Desserts

Assorted Miniature Pastries

Kolachki, Nut Horns, Pecan Tassies, Clothespins, Brownie, Cranberry Crumb Bars 2.25 per person

Strawberry Cassata Cake

Yellow Cake layered with fresh Strawberries and Custard with Whipped Cream Frosting

1/4 (Serves 35)	64.99
1/2 (Serves 55)	87.99
Full (Serves 90)	145.9

Mandarin Orange Cassata Cake

White Cake soaked with Grand Marnier, Mandarin Mousse and Whipped Cream Icing

1/4 (Serves 35)	64.99
1/2 (Serves 55)	87.99
Full (Serves 90)	145.99

Yellow or Chocolate Cake

Double layer Yellow or Chocolate Cake with Buttercream Frosting

1/4 (Serves 35)	55.99
1/2 (Serves 55)	74.99
Full (Serves 90)	110.9

Dulche de Leche

Four layers of Yellow Cake, soaked with three kinds of Milk, Caramel Mousse and Whipped Cream Icing

1/4 (Serves 35)	67.99
1/2 (Serves 55)	88.99
Full (Serves 90)	150.9

Raspberry Truffle

Layer of White and Chocolate Cake, Chocolate Mousse and Raspberry filling with Whipped Cream Frosting

1/4 (Serves 35)		64.99
1/2 (Serves 55)		87.99
Full (Serves 90)		145.99

Stancato's Spumoni Torte

Two layers of Chocolate Cake and two layers of White Cake, Strawberry, Pistachio and Chocolate Mousse with Whipped Cream Frosting

1/4 (Serves 35)		64.99
1/2 (Serves 55)		87.99
Full (Serves 90)		145.9

When bringing in your own dessert the following fees apply:

Festivali 20.00 Longobardi 25.00 Celebratta 30.00

BANQUET QUOTES: All banquet prices without contract and deposit are subject to change. The written quote is only good for the specified date and time. Day of the week, time of day and other factors can affect pricing. Online pricing, including non-contractual pricing is subject to change without notice.

SECURING A DATE: During the initial conversations regarding availability, we can tentatively hold a date for you for 7 days. (although should another guest request the same date and time a deposit would be required immediately). There is no guarantee for any date until we obtain a signed contract along with a \$200.00 non-refundable deposit. Once the signed contract and deposit are received by Stancato's we will then guarantee the date and time. No date or time changes will be made once the contract is signed. Cancellation of your event will forfeit your deposit.

MENU AND FOOD POLICY: Menu choices must be called in 14 days prior to your event. Stancato's reserves the right to prohibit food from outside sources in its banquet facilities. The only exception to this is dessert, additional fees may apply. If you have a guest with specific dietary needs we will be happy to accommodate them.

ALCOHOL POLICY: Stancato's Ohio State Liquor License prohibits serving alcohol in our facility that is not purchased by Stancato's. Alcoholic beverages of any kind are never permitted to be brought in by any outside sources. This policy is strictly enforced and no exceptions will be made.

FINAL COUNT: Your contract requires the following minimums: Celebratta 60 guests • Longobardi 40 guests • Festivali 30 guests • La Famiglia 20 guests. 72 hours prior to your event we will need to know your final count of expected guests. This is the number you will pay for unless more guests attend than the final count. You will be charged the quoted per person amount for each guest over your guaranteed number. If attendance is lower than your guaranteed number you will be responsible for payment of the guaranteed

NO ALLOWANCE WILL BE MADE FOR LESS THAN THE GUARANTEED NUMBER. If you would like we would be happy to pack the no show meals in to go containers for you to take home.

BILLING: Your balance must be paid in full the day of your event. All functions will include 8% sales tax, as well as a 20% service charge. The charge for guests in excess of the guaranteed number is due the day or evening of your function. Additional room fees for overtime or damages must also be paid the day of your function. Stancato's accepts all major credit cards including Visa, Mastercard, Amex and Discover. No personal checks. Federal Tax ID #34-1043996

SERVICE CHARGE: Stancato's imposes a mandatory service charge of 20% of the total cost of your banquet (the "Service Charge"). The Service Charge is imposed to reduce Stancato's costs related to banquet coordination, room preparation, room maintenance and other costs associated with operating a banquet facility, such as the hourly wages of our banquet servers. Stancato's banquet servers are paid an hourly wage of at least the applicable Ohio minimum wage and are therefore not considered "tipped employees" under the Fair Labor Standards Act of Ohio Law. Although a portion of the Service Charge is used to pay the banquet servers' hourly wages, the Service Charge is not a tip or gratuity and the banquet servers do not receive any of the proceeds of the Service Charge beyond their hourly wage rate. Customers wishing to leave a tip or gratuity for the banquet servers may do so at their own discretion. Tips or gratuities that are left by banquet customers will be split equally amongst the banquet servers assigned to the particular banquet for which the tip or gratuity was left. If you have any questions related to the Service Charge, please contact the Banquet Manager or General Manager.

