

## WELCOME TO THE RASTRELLI'S FAMILY

Rastrelli's Restaurant has been in business since 1939, a tradition of great food with great service that was started by Pete and Ida Rastrelli. Centered on family, today their son, Mike, and the exceptional staff at Rastrelli's Restaurant continue that tradition that has been serving the area longer than any other food establishment.

Whether you choose from the enclosed menus or have our outstanding chefs create a special menu for your event, be assured that we will do everything possible to make your party a wonderful one. We provide a professional full-service staff. From our wait staff to bartender staff to our chefs preparing food the day of your event. Our staff is superior to other venues in the area. Our staff is here to take care of anything you may need. At Rastrelli's Restaurant you are not just a customer for the day, you are a member of the family for a lifetime.

It is our commitment to provide our customers with the finest food, service and accommodations. I would be very happy to sit down with you to discuss all the details of what you hope to indicate in your event and all of the options Rastrelli's Restaurant offers in the way of food, service and accommodations.

You will also find a copy of our contract and contact information enclosed in this packet. Please have your contract and contact information filled out along with a deposit when you book your event. The contract does mention room minimums which can be flexible.

Thank you for your interest in Rastrelli's Restaurant, the Tuscany Special Events Center, the Avanti Room and Room 39. We look forward to working with you!

Jacky DeBoer
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## INEN AND CENTERPIECE RENTALS

Rastrelli's Restaurant provides ivory colored linen tablecloths and napkins at no additional charge for your event. There are additional colors for table linen and napkins available at an additional fee.

Linen for 8 foot table	\$4.25 each	Colors: Black, Red, Forest Green, Burgundy, Gold, Sandalwood, White
Linen for Large Round Table	\$3.60 each	Colors: Black, Red, Forest Green, Burgundy, Gold, Sandalwood, White
Linen for Small Round Table	\$2.90 each	Colors: Black, Forest Green, White
Napkins	\$0.75 each	Colors: Black, Red, Forest Green, Gold, Sandalwood, White, Chocolate, Light Blue, Navy, Pink, Purple, Yellow

A two-week notice prior to the date of your event is required if you wish to use any linen color other than ivory. A 52x114inch linen is used for the 8 foot table. A 71inch square linen is used for the large round table and a 52inch square linen is used for the small round table.

We also have items you may <u>rent for table centerpieces</u>. You are welcome to bring your own items as well. If candles are used, they must be in a glass enclosure. We do not allow the use of glitter or confetti.

Mirror, candle, candle holder, hurricane glass, rose petals	\$10.00 per table
Oversized Martini Glass, floating Candle, rose petals	\$10.00 per table
Mirror Only	\$5.00 per table
Votive Candles in Glass Container	\$1.00 per candle
Ball and Tulle above the dance floor	\$10.00 rental

Samples of all these items are available for viewing. Please call for an appointment with our banquet manager.



# DELECTABLE DESSERT

Assorted Homemade Cheesecakes \$5.00 per serving

Homemade Tiramisu \$5.00 per serving

Homemade Cannolis \$5.55 two per serving

Ice Cream 1 scoop—\$1.99

(Vanilla, Spumoni, Rainbow Sherbet) 2 scoop—\$2.99

Sundaes featuring Pete Rastrelli's Homemade Fudge 1 scoop—\$2.79

2 scoop—\$3.85

The following options are available only if you order them for your entire group.

Assorted Cookies \$1.50 two per serving

(chocolate chip, sugar, peanut butter—others available upon request)

Brownies and Bars \$3.25 per serving

(chocolate brownie supreme, lemon with raspberry sauce, toffee bars, chocolate chip bars, peanut butter chocolate brownie, butterscotch blondie—others available upon request. Choose one type of bar for all of your guests)

Ice Cream Bar \$4.45 per person

(vanilla ice cream with hot fudge, marshmallow, nuts, strawberry toppings, chocolate chips, sprinkles and other assorted toppings)

Dessert Display \$5.25 per person

(Assorted cookies and dessert bars)

Upscale Dessert Display \$7.95 per person

(assorted cheesecakes, tiramisu, cannolis and chocolate covered strawberries)

Chocolate Covered Strawberries \$1.95 each



**Continental Breakfast** \$7.95 per person Assorted Pastries, Fresh Fruit, Coffee and Juice

Metropolitan Breakfast \$10.95 per person

Scrambled Eggs, Lyonaisse Potatoes, Bacon & Sausage, Assorted Pastries, Fresh Fruit, Coffee and Juice

Iowa Breakfast \$11.95 per person

Scrambled Eggs, Lyonaisse Potatoes, Bacon & Sausage, Biscuits & Sausage Gravy, Assorted Pastries, Fresh Fruit, Coffee and Juice

Pete & Ida's Breakfast \$12.95 per person

Scrambled Eggs, Lyonaisse Potatoes, Bacon & Sausage, Biscuits & Sausage Gravy, Cheese Blintzes, Assorted Pastries, Fresh Fruit,

Coffee and Juice

**Deluxe Lunch Buffet** \$12.95 per person

Sliced Ham, Roast Beef and Turkey with Assorted cheeses, condiments and breads, Full Salad Bar or Modified Salad Bar, Soup,

Assorted Small Desserts, Coffee and Tea

Italian Picnic Buffet \$12.95 per person

Delicious flavored wraps filled with different meats, cheeses and vegetables ready for your guests to enjoy! Includes Full or Modified Salad Bar, Assorted Small Desserts, Coffee and Tea and your choice of wraps.

