



Banquet Menu

We are located inside the Hampton Inn & Suites hotel.

118 U.S. Highway 46 East, Fairfield

973-575-6500

www.calandrasmedgrill.com

Package prices do not include tax and gratuity.

All prices are subject to 6.625% sales tax, 2% administrative fee, and 18% gratuity.

Breakfast Buffet

\$35 per person. Minimum of 25 adults required.

*Scrambled Eggs
Home Style Potatoes
Bacon
Sausage
French Toast
Fresh Fruit Salad
Bagels, Croissants, Danish, Muffins, and Rolls
Coffee, Tea, Juice, and Soda*

Brunch Buffet

\$46 per person. Minimum of 25 adults required.

*Scrambled Eggs
Home Style Potatoes
Bacon
Sausage
French Toast
Fresh Fruit Salad
Bagels, Croissants, Danish, Muffins, and Rolls
1 Salad
1 Pasta
1 Entrée
1 Dessert
Coffee, Tea, Juice, and Soda*

Optional Upgrades

*Omelet Station ▪ \$200 fee
Pancakes ▪ \$2 pp
Waffles ▪ \$2 pp
Eggs Benedict ▪ \$4 pp
Smoked Salmon Platter ▪ \$5 pp*

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Buffet Packages

***Minimum of 25 adults required.
Calandra's freshly baked dinner rolls included.
Soda, coffee, and tea included.***

Package A ▪ \$54 per person

Cold Antipasto:

Fresh Mozzarella, Tomatoes, Olives, Prosciutto, and Marinated Artichokes

2 Salads

2 Pastas

2 Entrées

Roasted Potatoes

Sautéed Garden Vegetables

1 Dessert

Package B ▪ \$60 per person

Cold Antipasto:

Fresh Mozzarella, Tomatoes, Olives, Prosciutto, and Marinated Artichokes

2 Salads

2 Pastas

Prime Rib Carving Station

2 Entrées

Roasted Potatoes

Grilled Vegetables

1 Dessert

Package C ▪ \$82 per person

Cold Antipasto:

Fresh Mozzarella, Tomatoes, Olives, Prosciutto, and Marinated Artichokes

1 Hot Appetizer

2 Salads

2 Pastas

Filet Mignon Carving Station

3 Entrées

Roasted Potatoes

Grilled Vegetables

1 Dessert

Fruit Platter

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Sit-Down Packages

*All entrées served with roasted potatoes and sautéed garden vegetables.
Calandra's freshly baked dinner rolls included.
Soda, coffee, and tea included.*

Package A ▪ \$55 per person

*1 Appetizer (family style)
1 Salad
1 Pasta
1 Entrée (from 2 choices)
1 Dessert*

Package B ▪ \$60 per person

*2 Appetizers (family style)
1 Salad
1 Pasta
1 Entrée (from 3 choices)
1 Dessert*

Package C ▪ \$84 per person

*Cold Antipasto (family style):
Fresh Mozzarella, Tomatoes, Olives, Prosciutto, and Marinated Artichokes
Hot Antipasto (family style):
Fried Calamari, Rice Croquettes, Sautéed Shrimp, Clams and Mussels in Tomato Sauce
1 Salad
1 Pasta (from 2 choices)
1 Entrée (from 3 choices)
Grilled Vegetables (family style)
1 Dessert
Fruit Platter*

*Any sit-down package may be served entirely
family style for an additional charge of \$5 per person.*

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Appetizer Choices

- Cold Antipasto* ▪ *Melon and Prosciutto* ▪ *Tomato Bruschetta*
- Sliced Smoked Salmon with Horseradish Cream*
- Fried Calamari* ▪ *Rice Croquettes*
- Sausage with Potatoes, Onions and Peppers*
- Shrimp Scampi (additional \$5 pp)*

Salad Choices

- Arugula* ▪ *Arugula, onions, tomatoes and shaved parmesan cheese in a balsamic vinaigrette*
- Caesar* ▪ *Romaine lettuce, parmesan cheese with homemade croutons*
- House* ▪ *Red leaf lettuce, onions and tomatoes in a house vinaigrette*
- Tricolor* ▪ *Arugula, radicchio, endive, tomatoes, and feta cheese in a house vinaigrette*

