



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.

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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 ▪ \$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

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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, 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.***

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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

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

Minimum of 30 adults required for open bar.

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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 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)*

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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
- 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.

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