



Banquet Menu

We are located inside the Hampton Inn & Suites hotel.

118 U.S. Highway 46 East, Fairfield, New Jersey

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

\$40 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

\$55 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 • \$3 pp
Waffles • \$3 pp
Eggs Benedict • \$5 pp
Smoked Salmon Platter • \$6 pp

The per person fee for optional upgrades is added to every guest's package price, not just those who select that item.

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

Buffet Packages

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

Package A • \$60 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 • \$70 per person

Cold Antipasto:

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

1 Hot Appetizer

2 Salads

2 Pastas

Prime Rib Carving Station

2 Entrées

Roasted Potatoes

Grilled Vegetables

1 Dessert

Package C • \$90 per person

Cold Antipasto:

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

2 Hot Appetizers

2 Salads

2 Pastas

Filet Mignon Carving Station

3 Entrées

Roasted Potatoes

Grilled Vegetables

1 Dessert

Fruit Platter

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

Sit-Down Packages

All entrées served with roasted potatoes and sautéed garden vegetables.

Calandra's freshly baked dinner rolls included.

Soda, coffee, espresso, cappuccino, and tea included.

Package A • \$60 per person

1 Appetizer (family style)

1 Salad

1 Pasta

1 Entrée (from 2 choices)

1 Dessert

Package B • \$70 per person

2 Appetizers (family style)

1 Salad

1 Pasta

1 Entrée (from 3 choices)

1 Dessert

Package C • \$90 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.*

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

Cocktail Party (Buffet Style)

\$75 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
 Tomato Bruschetta ▪ Assorted Pizzas ▪ Chicken Wings
 Coconut Shrimp ▪ Sausage with Potatoes, Onions, and Peppers
 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

\$30 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

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.

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

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 and parmesan cheese with homemade croutons in a Caesar dressing
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)*

The per person fee for optional upgrades is added to every guest's package price, not just those who select that item.

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

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
Prime Rib • Au jus (additional \$7 pp)
Filet Mignon • Sliced and served with a green Peppercorn sauce (additional \$9 pp)

Dessert Choices

Assorted Small 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.

The per person fee for optional upgrades is added to every guest's package price, not just those who select that item.

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