Pasta Choices

- Cheese Tortellini Alfredo* ▪ *Cheese tortellini in a creamy Alfredo Sauce*
- Farfalle* ▪ *Bow Tie Pasta with cherry tomatoes in a creamy pesto sauce*
- Oricchiette* ▪ *With broccoli in a garlic and olive oil sauce*
- Penne Vodka* ▪ *Penne in pink vodka sauce*
- Rigatoni Pomodoro* ▪ *Fresh plum tomato and basil sauce*
- Rigatoni Bolognese* ▪ *Braised meat sauce topped with seasoned ricotta cheese (additional \$3 pp)*

Entrée Choices - Fish

- Blackened Salmon* ▪ *In a garlic and olive oil sauce*
- Mahi-Mahi* ▪ *Livornese, with capers and black olives in a fresh plum tomato sauce*
- Salmon* ▪ *Broiled and served with a dill sauce*
- Sole* ▪ *Oreganata style in a lemon sauce*
- Shrimp Scampi* ▪ *Sautéed in a white wine garlic and oil sauce (additional \$5 pp)*

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Entrée Choices - Chicken

- Balsamico** ▪ Grilled, topped with fresh tomato bruschetta in a balsamic glaze
- Francese** ▪ Floured, egg-dipped, and sautéed in a lemon butter white wine sauce
- Margherita** ▪ With artichoke hearts, Pignoli nuts and sun dried tomatoes in a Scampi sauce
- Marsala** ▪ In a Marsala mushroom sauce
- Parmesan** ▪ Breaded and topped with cheese over tomato sauce
- Picatta** ▪ Floured and sautéed with capers in a butter white wine sauce
- Pizzaiolla** ▪ Peppers, onions, topped with melted Mozzarella in light Marinara sauce

Entrée Choices – Veal

- Francese** ▪ Floured, egg-dipped, and sautéed in a lemon butter white wine sauce
- Marsala** ▪ In a Marsala mushroom sauce
- Picatta** ▪ Floured and sautéed with capers in a butter white wine sauce
- Siciliano** ▪ Floured and sautéed with black olives and fresh plum tomato sauce and topped with melted fresh Mozzarella cheese

Entrée Choices - Meat

- Pork Scallopini** ▪ In a Marsala sauce
- Beef Short Rib** ▪ Slow braised beef topped with natural gravy (only available for sit down packages)
- Prime Rib** ▪ Au jus (additional \$7 pp)
- Filet Mignon** ▪ Sliced and served with a green Peppercorn sauce (additional \$9 pp)

Dessert Choices

- Assorted Mini Pastries ▪ Assorted Butter Cookies
- Cake ▪ Tiramisu ▪ Ricotta Cheesecake
- Ice Cream Bar with Toppings (additional \$3 pp)
- Fresh Fruit Salad (additional \$4 pp)

There is a serving fee of \$3 pp if you bring your own dessert.

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Beverage Menu

Domestic Beer
\$30 per 6 bottles

Imported Beer
\$36 per 6 bottles

Vino Calandra Wine
\$30 per bottle

Sangria
\$30 per pitcher

Champagne Toast
\$5 pp

Mimosa
\$5 per glass

Bloody Mary
\$8 per glass

	Setup Fee	One (1) Hour	Three (3) Hours
Open Bar	\$100	\$30 pp	\$50 pp
Premium Open Bar	\$100	\$40 pp	\$65 pp

Minimum of 30 adults required for open bar.

Cocktail Party (Buffet Style)

\$69 per person. Minimum of 25 adults required.

Includes Two (2) Hours of House Wine & Domestic Beer.

Hors D'oeuvres ▪ **Choice of five (5)**

Crudités with Assorted Dips ▪ *Cheese Platter* ▪ *Fruit Platter*
Bocconcini Mozzarella & Tomatoes ▪ *Tomato Bruschetta*
Assorted Pizzas ▪ *Chicken Wings* ▪ *Coconut Shrimp*
Mini Crab Cakes ▪ *Mini Hot Dogs* ▪ *Mini Meatballs*
Rice Croquettes ▪ *Spring Rolls* ▪ *Stuffed Mushrooms*

Pasta Dish ▪ **Choice of one (1)**

Cavatelli with Broccoli in Garlic and Oil ▪ *Penne with Vodka Sauce* ▪ *Rigatoni with Tomato Sauce*

Children's Meals

\$25 per child for children ages 5-12. No charge for children 4 and under.

Chicken Fingers with French Fries ▪ *Penne Pasta* ▪ *Thin Crust Cheese Pizza*

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