



40 N 9<sup>TH</sup> STREET  
NOBLESVILLE IN 46060  
(317) 774 9771

## Matteo's Ristorante Italiano - Noblesville

### Dinner Banquet Room Confirmation Agreement

- This contract authorizes Matteo's to charge \$35.95 for entrées, \$12.50 for appetizers, if selected, \$4.00 for additional sides or salads, if selected, and \$6.50 for desserts, if selected. Above prices are per person.
- A deposit of \$150.00 and a signed contract is required for reservation confirmation. The deposit will be applied towards the final bill.
- Menu selections, and guaranteed guest attendance that you will be charged for, must be confirmed ten (10) days before the event.
- Food and Beverage minimum is \$1,000 (one thousand dollars). If F&B minimum is not met, the remaining balance will be charged as an UNMET FEE.
- Absolutely no food or alcoholic beverages may be brought onto the premises.
- If the event is cancelled less than 15 (fifteen) days prior to the scheduled date, Matteo's reserves the right to bill 50% of the estimated total.
- Sales tax and 20% (twenty percent) gratuity will be added to the final bill, including all bar tabs.

**Matteo's Ristorante Italiano agrees to provide service to the following party:**

\_\_\_\_\_ on \_\_\_\_\_ at \_\_\_\_\_.

The guaranteed number of guests will be \_\_\_\_\_. A deposit of \$150.00 is being made on \_\_\_\_\_ with credit card number \_\_\_\_\_, expiration date \_\_\_\_\_, and CVV \_\_\_\_\_. Please confirm your menu selections and number of guests at least ten (10) days before the event. The deposit will be applied towards your bill in accordance with our policy above. Please sign and mail or fax this sheet to Matteo's with your deposit. Any questions concerning the contract, please call the Events Department at (317) 764-7826.

Signature \_\_\_\_\_

Address \_\_\_\_\_

Address \_\_\_\_\_

Telephone \_\_\_\_\_

Email \_\_\_\_\_

## **ADDITIONAL SALAD OPTIONS**

Up charge for gourmet salads is \$2.00 per person

### **INSALATA CEASARE**

A classic Caesar salad. Romaine lettuce chopped, homemade Caesar dressing, and croutons.

### **INSALATA MEDITERRANEA**

Romaine and field greens tossed with tomato, walnuts and gorgonzola cheese. Served with our homemade balsamic vinaigrette.

### **INSALATA CAPRESE**

Stacked slices of tomato, fresh mozzarella cheese, and fresh basil.

### **CHOPPED SALAD**

Equal parts cucumber, feta cheese, onion, tomato, olives, pasta, spinach and salami tossed in a Dijon- balsamic vinaigrette.

## **GOURMET SIDE CHOICES**

Side dishes ordered a la carte are \$4.00 per person

### **ROASTED ITALIAN POTATOES**

Cubed potatoes tossed with olive oil, rosemary, oregano and onion and the roasted in the open to be soft inside and slightly crisp outside.

### **PANZEROTTI DI NAPOLI**

An Italian-style croquette. Mashed potatoes mixed with cheese, fresh herbs and then rolled, battered and deep fried.

### **POTATOES AU GRATIN**

Sliced potatoes baked with onion, parmesan cheese and cream.

### **FRESH BROCCOLI**

Fresh broccoli florets sautéed with garlic, olive oil, salt and pepper.

### **FRESH GREEN BEANS**

Fresh green beans blanched and then sautéed with onion, olive oil, salt and pepper.

### **ZUCHINI D'ESTATE**

Cubed zucchini sautéed with garlic, olive oil, fresh tomato and basil.

### **FRESH CARROTS AND GREEN BEANS**

Sliced carrots and fresh green beans sautéed with onion, olive oil, salt and pepper.

### **ASPARAGUS**

Asparagus sautéed with prosciutto, white wine and parmesan cheese.

### **ITALIAN RICE PILAF**

Italian rice cooked with celery, onion, carrots, and parmesan cheese.

### **PENNE ALFREDO**

Penne pasta tossed with white cream sauce and parmesan cheese.

## ENTRÉE SELECTIONS

All parties can choice 3 items from the following menu. Parties are served English Style.

Entrees are \$35.95 per person and include salad, bread with seasoned olive oil, and non-alcoholic drinks.

