



Caruso's Italian Cafe

Banquet Room Policies & Contract

Thank you for considering Caruso's for your special occasion. We look forward to the opportunity of making your evening a memorable one. The following is a list of Caruso's banquet policies, **PLEASE READ POLICIES CAREFULLY, THEY WILL BE ENFORCED.**

1 Accommodation Options

- Entire Banquet Room; accommodates maximum 60 guests
- Lakeview Banquet Room; accommodates maximum 35 guests
- Non-View Private room and/or N. Terrace (weather permitting); accommodates maximum 14 guests
- Entire Restaurant; accommodates maximum 100 guests
- If you are less than 30 guests and decide NOT to have the room exclusively, **NO ACTIVITIES** will be allowed that might disturb other diners who may be seated near your group, IE; speeches, presentations, toasts, etc....
- A banquet menu is required for twenty (20) or more people. A twenty (20) percent gratuity will be added to the final bill. Banquet room reservation is for a maximum of three (3) hours for Dinner or Luncheons.

All banquet reservations are for a maximum **3 hour** period. Additional time will be billed @ \$100 per hour

2 Food & Beverage Minimums

- Entire Banquet Room requires a \$1500 F & B minimum Wed., Thurs., and Sun., \$2000 minimum on Fri & Sat. for dinner banquets and \$750 for lunch
- Lakeview Room requires a \$1000 F & B minimum for dinner and \$500 for lunch
- Private Room requires a \$300 minimum for dinner and \$150 for lunch
- Entire Restaurant requires a \$5000 minimum for dinner and \$2000 for lunch

3 Non-Refundable Deposits

- Dinner Banquet \$500
- Lunch Banquet \$250
- Entire Restaurant \$1000 for Lunch; \$2500 for Dinner
- Private Room; No deposit required
- All banquet deposits are required at time of booking.
- Tentative reservations will be held for SEVEN days only without a deposit.

4 Menu Options

- Caruso's only serves plated banquet dinners, no buffets except in the event the WHOLE restaurant is reserved
- Attached is a list of menu selections from which to choose
- Select 3 entrees from EITHER Level I, Level II, or Level III which include salad with balsamic vinaigrette dressing and Italian rustic bread with garlic & herb infused dipping oil
- Hot and/or cold appetizers, desserts, wine etc... can be added to customize your menu as you like
- All guest, children included, will be served your selected menu with NO SUBSTITUTIONS ALLOWED.
- Special Dietary or allergy needs can be accommodated if arranged for IN ADVANCE. Last minute special requests will not be honored.
- ALL food consumed MUST be provided by Caruso's, however cakes may be brought in subject to a \$2.00 per person plate service fee.
- All beverages (Alcoholic or Non-Alcoholic) are in addition to the per person meal price unless specifically PRE-ARRANGED to be included.
- Menu selections MUST be finalized 1 week prior to banquet date

5 Alcohol Service

- No Host beer and wine service may be requested. Alcoholic beverages are served in a "Serve and Collect" fashion with cash payment at time of service.
- All "Serve and Collect" beverages include a 20% gratuity.
- If you wish to provide your own wine there is a \$15 corkage fee for each 750 ml bottle and \$30 for each magnum or larger.
- **ALL ALCOHOLIC BEVERAGES MUST BE OPENED BY AN OLCC LICENSED FOOD SERVER!**

6 Final Count Confirmation

- A FINAL GUEST COUNT VIA TELEPHONE IS REQUIRED 48 HOURS PRIOR TO ALL BANQUETS.
- ALL BANQUETS WILL BE BILLED FOR THE CONFIRMED NUMBER OF GUESTS. ADDITIONAL GUESTS WILL BE BILLED ACCORDINGLY.

7 Guest Arrival

- Banquet room will NOT be available for seating until the arrival time established at the time of booking.
- PLEASE NO EARLY ARRIVALS. Please inform your guests that Caruso's has NO LOUNGE and has limited waiting area.
In the event that guests begin arriving early, in order to relieve congestion in the entry your guest may need to be sat in the banquet facility. However, once entry is allowed your 3 hours of time will begin.

