

Welcome to Picano's Italian Grille

We would like to thank you for choosing our establishment for your event.

Picano's will do everything possible to make your party an exceptional experience.

PICANO'S BANQUET INFORMATION

A deposit, of \$200.00 to \$500.00, is due upon reservation confirmation.

Permanent Guaranteed Guest Counts & Menu Selections Are Due Ten Days Before Your Banquet Date.

The guaranteed final headcount is used to determine the minimum amount billed.

The Party Host Must Finalize The Menu And Sign The Banquet Contract In Person Or Via Fax.

We will not be responsible for any misunderstandings if there is no written agreement.

We Offer Individual or Family Style Menus To Meet Your Dining Needs.

If you are hosting a large banquet we suggest our Family Style Menu.

Children in high chairs are no charge on family style menus.

On Saturday Evenings Only "Family Style" Banquet Menus Are Available.

This is due to a high volume of business and to ensure prompt service for you and your guests.

Children must be under parental supervision at all times.

Our wait staff will be in the walkways with hot food and drinks and we wish to keep your young guests safe.

Banquets have a 3-hour time limit.

Any special arrangements must be made in advance.

ROOM ASSIGNMENT will be made according to your guaranteed guest count;

75 for the Caesar room, 65 for the Assunta room and 40 for the Monte Cassino room.
If these counts have not been guaranteed, your party room will be subject to change without notification.

**In compliance with Health Department Rules;
Picano's will supply all food and beverages.**

**The only exception is a special occasion cake (i.e., shower, baptism etc.) with a receipt.
There is a \$.50 per person serving fee.**

PICANO'S APPETIZERS BANQUET MENU

COLD

Antipasto di Vincenzo	\$ 4.00 per person
Prosciutto, mortadella, salami & provolone Cheese served with roasted peppers & olives	
Cheese & Vegetable Tray	\$ 4.95 per person
Assorted cheeses and vegetables with ranch dressing	
Melon & Prosciutto in season	\$ 3.50 per person
Roasted Peppers	\$ 3.00 per person
Tri-colored peppers roasted, seasoned with olive oil and a hint of garlic and parsley	
Shrimp Cocktail	\$ 2.00 per shrimp
Shrimp served with our own special cocktail sauce and lemon	
Tomato & Mozzarella	\$ 3.50 per person
Sliced ripe tomatoes topped with fresh Mozzarella cheese, fresh basil & olive oil	

HOT

Artichoke Tosca	\$ 3.50 per person
Artichoke hearts battered and sautéed in extra virgin olive oil served with Tosca sauce	
Calamari Fritti	\$ 3.50 per person
Fried squid cooked to a golden brown served with cocktail sauce	
Joe's Bruschetta	\$ 3.50 per person
Italian bread with olive oil & garlic, topped with tomatoes, oregano, basil & cheese	
Meat Balls	\$ 1.75 each
Peppers Piccante	\$ 3.50 per person
Banana peppers sautéed with garlic, in our extra virgin olive oil, anchovy's optional	
Sausage & Peppers	\$ 4.00 per person
House made Italian sausage sautéed with hot or mild peppers	
Shrimp Ernesto	\$ 4.50 per person
Two Jumbo shrimp sautéed in white wine, garlic & lemon butter sauce	
Spinach Pizza	\$ 3.00 per person
Trippa	\$ 4.00 per person
Tripe simmered in a zesty tomato sauce	
Silver Platter	\$ 11.95 per person
Shrimp cocktail, sausage & peppers, Calamari fritti, Artichoke Tosca and antipasto di Vincenzo	

PICANO'S DESSERTS, BEVERAGES & BAR BANQUET MENU

❖ DESSERTS

Cassata Cake	\$ 4.00 per person
Small Cannoli	\$ 2.25 per person
Biscotti	\$ 2.75 per dozen

❖ BEVERAGES & BAR

Per person for 3 hours based on guaranteed guest counts

Beer and House Wines	\$ 15.00
Well Bar	\$ 18.00
Beer, house wines, martinis, manhattans, rum and coke, etc...	
Premium Bar	\$ 23.00
Extra Premium	\$ 28.00
Open Bar	Drink Price
Plus tax & gratuity	
Cash Bar	Drink Price
Plus tax & gratuity	
Non Alcoholic Punch Bowl	\$ 75.00
Alcoholic Punch Bowl	\$ 125.00
Mimosa	\$ 25.00 Carafe \$ 5.95 Glass

