d'Oeuvres (\$6 per person)

Available as an add-on to any banquet menu

Welcome your guests to a butler style assortment of Italian specialties.

Wood-Fired Pizza

Margherita (fresh mozzarella, tomato sauce, basil)

Crostini

Fresh Ricotta - lemon zest, truffled honey &
Bruschetta - tuscan bread, marinated tomatoes

Arancini

Smoked mozzarella rice ball

Polpette

Homemade mini Italian meatballs

Kid's Menu

Starting at \$25 per child

Available for children ages up to 10 years old

**Appetizer, Pasta,
Chicken Fingers w/Fries or Mac & Cheese,
Cake and Soda**

Glatt Kosher Meal

\$55 per meal

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

Must be ordered in advance

Dessert Options

Fresh Fruit Platters (\$5 per person)

Cookie Trays (\$5 per person)

Liquor Options

Unlimited Bottled Merlot and Pinot Grigio

(\$12 per person)

Unlimited Bottled Wine and Beer

(\$15 per person)

House Open Bar

(\$20 per person)

(see inclusion list)

Top Shelf Open Bar

(\$35 per person)

(see inclusion list)

Tab Bar

(by consumption)

Cash Bar

(guest pays upon ordering)

Champagne Toast

(\$3 per person)

il Fornetto Proudly Recommends

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

Live Music – *Paul Rich Music* – PaulRichMusic.com (718) 234-0052

Entertainment Concepts – *Encore Events* - EncoreEventsNY.com (718) 236-1558

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

Balloons and Custom Centerpieces – *Emma Creations* (718) 833-4585

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