8 Final Check Settlement

- Only 1 form of payment for the entire banquet is allowed by either cash, check or single credit card. **NO SEPARATE CHECKS !**
- If you wish to have each guest pay for their own, Caruso's can coordinate with you and provide you with a per-person meal price (Alcoholic beverages excluded) so that they may pay YOU in advance and then you can pay the entire check via credit card or check.
- A 20% gratuity will be add to the final check total

9 Miscellaneous

- **ABSOLUTELY NO DECORATIONS ARE ALLOWED.** Caruso's is already decorated appropriately, as is, for any occasion. Garbage bags will be provided for your convenience to dispose of all gift wrapping.
- No outside **MUSIC** or **MUSICIANS** are allowed.
- For safety reasons, please do not rearrange tables after people have arrived for party. If you have specific requests about setting up your banquet, please let us know in advance.
- **OUT OF RESPECT TO THE NEIGHBORING BUSINESSES, WE STRONGLY SUGGEST CARPOOLING FOR LUNCHEON BANQUETS (WEEKDAYS) TO AVOID PARKING OVERFLOW DURING THEIR BUSINESS HOURS. GUESTS MAY PARK IN NEIGHBORING LOTS AFTER 5:00 PM**
- We love children but encourage you not to bring children under the age of five. Children attending banquets will be charged the same as adults. **NO EXECPTIONS.** Children in attendance, ages five and older, **must remain seated** during the duration of the banquet. This policy is for YOUR children's safety and will be strictly enforced.

To book banquet room, policies must be completed, signed and returned to Caruso's along with your non-refundable deposit.

Contact Name _____ Date Requested _____

Daytime Phone _____ Evening Phone _____ Guest Count _____

Occasion/ Guest of Honor _____ Private Use : YES NO

Banquet Room Requested _____ Deposit Amt\$ _____

I, the undersigned, have read and agree to the above banquet policies of Caruso's Italian Café and submit my request to reserve the facility for the date stated above.

Signature _____ Date _____

BANQUET MENU SELECTIONS

ENTREES

All meals include bread, oil and salad with house dressing.

ALL beverages are in addition to meal price.

LEVEL I Pick any 3 \$17.00 per person

FETTUCCINE ALFREDO-WIDE PASTA WITH CREAM, BUTTER, AND PARMESAN

TORTELLINI AL PESTO- CHEESE FILLED PASTA RINGS IN A GARLIC & BASIL PESTO

RIGATONI ALLA CARBONARA- PASTA TUBES WITH ITALIAN BACON, ONION, CREAM, PARMESAN

CAPELLINI CON POMODORO-ANGEL HAIR WITH TOMATO, PARSLEY, AND GARLIC.

RIGATONI ALLA BOLOGNESE- PASTA TUBES IN A HEARTY MEAT SAUCE AND CHEESE

CONCHIGLIE ALLA BOLOGNESE- RICOTTA FILLED SHELLS BAKED IN MEAT SAUCE

LINGUINE AGLIO A OLIO- THIN PASTA IN A ROBUST TOASTED GARLIC AND PARMESAN SAUCE

FARFALLE AL SALMONE-BOWTIES WITH SKOKED SALMON, SHALLOTS, CREAM & A HINT OF TOMATO

CALZONE CON SALSICCIA-TENDER PASTRY, SAUSAGE, OLIVES, MOZZERELLA, MUSHROOMS

RISOTTOS: WILD MUSHROOM, CHICKEN & PROSCUITTO, VEGETABLE, OR SHRIMP & GARLIC

LEVEL II Pick any 3 \$24.00 per person

CHICKEN CARUSO- WILD PORCINI MUSHROOM SAUCE & MADEIRA WINE

LEMON CHICKEN- SAUTED BREAST IN A LEMON AND SHERRY BUTTER SAUCE

CHICKEN PICCATA -LEMON, CAPER AND SHERRY REDUCTION SAUCE

VEAL MARSALA- STRIPS OF VEAL WITH MARSALA WINE, MUSHROOMS, AND CREAM

CHICKEN AGLIO A OLIO- ROBUST TOASTED GARLIC AND PARMESAN SAUCE

CHICKEN SANDRINO STUFFED W/ PROSCUITTO AND FONTINA CHEESE IN A PARMESAN CRUST

VEAL INDIANA -(CURRY SAUCE W/PARMESAN RISOTTO)