- PENNE ORTOLANA** – Penne pasta cooked with Portobello mushrooms, onion, spinach, asparagus, roasted red bell peppers and a tomato cream sauce.
- POLLO RIPIENO** – Chicken breasts stuffed with Prosciutto ham, provolone cheese, spinach, and ricotta cheese. Served in a tomato sauce with cremini mushrooms, capers, black olives, and basil.
- TORTELLINI PAPALINA** – Cheese tortellini cooked in an onion, ham, and mushroom white cream sauce.
- VITELLO BRACIOLA** – Rolled veal stuffed with spinach, Prosciutto ham and ricotta cheese. Served with a tomato Portobello mushroom and red wine sauce.
- PENNETT A SORRENTINA** – Penne pasta cooked with fresh tomato sauce, mozzarella cheese, and fresh basil.
- COSTELETO D'ANGELO** – Lamb chops marinated in lemon juice and served grilled, drizzled with olive oil.
- RIPIENO DI MANZO** – Bistro beef stuffed with ground veal, asparagus, and provolone cheese. Served in a red wine Portobello mushroom sauce.
- PENNE DEL GOLFO** – Penne pasta cooked in a marinara sauce with jumbo shrimp.
- SAUSAGE LASAGNA** – Lasagna stuffed with Italian sausage, ricotta and mozzarella cheese, pesto, and topped with a fresh tomato sauce.
- FILETTO CON FUNGHI** – Grilled filet mignon (cooked to medium) topped with red wine Portobello mushroom sauce. **Add \$1.95 per person.**
- MOSTACCIOLI BOLOGNESE** – Mostaccioli pasta cooked with a ground beef, red wine, and tomato sauce.
- WHITE FISH** – Fresh fish of the day.
- CHICKEN LASAGNA** – Lasagna stuffed with chicken, ricotta and mozzarella cheese, pesto, and topped with a fresh tomato sauce.
- RAVIOLI AURORA** – Spinach and ricotta cheese ravioli cooked with a tomato cream sauce.
- BOCCINCINI DI MAILLE** – Pork tenderloin baked and topped with a mushroom, ham and Onion-Dijon cream sauce.
- PENNE NORCIA** – Penne pasta tossed with mild Italian sausage, mushrooms, garlic, parmesan cheese and a tomato cream sauce.
- CHICKEN or VEAL PARMIGIANA** – Chicken or Veal lightly battered, and flash fried. Baked with parmesan cheese, basil and mozzarella cheese.

## ANTIPASTI

Please choose two appetizers to be served family style or buffet style.

The price per person is \$12.50 for an assortment of two appetizers.

- PIZZA** – Homemade pizza crust, either Margherita style or Bolognese style.
- INSALATA CAPRESE** – Tomato, fresh mozzarella cheese, and basil
- MELANZANE** – Fried, rolled eggplant stuffed with ricotta cheese and spinach.
- CALAMARI FRITTI** – Fresh calamari lightly battered, and flash fried.
- GAMBERONI FRA DIAVOLO** – Shrimp sautéed in a spicy marinara sauce.
- BRUSCHETTA** – Toasted Italian bread topped with tomato, garlic, basil and olive oil marinade.
- MIXED MARINATED VEGETABLES** – An assortment of marinated vegetables including roasted red bell peppers, grilled marinated eggplant and marinated Portobello mushrooms.
- PROSCIUTTO CRUDO & FRESH MOZZARELLA** – Cured ham and fresh whole milk mozzarella
- SALSICCIA SECCA & PROVOLONE** – Homemade Italian dried sausage, served with aged provolone cheese.
- FRITTO MISTO** – A mixture of fried cheese raviolis and our homemade panzerotti (potato croquettes) served with tomato dipping sauce.
- ARANCINI DI RISO** – Creamy Italian risotto rolled and stuffed with cheese, ground beef and herbs. Deep fried.
- COCKTAIL DI GAMBERONI** – Classic shrimp cocktail served with spicy horseradish sauce.

## DESSERTS

Please select one type of dessert.

Desserts may be served family style or individually and are \$6.50 per person.

- TIRAMISU** - Lady fingers soaked in espresso coffee, and Kahlua, and layered with sweetened mascarpone pastry cream.
- FANGO CAKE** - Chocolate walnut brownie style cake topped with melted marshmallows.
- PANNA COTTA** – Vanilla custard topped with raspberry reduction sauce.
- DELIZIA AL LIMONE** – Lady fingers dipped in limoncello and layered with vanilla pastry cream.
- CANNOLI SICILIANI** – Pastry shells stuffed with sweetened ricotta cheese, chocolate, lemon zest and topped with chocolate sauce.