DECORATING POLICY: Decorations such as balloons, centerpieces and table runners are permitted. However, in order to help maintain our facilities, glitter/confetti are not permitted. Banners or signs may not be attached to the walls, windows, mirrors, or ceiling. Guests are permitted to decorate a half hour before the start time of their banquets. Additional clean up fees may apply if the decorating policy is not adhered to.

ADDITIONAL ROOM FEES: Time in excess of contracted time will constitute an overtime charge. Damages if any will be assessed by management at the close of your event including but not limited to the walls, ceiling or floor. The contracted individual is responsible for payment and will be charged the day of the event. Any party exceeding the allowed time period will be billed accordingly:

Celebratta	minimum 4 hours	\$200.00 per additional hou
Longobardi	minimum 4 hours	\$150.00 per additional hou
Festivali	minimum 3 hours	\$125.00 per additional hou
La Famiglia	minimum 2 hours	\$100.00 per additional hou



Saturday & Sunday (until 5pm) 17.99* per person

*Add \$1.00 Per Person for La Famiglia Room

INCLUDES

Coffee • Tea • Soda • Orange Juice

CHOICE OF PACKAGE

BUON GIORNO

Fresh Italian Sausage or Garden Vegetable Frittata • Applewood Smoked Bacon • Homemade Hashbrown
Potatoes • Texas Style Fresh Toast with Toasted Pecan Maple Bourbon Syrup &
Raspberry Honey Syrup

DELIZIOSO

Fresh Italian Sausage or Garden Vegetable Frittata • Creamy Polenta • Shaved Parma Prosciutto • Italian Sausage with Peppers & Onions • Croissant Donuts served with Toasted Pecan Maple Bourbon Syrup & Raspberry Honey Syrup

GIARDINO

Scrambled Eggs • Turkey Club Croissant Sandwich • Italian Wedding Soup and Fresh Cut Seasonal Fruit

Luncheon Buffet

Monday through Friday (until 4pm) 14.99* per person

Saturday & Sunday (until 5pm) 17.99* per person

*Add \$1.00 Per Person for La Famiglia Room

INCLUDES

Coffee • Tea • Soda • Garden Salad with our House Italian Dressing • Garlic Ciabatta Rolls

ENTREES (CHOICE OF TWO)

Italian Marinated Baked Chicken • Modena Balsamic Grilled Chicken • Broasted Chicken • Sweet Apple Roasted Chicken • Beef Stroganoff • Top Round Roast Beef with Gravy • Meatballs • Sweet Italian Sausage with Roasted Onions & Bell Peppers • Roasted Pork Loin with Sauerkraut Kielbasa and Sauerkraut • Roasted Pork Loin with a Portobello and Madiera Wine Gravy Lemon Butter Baked Atlantic Cod • Ricotta Stuffed Shells

STARCH (CHOICE OF ONE)

Penne with Premier Sauce • Au Gratin Potatoes • Mashed Potatoes • Herb Roasted Gold Potatoes
Parsley Buttered Redskin Potatoes • Rosemary Redskin Potatoes • Rice Pilaf

VEGETABLE (CHOICE OF ONE)

Buttered Sweet Corn • Green Peas with Bacon • Buttered Green Beans with Mushrooms, Almonds or Tomato Basil • California Vegetable Medley (Broccoli, Zucchini, Squash, Cauliflower, Carrots) • Caribbean Vegetable Medley (Broccoli, Green Beans, Yellow Carrot, Red Peppers)

Sunday through Thursday 19.99* per person

Friday & Saturday 22.99* per person

*Add \$1.00 Per Person for La Famiglia Room

INCLUDES

Coffee • Tea • Soda • Garden Salad with Italian Dressing • Sicilian Pizza • Garlic Ciabatta Rolls

ENTREES (CHOICE OF TWO)

Braciole (Italian Stuffed Steak) • Chicken Marsala • Chicken Parmigiana • Italian Herb Breaded Chicken Cutlet Modena Balsamic Grilled Chicken • Chicken Piccata • Herb Crusted Baked Atlantic Cod • Romano Crusted Atlantic Cod • Eggplant Rollatini • Beef Tips Positano • Garofolato (Roman Pot Roast) • Top Round Roast Beef with Gravy • Pork Perugia • Stuffed Chicken Rapallo