POLLO ALLA PIZZIOLA-ZESTY TOMATO SAUCE, PARMESAN, MOZZARELLA, & FONTINA

POLLO ALLA PARMIGIANA-PARMESAN ENCRUSTED, ZESTY TOMATO SAUCE, PARMESAN, MOZZARELLA, & FONTINA

POLLO ALLA SALTIMBOCCA-FRESH SAGE, PROSCUITTO HAM, LEMON-SHERRY REDUCTION

POLLO ALLA VALDOSTANA-PROSCUITTO HAM, LEMON-SHERRY REDUCTION, MOZZARELLA

SCALLOPINE CON POLLO ALLA MARSALA-MUSHROOMS, LEMON, GARLIC, MARSALA WINE

TILAPIA ALLA PUTANESCA-CAPERS, MEDETERANIAN OLIVES, PARSLEY AND TOMATO

TILAPIA ALLA PICATTA-LEMON, CAPER, PARSLEY, WHITE WINE REDUCTION

SNAPPER CON OLIVADA - MEDETERANIAN OLIVES, PARSLEY AND TOMATO, WHITE WINE

SNAPPER OR TALAPIA AL LIMONE- LEMON, PARSLEY, WHITE WINE REDUCTION

"HANGER" STEAK ALLA TUSCANA- CHAR-BROILED, LEMON, ROSEMARY, OREGANO OLIVE OIL MARINADE

"HANGER: STEAK CON PORCINI-CHAR-BROILED, MADEIRA WINE, CREAM, PORCINI MUSHROOMS

"HANGER" STEAK ALLA MADEIRA-CHAR-BROILED, MADEIRA WINE, MUSHROOM DEMIGLACE

LEVEL III Pick any 3 \$29.00 per person

SCAMPI- JUMBO PRAWNS SAUTEED WITH GARLIC, SHALLOTS, BRANDY AND CREAM
NY STEAK W/MADEIRA SAUCE- PRIME CUT, CHARBROILED, WITH MADEIRA WINE AND MUSHROOM SAUCE
VEAL LOIN SCALLOPINE- SAUTEED IN MARSALA WINE, LEMON, AND BUTTER, WITH MUSHROOMS AND PARSLEY
VEAL LOIN PICCATA- LEMON, CAPER AND SHERRY REDUCTION SAUCE
RACK OF VEAL IN CROSTA - WRAPPED IN PASTRY AND BAKED WELLINGTON STYLE
ROASTED RACK OF LAMB- MARINATED IN DIJON AND FRESH ROSEMARY, WITH PORCINI MUSHROOM SAUCE
BEEF MEDALLIONS W/ MADEIRA SAUCE- BEEF TENDERLOIN CHARBROILED WITH MADEIRA WINE SAUCE
SALMONE AL ANNETO- BAKED WITH LEMON, BUTTER, AND DILL (Seasonal)
HALIBUT ALLA PICATTA- LEMON, CAPER, PARSLEY, WHITE WINE REDUCTION (Seasonal)
HALIBUT ALLA OLIVADA- MEDETERANIAN OLIVES, PARSLEY AND TOMATO, WHITE WINE (Seasonal)
HALIBUT CON FRUTTI DI MARE RIPIENA-STUFFED WITH CRAB, MUSHROOMS, MOZZARELLA ARTICHOKE HEARTS (Seasonal)
SCAMPI CON GRANCHA RIPIENA-JUMBO PRAWNS STUFFED WITH CRAB, BRANDY CREAM SAUCE
HALIBUT AL FORNO- BAKED WITH LEMON, BUTTER, AND DILL(Seasonal)
HALIBUT GRIGLIATA CON AGLIO AOLI-BAKED WITH LEMON & BUTTER, WITH GARLIC AOLI (Seasonal)
BISTECCA DI FILETTO AL PORTO-6 OZ FILET, CHAR-BROILED, MUSHROOMS, PORT WINE REDUCTION
BISTECCA DI FILETTO CON PORCINI-6 OZ FILET, CHAR-BROILED, PORCINI MUSHROOM SAUCE
VITELLO ALLA PICATTA- LEMON, CAPER, PARSLEY, WHITE WINE REDUCTION
VITELLO ALLA MILANESE-PARMESAN ENCRUSTED, PORCINI MUSHROOM CREAM SAUCE
VITELLO ALLA SALTIMBOCCA- FRESH SAGE, PROSCUITTO HAM, LEMON-SHERRY REDUCTION
VITELLO ALLA PIZZIOLA- ZESTY TOMATO SAUCE, PARMESAN, MOZZARELLA, & FONTINA
SCALLOPINE ALLA MARSALA- MUSHROOMS, LEMON, PARSLEY, MARSALA WINE REDUCTION
VITELLO CON TALEGGIO RIPIENA- STUFFED WITH TALEGGIO CHEESE, PORCINI MUSHROOM SAUCE