ALL PRICES ARE SUBJECT TO CHANGE

PICANO'S LUNCH BANQUET MENUS

LUNCH AVAILABLE MONDAY THROUGH SATURDAY

❖ **LUNCHEON # 1** **\$15.95 ADULTS, \$13.95 CHILDREN**
Please add 6% tax & 18% gratuity Children are considered 9 and under

Your Guests May Choose One Entrée From These Three Selections:

MANICOTTI

House made sheets of pasta filled with ricotta & a blend of imported cheese,
Garnished with a tomato sauce

SPAGHETTI or MOSTACCIOLI

Spaghetti or Mostaccioli served with meat or tomato sauce

LASAGNA

House made sheets of pasta layered with meat, ricotta and a blend of imported
cheese baked to perfection

Served with a house salad, breadbasket, dessert*, coffee, tea and soft drinks

(Milk, juice, alcohol, etc. are an additional charge)

❖ **LUNCHEON # 2** **\$17.95 ADULTS, \$14.95 CHILDREN**
Please add 6% tax & 18% gratuity Children are considered 9 and under

Your Guests May Choose One Entrée From These Three Selections:

CHICKEN PICCANTE

Boneless chicken breast sautéed with lemon, white wine and mushrooms

VEAL MARSALA

Medallions of veal sautéed with Florio Marsala wine and fresh mushrooms

TILAPIA

Broiled tilapia accented with lemon, parsley, and butter

Served with a house salad, breadbasket, dessert*, coffee, tea and soft drinks

(Milk, juice, alcohol, etc. are an additional charge)

❖ **LUNCHEON # 3 FAMILY STYLE** **\$18.95 ADULTS, \$15.95 CHILDREN**
Please add 6% tax & 18% gratuity Children are considered 9 and under

Family Style Only - Children in High Chairs Are No Charge

CHOOSE ONE PASTA: SPAGHETTI OR MOSTACCIOLI

CHOOSE ONE SAUCE: TOMATO OR MEAT SAUCE

CHOOSE ONE ENTRÉE: CHICKEN* PICCANTE, CHICKEN* MARSALA OR CHICKEN* SICILIANO

Served with minestrone soup, house salad, vegetable & potato, breadbasket, dessert*, coffee, tea and soft drinks
(Milk, juice, alcohol, etc. are an additional charge)

* Veal may be substituted for an additional \$2.00 per person

* Other Desserts and Alinosi Ice Cream Available Upon Request for an additional charge

* Consuming raw or undercooked meats, poultry, seafood, Shellfish or eggs may increase your risk of food borne illness.

Picano's Individual Dinner Banquet Menu

PICANO'S SERVES DINNER ALL DAY ON SUNDAY

❖ **ADULT INDIVIDUAL DINNER ENTREES # 1 \$20.95 PER PERSON**

❖ **Children's dinner menu # 3\$13.95 PER CHILD**

Please add 6 % tax & 18% gratuity to the total bill

Your guests may choose one entrée from these three selections:

CHICKEN PICCANTE

Boneless chicken breast sautéed with white wine, lemon & mushrooms

GRILLED SIRLOIN *

Sirloin grilled served with marsala mushroom sauce

TILAPIA

Broiled, tilapia accented with lemon, parsley, and butter

Served with a house salad, side of pasta, vegetable, breadbasket, dessert, coffee, tea and soft drinks
(Milk, juice, alcohol, etc. are an additional charge)

❖ **ADULT INDIVIDUAL DINNER ENTREES # 2\$23.95 PER PERSON**

Children's dinner menu # 3\$13.95 PER CHILD

Please add 6 % tax & 18% gratuity to the total bill

Your guests may choose one entrée from these three selections:

STEAK PICANO *

New York strip, char-grilled served with onions and mushrooms

SALMON

Char grilled, brushed with seasoned olive oil and fresh herbs

VEAL MARSALA

Medallions of veal sautéed with mushrooms and Florio Marsala wine

Served with a house salad, side of pasta, vegetable, breadbasket, dessert, coffee, tea and soft drinks
(Milk, juice, alcohol, etc. are an additional charge)

