



Calandra's Mediterranean Grill is a family friendly restaurant featuring an open kitchen with, an open wood burning grill and open wood burning stone pizza deck oven. Also featured is a Tuscany styled outdoor dining room with an attached Outdoor Mediterranean style dining patio off our main dining area plus a fully stocked lobby bar. Calandra's Mediterranean Grill is located at the Hampton Inn & Suites Hotel 118-124 Route 46 East. Calandra's Mediterranean Grill is open for lunch and dinner, seven days a week, including holidays. Monday through Sunday we offer an elaborate dessert tray for you to choose from, full of pastries and desserts from our sister property, Calandra Bakery of Fairfield. And be sure to try our Viennese Table on Sunday Nights.



CALANDRA'S
MEDITERRANEAN GRILL

"... a family place"

CATERING MENU

118-124 Route 46 East
Fairfield, NJ 07004

Phone: 973-575-6500
Fax: 973-575-1648

Email: calandramedgrill@aol.com
www.calandrasbakery.com

COLD AND HOT HORS D'OEUVRES

Pricing Available Upon Request

Crudités with Assorted Dips

Tomato Bruschetta

Shrimp Cocktail

Clams Casino

Clams Oreganato

Mini Crab Cakes

Vegetable or Cheese Quiche

Puff Pastry w/Mushrooms

Sea Scallop Wrapped in Pancetta

Stuffed Mushrooms (Vegetables)

Spring Rolls

COLD AND HOT APPETIZERS

Fried Calamari

Smoked Salmon

Melon and Prosciutto

Caprese (fresh mozzarella, roasted peppers, fresh tomatoes, sun dried tomatoes and prosciutto)

Shrimp Scampi (additional \$2.50 per person)

Rice Croquettes, Polenta and Mushrooms

Sausage, Potatoes, Onions and Peppers



VINO CALANDRA

Over the past 40 years,

The Calandra family has dedicated

themselves to providing their customers the

best possible product at the most affordable

price. It is for this reason that we have decided

to venture into producing our own bottle of

wine. From an exclusive small single vineyard

in Sicily, we have produced

VINO CALANDRA; a medium bodied red and

white wine that goes well with pasta, fish and

meat. Our wine is made from Sicilian grown

grapes. The white wine is made from a grape

variety called Inzolia and the red wine is made

from the Nero'D Avola grape

BAR PACKAGES

Open Bar- Non Premium (per person)

\$11.95	One Hour
\$16.95	Two Hours
\$22.95	Three Hours

Open Bar- Premium (per person)

\$17.95	One Hour
\$22.95	Two Hours
\$29.95	Three Hours

*Grey Goose is an extra \$3.00 per person

Champagne Toast (Addtl. per person)

\$3.95	House Champagne
\$4.95	House Champagne with Strawberries

Wine and Beer

Vino Calandra, Red and White 1.5 Lt Bottle	\$24.50
“a double size” Bottle	
Domestic Beer	\$15.95
(For every 5 bottles)	

**Note: There will be an additional charge of
\$75.00
for a private bartender.**

SALADS

House Salad	red leaf lettuce, onions and Tomatoes in a house vinaigrette
Caesar Salad	romaine lettuce, parmesan Cheese with a creamy Caesar dressing
Mesculun Salad	mixed mesculun greens, mozzarella bocconcini in a raspberry viniagrette \$1.50 Extra per person
Arugula Salad	arugula, onions, tomatoes and shaved parmesan cheese in a balsamic viniagrette
Tricolor Salad	arugula, radicchio and endive

PASTAS

Penne Pomodoro	in a tomato basil sauce
Rigatoni Vodka	in pink vodka sauce
Penne Alla Rustica	with eggplant and fontina cheese in a tomato basil sauce
Gnocchi Calandra	homemade potato dumpling in a tomato basil sauce, topped with ricotta cheese
Tortellini Alfredo	cheese or meat tortellini in an Alfredo Sauce
Farfalle	Bow Tie Pasta with sun dried tomatoes and peas in a pink vodka sauce
Rigatoni	with regular broccoli in a garlic and oil sauce