STARCH (CHOICE OF ONE)

Penne with Choice of Sauce (Premier, Authentic Meat, Marinara, Alfredo, Classic Cheese) • Italian Parmesan Redskin Potatoes • Gold Potatoes with Brown Butter Peppercorn & Sage • Redskin Steamed Herb Potatoes • Garlic Mashed Potatoes • Asiago Au Gratin Potatoes • Cavatelli with Classic Cheese Sauce • Creamy Parmesan Risotto

VEGETABLE (CHOICE OF ONE)

Brussel Sprouts with Pancetta and Balsamic Vinaigrette • Seasonal Herb Roasted Vegetables • Green Beans Almondine • Steamed Broccoli Florets • Creamed Spinach • Cauliflower Mash • Broccoli Rabe with Fresh Garlic & EVOO • Sherry Sauteed Asparagus

Run a Fab or Cash Bar Setup

Bar Setup	50.00
Cocktails (House)	5.00
Cocktails (Premium)	6.00
Glass of Wine	6.00 & up
Bottle of Wine	26.99 & up
Domestic Beer (Budweiser, Bud Light, Miller Light)	4.00
Herb Infused Lemonade	59.99
Spiked with Tito's Vodka	79.99
Sangria (White or Red)	99.99
Fresh Fruit Punch Smoothie	69.99
Spiked with Myer's Rum	89.99

Host Bar Setup

An open bar will be such that guest will be permitted to order from the bar without paying. The total cost is determined by the number of guests. Mixed Drinks, House Wine and Beer.

Bar Setup	5 <mark>0.00</mark>
Three Hour	1 <mark>6.99 per person</mark>
Four Hour (Requires a purchase of extra time)	1 <mark>7.99 per person</mark>
Top Shelf Add	3.00 per person

*Add \$1.00 Per Person for La Famiglia Room

Sunday through Thursday

Friday & Saturday

INCLUDES

18.99* per person

21.99* per person

Coffee • Tea • Soda

PIATTO (CHOICE OF TWO)

Fresh Seasonal Fruit • Fresh Baked Pumpernickel Bread with Vegetable Spinach Dip Vegetable Crudite • Coppa & Formagi (Assortment of Italian Meats and Cheeses) • Italian Stallion (Assorted Antipasto) • Gourmet Dips (Buffalo Chicken, Horseradish with Bacon, Roasted Artichoke with Parmesan) & Baked Crostini • Assorted Cheese and Crackers

• Substitute: Jumbo Shrimp Cocktail or Seafood Ceviche Extra 1.99 per person

APERITIVO (CHOICE OF TWO)

Caprese Skewers • Peppadew Peppers Stuffed with Basil Pesto Mascarpone • Breaded Artichoke
Hearts • Wasabi Deviled Eggs • Grilled Prosciutto Wrapped Pesto Shrimp • Cucumber
Rounds with Boursin Cheese

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ANTIPASTI (CHOICE OF TWO)

Cocktail Meatballs with choice of Premier, BBQ or Swedish Sauce • Hungarian Hot Stuffed Peppers • Boneless Wings with choice of Hot, Mild, BBQ or Peppercorn Parmesan Sauce Italian Sausage Stuffed Mushrooms • Crab and Shrimp Stuffed Mushrooms • Arancini stuffed with Buffalo Mozzarella and Pesto Aioli • Seafood Fritters with Remoulade Pasta Pillows with Basil Pesto Aioli • Polenta Pizza Bombs stuffed with Pepperoni and Mozzarella • Date Rumaki • Water Chestnut Rumaki

SPECIALTY PIZZA (CHOICE OF TWO)

Stan's Butcher Shop • Italiano Chicken Teriyaki • Hot Stuffed Pepper • Margherita Mediterranean • Sicilian • Taste of Italy • Tuscan Spinach & Artichoke • Veggie Deluxe

Extras

Side Dish		1.99 per person
Main Entree		3.9 <mark>9 per person</mark>
Substitute Signature Salad		1.9 <mark>9 per person</mark>
(Caesar, Mediterranean, A	Autumn <mark>Harv</mark> est, Sunsh <mark>ine</mark> , Sweet Pea)	
Plated Salad		.99 per person
Family Style		3.99 per person
Plated Meal		5.99 per person

Children 10 & under 3.00 less on dinner buffet Children 3 & under are free