COLD APPETIZERS

\$7.00 ADDITIONAL PER PERSON (CHOOSE ONE)

ANTIPASTO
POLLO TONATO
BRUSCHETTA
SEAFOOD COCKTAIL
CAPRESE
BEEF CARPACCIO
ANTIPASTO CARNE
PROSCUITTO WITH MELON

HOT APPETIZERS

\$ 8.00 ADDITIONAL PER PERSON (CHOOSE ONE)

**SALMON W/ LINGUINE AGLIO A OLIO
SCAMPI W/ SMOKED SALMON LINGUINE
GRILLED SCAMPI W/LINGUINE AL PESTO
CANNALONI AL FORNO
MANICOTTI AL FORNO
WILD MUSHROOM RISOTTO
RISOTTO WITH PROSCUITTO AND PARMESAN
SEAFOOD CROSTATA
CRAB STUFFED SCAMPI
RAVIOLI FRITTI
CALZONETTI
APPROPRIATE PASTA DISHES**

DESSERTS

\$6.00 ADDITIONAL PER PERSON (CHOOSE ONE)

**TIRAMISU
AMERENA CHERRIES
STRAWBERRIES ZABIGLIONE (IN SEASON)
CHOCOLATE TRUFFLE TORTE
CHEESECAKE**

**You may provide your own dessert:
Subject to a \$2.00 per person plate charge.**

Sample Menu Below

Auto Addition Christmas Dinner December 14, 2007

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*Bruschetta*

*Salad of romaine hearts  
in balsamic vinaigrette*

*Choice of:*

*Salmon with dill*

*Chicken Breast with wild  
mushroom sauce*

*Veal Marsala*

*Amerena Cherries*

*Over vanilla ice cream*

# *Sample Menu*

*This is a sample menu card which is placed at  
each setting. This particular dinner costs  
\$ 37.00 per person. It is from the level two menu  
with an optional selection of an appetizer  
and dessert.*

## LUNCH BANQUET MENU SELECTIONS

### ENTREES

All meals include freshly baked bread & herb infused dipping oil .

ALL beverages are in addition to meal price.

Add an alla carte salad to any of the following entrees for \$3.00 per person

**LEVEL I      Pick any 3      \$10.00 per person**

**FETTUCCHINE ALFREDO**-WIDE PASTA WITH CREAM, BUTTER, AND PARMESAN

**TORTELLINI AL PESTO**- CHEESE FILLED PASTA RINGS IN A GARLIC & BASIL PESTO

**RIGATONI ALLA CARBONARA**- PASTA TUBES WITH ITALIAN BACON, ONION, CREAM, PARMESAN

**CAPELLINI CON POMODORO**-ANGEL HAIR WITH TOMATO, PARSLEY, AND GARLIC.

**ZITI ALLA BOLOGNESE**- PASTA TUBES IN A HEARTY MEAT SAUCE AND CHEESE

**CONCHIGLIE ALLA BOLOGNESE**- RICOTTA FILLED SHELLS BAKED IN MEAT SAUCE

**SPAGHETTI ALLA PUTTANESCA**“BROTHEL” STYLE. SPICY AND ZESTY WITH MEDITERRANEAN OLIVES, CAPERS, RED CHILIES, WHITE WINE AND TOMATO SAUCE

**LINGUINE AGLIO A OLIO**- THIN PASTA IN A ROBUST TOASTED GARLIC AND PARMESAN SAUCE

**FARFALLE AL SALMONE**-BOWTIES WITH SKOKED SALMON, SHALLOTS, CREAM & A HINT OF TOMATO

**ZITI “MAC N’ CHEESE” DI MARE**- IMPORTED ZITI BAKED WITH A TRIO OF CHEESES, PANCETTA, MUSHROOMS, WHITE WINE AND GARLIC, TOPPED WITH SEASONED BREADCRUMBS