	CHICKEN
Margherita	with artichoke hearts, mozzarella cheese and gaeta olives in a fresh pizzaiolla sauce
Balsamico	gilled chicken breast in a balsamico sauce
Cacciatore	with mushrooms and onions in a white wine and plum tomato sauce
Pizzaiolla	tomatoes, parsley, oreganos in a garlic and oil sauce
Marsala	in a marsala mushroom sauce
Francaise	floured, egg-dipped and sautéed in a lemon butter white wine sauce
Picatta	floured and sautéed in a capers, lemon butter white wine sauce

VEAL

Milanese	floured, egg dipped, breaded and pan-fried golden
Parmesan	breaded, topped with cheese over tomato sauce
Siciliano	floured, sautéed with black olives and fresh plum tomatoes in a white wine sauce and topped with mozzarella cheese

(Francaise, Marsala and Picatta are also offered as a Veal Entrée)

CALANDRA'S COCKTAIL PARTY
BUFFET STYLE (20 PERSON MINIMUM)

\$39.95 PER PERSON

HORS D'OEUVRES CHOICE OF THREE (3)

- Tomato Bruschetta
- Shrimp Cocktail
- Clams Casino
- Clams Oreganato
- Coconut Shrimp
- Calandra's Brick Oven Pizza
- Spring Rolls
- Mini Crabcakes
- Stuffed Mushrooms (with vegetables)

PASTA DISH CHOICE OF ONE (1)

- Penne Pomodoro
- Rigatoni Vodka Sauce
- Cavatelli with Broccoli in Garlic and Oil

Includes a Two Hour (2) Open Bar
(House Liquor/Wine and Domestic Beer)

American Coffee, Tea and Sodas also included

BRUNCH

\$33.95 Per Person

Breakfast Items

Scrambled Eggs

Sausage and Bacon

French Toast

Home Fries

Fresh Fruit Display

Danish, Muffin and Dinner Roll

Pasta:

Choice of One (1)

Salad:

Choice of One (1)

Entrees:

Choice of One (1)

Dessert:

Choice of One (1)

(Includes American Coffee, Tea, Soda and Juice)

MEAT

Pork

pork loin in a marsala mushroom sauce

Prime Rib

Au jus (additional \$4.00 per person)

Filet Mignon

Sliced and served with a green peppercorn sauce (additional \$8.00 per person)

London Broil

sliced and served with a mushroom sauce

FISH

Salmon

broiled and served with a dill sauce

Sole

oreganato style in a lemon sauce

Tilapia Marechiara

with shrimp clams and mussels in a light tomato sauce
(additional \$2.50 per person)

Shrimp Scampi

sautéed in a white wine garlic and oil sauce
(Additional \$2.50 per person)

DESSERTS

- Cake
- Apple Pie
- Brownies
- Cannoli
- Tiramisu
- Sorbet
- Ice Cream
- Assorted Mini Pastries

BUFFET PACKAGES

Package A	1 Salad 1 Pasta \$31.95 per person 1 Entrée
Package B	1 Salad 2 Pastas \$32.95 per person 1 Entrée
Package C	1 Appetizer 1 Salad 2 Pastas \$35.95 per person 1 Entrée
Package D	1 Appetizer 1 Salad 2 Pastas \$41.95 per person 2 Entrées
Package E	2 Appetizers 1 Salad 2 Pastas \$45.95 per person 2 Entrées

**All packages include Choice of One Dessert,
American Coffee, Tea and Sodas**

SIT DOWN PACKAGES

Package A	1 Salad 1 Pasta \$31.95 per person 1 Entrée
Package B	1 Salad 1 Pastas \$32.95 per person Choice of 1 of 2 Entrées
Package C	1 Appetizer 1 Salad 1 Pastas \$38.95 per person Choice of 1 of 2 Entrées
Package D	2 Appetizers 1 Salad 1 Pastas \$42.95 per person Choice of 1 of 3 Entrées

**All packages include Choice of One Dessert,
American Coffee, Tea and Sodas**