❖ **CHILDREN'S INDIVIDUAL DINNER ENTRÉES # 3\$13.95 PER CHILD**

Please add 6 % tax & 18% gratuity to the total bill (age 9 & under)

Your young guests may choose one entrée from these two selections:

CHICKEN STRIPS

Chicken Strips served with a vegetable

PASTA WITH SAUCE

Served with a breadbasket, dessert, and soft drinks
(Milk, juice, alcohol, etc. are an additional charge)

*** Additional Desserts and Alinosi Ice Cream Available Upon Request**

*** Consuming raw or undercooked meats, poultry, seafood, Shellfish or eggs may increase your risk of food borne illness.**

Picano's Family Style Dinner Banquet Menu

❖ FAMILY STYLE DINNER SELECTIONS:

Family Style Only - Children in High Chairs Are No Charge

Please add 6% Sales Tax and 18% Gratuity

	PRICE PER PERSON	
	ADULT (10 AND UP)	CHILDREN (5 TO 9)
Beef Tenderloin *	\$ 31.95	\$ 28.95
Served with Marsala wine and mushrooms demi-glace		
Chicken Marsala	\$ 21.95	\$ 18.95
Boneless breast of chicken sautéed with fresh mushrooms & Florio Marsala wine		
Chicken Piccante	\$ 21.95	\$ 18.95
Boneless chicken breast sautéed with lemon, white wine, and fresh mushrooms		
Chicken Siciliano	\$ 21.95	\$ 18.95
Breaded chicken breast, sautéed to a golden brown, served with amoghio sauce		
Roast Stuffed Pork Loin	\$ 23.95	\$ 17.95
Roast stuffed pork loin, with wild mushrooms, Tuscan herbs, bacon, bread stuffing with a sherry demi sauce		
Tilapia Siciliano	\$ 21.95	\$ 18.95
Lightly breaded tilapia, sautéed to a golden brown, served with fresh amoghio sauce		
Roast Beef	\$ 21.95	\$ 18.95
Roast Beef with sweet onions and mushrooms, sherry demi		
Veal Piccante	\$ 23.95	\$ 20.95
Medallions of veal sautéed with lemon and fresh mushrooms		
Veal Marsala	\$ 23.95	\$ 20.95
Medallions of veal sautéed with fresh mushrooms and Florio Marsala wine		
Veal Siciliano	\$ 23.95	\$ 20.95
Lightly breaded veal, sautéed to a golden brown, served with fresh amoghio sauce		

PRICING TO ADD A SECOND ENTRÉE

Veal	ADD	\$ 4.00
Roast Stuffed Pork Loin	ADD	\$ 4.00
Tilapia	ADD	\$ 2.00
Eggplant	ADD	\$ 2.00
Roast Beef	ADD	\$ 2.00
Chicken	ADD	\$ 2.00

ALL FAMILY STYLE DINNER BANQUET MENUS INCLUDE THE FOLLOWING:

❖ BREADBASKET

❖ **SOUP**Your choice of Minestrone or Chicken Soup

❖ **SALAD**.....Picano's fresh salad tossed with our house made dressing

❖ SAUCES: (CHOOSE TWO)

Meat Sauce
Tomato Sauce
Tomato Basil Sauce
Garlic & Oil Sauce
Alfredo Sauce

ADD \$1.00 PER PERSON:

Arrabiato Sauce or Tomato Sauce with Capers

ADD \$2.00 PER PERSON

Clam Sauce, Palomino Sauce or Primavera Sauce

PASTA: (CHOOSE TWO)

Spaghetti
Mostaccioli
Rigatoni
Fettuccine
Linguine
Angel Hair

ADD \$2.00 PER PERSON

Gnocchi House-made, Ravioli House-made or Risotto

VEGETABLE & POTATOChefs Choice

❖ **DESSERT**Ice Cream Sundae or Cannoli

❖ **BEVERAGE**Coffee, tea and soft drinks

(Milk, juice, lemonade or alcohol is an additional charge)

Special Requests see Management * Additional Desserts and Alinosi Ice Cream Available upon Request

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.