

Calandra's Mediterranean Grill is a family friendly restaurant offering classic Italian dishes with a northern Italian flare. Open for lunch and dinner seven days a week, our restaurant features a Tuscan style dining room, lobby bar, open wood-burning oven, outside seating in the spring & summer months, and fireside lobby dining during the winter, making it the perfect setting for any gathering or occasion!

Package prices do not include tax and gratuity. A 7% tax and 18% gratuity charge will apply to all packages.

Children 4 years old and younger are free of charge. Children 5-12 years old are \$14.95+ tax and gratuity per child.

Menu selections for children's meal include choice of pizza, pasta, or chicken fingers with French fries.

Calandra's

Mediterranean Grill
"...a family place"

Located at the Hampton Inn & Suites Hotel

118-124 Route 46 East
Fairfield, NJ 07004

CATERING MENU

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
Chicken Wings

COLD AND HOT APPETIZERS

Will be served family style

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

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

(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 \$16.95
(For every 5 bottles)

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

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 Crab cakes
Stuffed Mushrooms (with vegetables)
Chicken Wings

PASTA DISH CHOICE OF ONE (1)

Penne Pomodoro
Rigatoni with 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

SALADS

House Salad red leaf lettuce, onions and tomatoes in the house vinaigrette

Caesar Salad romaine lettuce, parmesan cheese with a creamy Caesar dressing

Mesclun Salad mixed mesclun greens, Gorgonzola cheese in white balsamic vinaigrette
\$1.50 Extra per person

Arugula Salad arugula, onions, tomatoes and shaved parmesan cheese in a balsamic vinaigrette

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 creamy pesto sauce

Rigatoni with regular broccoli in a garlic and oil sauce

	CHICKEN
Margherita	with artichoke hearts, Pignoli nuts and sun dried tomatoes in a Scampi sauce
Balsamico	grilled, topped with chopped fresh tomato and peppers in a balsamic glaze
Cacciatore	boneless with mushrooms, green olives and onions in a white wine plum tomato sauce
Pizzaiolla	peppers, onions, topped with melted Mozzarella in light Marinara sauce
Parmesan	breaded, topped with cheese over tomato sauce

	VEAL
Marsala	in a Marsala mushroom sauce
Francese	floured, egg-dipped and sautéed in a lemon butter white wine sauce
Picatta	floured and sautéed with capers in butter white wine sauce
Siciliano	floured, sautéed with black olives and fresh plum tomatoes sauce and topped with melted Mozzarella cheese

(Francese, Marsala and Picatta styles are also offered as a Chicken Entrée)

BRUNCH BUFFET
Minimum of 25 people

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)

\$33.95 Per Person

BREAKFAST BUFFET

Private Banquet Room

Minimum of 25 people

Scrambled Eggs
Sausage & Bacon
French toast
Home Style Potatoes
Fresh Fruit Platter
Danish, Muffins, Rolls, Bagels
Syrup, Butter, Cream Cheese & Preserves
Assorted Juices
Coffee, Decaf and Teas

\$20.95 Per Person

Upgrades

Mini Pastries \$2.00 pp
Omelet Station \$150.00
Omelets \$1.50 pp

Children 10 & under are \$9.95 pp
Toddlers are free

MEAT

Pork pork scallopini in a Marsala 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)

Roast Beef Top Round -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 – CHOICE OF ONE:

- Cake
- Apple Pie
- Brownie
- Cannoli
- Tiramisu
- Ricotta Cheesecake
- Ice Cream
- Assorted Mini Pastries

**BUFFET PACKAGES
(25 PERSON MINIMUM)**

Package A	1 Salad 1 Pasta 1 Entrée	\$31.95 per person
Package B	1 Salad 1 Pastas 2 Entrée	\$33.95 per person
Package C	1 Appetizer 1 Salad 1 Pasta 2 Entrée	\$36.95 per person
Package D	1 Appetizer 1 Salad 2 Pastas 2 Entrées	\$41.95 per person
Package E	2 Appetizers 1 Salad 2 Pastas 2 Entrées	\$45.95 per person

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

SIT DOWN PACKAGES

Package A	1 Salad 1 Pasta 1 Entrée	\$31.95 per person
Package B	1 Salad 1 Pasta Choice of 1 of 2 Entrées	\$33.95 per person
Package C	1 Appetizer (family style) 1 Salad 1 Pasta Choice of 1 of 2 Entrées	\$38.95 per person
Package D	2 Appetizers (family style) 1 Salad 1 Pasta Choice of 1 of 3 Entrées	\$43.95 per person
Package E	Hot & Cold Antipasto (family style) 1 Salad 1 pasta Choice of 1 of 3 Entrées	\$47.95 per person

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