**RISOTTOS:** WILD MUSHROOM, CHICKEN & PROSCUITTO, VEGETABLE, OR SHRIMP & GARLIC

**LEVEL II      Pick any 3      \$12.00 per person**

**CHICKEN CARUSO**- WILD PORCINI MUSHROOM SAUCE & MADEIRA WINE

**LEMON CHICKEN**- SAUTED BREAST IN A LEMON AND SHERRY BUTTER SAUCE

**CHICKEN PICCATA** -LEMON, CAPER AND SHERRY REDUCTION SAUCE

**VEAL MARSALA**- STRIPS OF VEAL WITH MARSALA WINE, MUSHROOMS, AND CREAM

**CHICKEN AGLIO A OLIO**- ROBUST TOASTED GARLIC AND PARMESAN SAUCE

**POLLO ALLA PIZZIOLA**-ZESTY TOMATO SAUCE, PARMESAN, MOZZARELLA, & FONTINA

**POLLO ALLA PARMIGIANA**-PARMESAN ENCRUSTED, ZESTY TOMATO SAUCE, PARMESAN, MOZZARELLA, & FONTINA

**POLLO ALLA SALTIMBOCCA**-FRESH SAGE, PROSCUITTO HAM, LEMON-SHERRY REDUCTION

**POLLO ALLA VALDOSTANA**-PROSCUITTO HAM, LEMON-SHERRY REDUCTION, MOZZARELLA

**SCALLOPINE CON POLLO ALLA MARSALA**-MUSHROOMS, LEMON, GARLIC, MARSALA WINE

**TILAPIA ALLA PUTANESCA**-CAPERS, MEDITERRANEAN OLIVES, PARSLEY AND TOMATO

**TILAPIA ALLA PICATTA**-LEMON, CAPER, PARSLEY, WHITE WINE REDUCTION

**SNAPPER CON OLIVADA** - MEDITERRANEAN OLIVES, PARSLEY AND TOMATO, WHITE WINE

**SNAPPER OR TALAPIA AL LIMONE**- LEMON, PARSLEY, WHITE WINE REDUCTION

**HALIBUT ALLA PICATTA**- LEMON, CAPER, PARSLEY, WHITE WINE REDUCTION (Seasonal)

**CRAB CAKES**-ITALIAN STYLE DUNGENESS CRAB CAKES IN AN ALMOND CRUST, SERVED WITH A ZESTY ROASTED RED PEPPER AND CREAM SAUCE

**SCALLOPINE ALLA MARSALA**- MUSHROOMS, LEMON, PARSLEY, MARSALA WINE REDUCTION

**VITELLO ALLA PIZZIOLA**- ZESTY TOMATO SAUCE, PARMESAN, MOZZARELLA, & FONTINA

**APPETIZERS**

**\$6.00 ADDITIONAL PER PERSON (CHOOSE ONE)**

**BRUSCHETTA  
ANTIPASTO  
SEAFOOD COCKTAIL  
CAPRESE  
OYSTERS ALMONDINE  
PROSCIUTTO WITH MELON**

**DESSERTS**

**\$6.00 ADDITIONAL PER PERSON (CHOOSE ONE)**

**TIRAMISU  
AMERENA CHERRIES  
STRAWBERRIES ROMANOFF (IN SEASON)  
CHOCOLATE HAZELNUT TRUFFLE TORTE  
CHEESECAKE W/RASPBERRY COULIS  
LEMON TRIFLE CAKE**

**You may provide your own dessert:  
Subject to a \$2.00 per person plate charge.**

# *Sample Menu Below*

## *Kelly's Christmas Lunch December 14, 2010*

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*Salad of romaine hearts
in balsamic vinaigrette*

*Choice of:
Halibut alla Picatta
Chicken Caruso
Veal Marsala*

*Amerena Cherries
Over vanilla ice cream*

Sample Menu

This is a sample menu card which is placed at each setting. This particular Luncheon costs \$ 21.00 per person. It is from the level two menu with an optional selection of an alla carte salad and dessert.