Roast Beef and Cheddar with lettuce, tomato, red onion and horseradish mayo

Sliced Ham and Swiss with lettuce, tomato, red onion and Dijon mustard mayo

Roasted Turkey and Smoked Gouda with lettuce, tomato, red onion and cranberry orange relish mayo

Sliced Roast Pork and Provolone cheese with pickles, lettuce, tomato, red onion and mustard mayo

Fresh Vegetables with Aioli

Grilled or Fried Chicken Breast with lettuce, tomato and red onion

Soda and milk are available for an additional charge of \$2.45 per person if requested; as well as wine, beer and cocktails at an additional charge. Wraps can be modified to your preference. All prices above are subject to gratuity and 7% sales tax. Prices are subject to change without notice.



#### **Upscale Hors D'oeuvres**

Beef, Chicken or Pork Kabobs

Chesapeake Crab Cakes

Crab Lorenzo with Breads

Whole Round of Baked Brie en Crout (apricot, butter herb, caramel pecan)

Spinach Artichoke Dip with Assorted Breads

Antipasto Display (sliced Italian meats, marinated mushrooms, bruschetta salad,

Kalamata and green olives, assorted cheeses)

Cold Smoked Salmon Filet with condiments and breads

Oysters on the Half Shell

Salami Caprese

Cold Smoked Salmon Wrapped Asparagus

Dijon Chicken Wrapped in Phyllo Pastry

Chicken Satay

Fruit Kabobs

Cheese Puffs (chicken, ham, vegetarian, seafood salad)

Egg Rolls (chicken, pork, shrimp)

Dumplings, Wontons (chicken, pork, shrimp)

Whole Smoked Salmon

Spanikopita

\$112.50 per 50 pcs \$105.00 per 50 pcs \$125.00 serves 50 guests \$108.00 serves 25 guests \$108.00 serves 50 guests

> \$7.00 per guest (min. 25) \$49.20 per lb. (2.5 lbs min.) \$2.25 each (min. 25) \$55.50 serves 50 guests \$85.00 per 25 pcs \$75.00 per 25 pcs \$75.00 per 25 pcs \$61.25 per 25 pcs

\$61.25 per 25 pcs \$65.00 per 25 pcs \$65.00 per 25 pcs

Market place price \$56.25 per 25 pcs

#### **Carving Stations**

Slow Roasted Sirloin of Beef	\$14.95 per lb. (12.5 lb min.
Slow Roasted Prime Rib of Beef	\$22.50 per lb. (14 lb. min.)
Butter Basted Turkey Breast	\$9.75 per lb. (10 lb. min.)
Herb Rubbed Pork Loin	\$8.45 per lb. (9 lb. min.)
Stuffed Pork Loin	\$9.50 per lb. (10 lb. min.)

#### Cold Hors d'oeuvres

Cheese & Cracker Display for 25 ppl	\$49.95 (3 lbs.)
Seasonal Fruit Display for 25 ppl	\$39.95 (3 lbs.)
Seasonal Vegetable Display for 25 ppl	\$44.95 (3 lbs.)
Homemade Chips ( 3 lb. min.)	\$12.00 per lb.

(Potato, Sweet Potato, Tortilla or Corn)

Ranch Dressing or Salsa
Guacamole
Sweet & Salty Party Mix
Mixed Nuts (3 lb. min.)
Seluxe Cold Canapes

\$6.00 per lb.
\$12.50 per lb.
\$12.00 per lb.
\$20.00 per lb.

(duck, salmon, shrimp, ahi tuna, cucumber)

Grape Truffles \$2.00 per piece
Jumbo Gulf Shrimp \$2.00 per piece
Bruschetta \$97.50 per 50 pcs

#### Hot Hors d'oeuvres

\$62.00 per 50 pcs
\$150.00 per 50 pcs
\$125.00 per 50 pcs
\$100.00 per 50 pcs
\$85.00 per 50 pcs
\$125.00 per 50 pcs
\$85.00 per 50 pcs
\$72.00 per 50 pcs
\$75.00 per 100 pcs
\$75.00 per 150 pcs
\$125.00 per 50 pcs
\$95.00 per 50 pcs

## SERVED DINNER

Available for any size private group. All options, with the exceptions of pasta, are served with a choice of plated salad, vegetable and starch. Pastas are served with plated salads only. All meals include Rastrelli's Famous Italian Bread, coffee, iced tea or hot tea. Rastrelli's Salad Bar can be substituted in place of a plated salad for an additional \$1.00 per guest, up to 60 guests. All items are priced per person.

Don't see what you are looking for? Call us! Our chefs would be happy to create a menu just for you!

These items are only available if they are for a pre-ordered dinner. If you have a smaller group and were looking for items for a limited menu, please contact our banquet managers.

	Beef Entrees	Combination Plates	
12oz. Roast Prime Rib	\$24.95	60z. Filet and 4 Golden Fried Shrimp	\$28.95
8oz. Broiled Filet Mignor	\$27.95	6oz. Filet and 4oz. Salmon	\$29.95
80z. Swiss Steak Jardinier	re \$15.95	6oz. Filet and 4oz. Chicken	\$27.95
10oz. Broiled Top Sirloin	\$16.95	60z. Top Sirloin and 4 Golden Fried Shrimp	\$17.95
12oz. NY Strip	\$22.95	60z. Top Sirloin and 40z. Salmon	\$19.95
8oz. Flat Iron	\$17.95	60z. Top Sirloin and 40z. Chicken	\$17.95
14oz. Ribeye	\$23.95	5	

change.

Enhance your steak choice with one of these tasty options for \$1.95 more (Bourbon Bacon Glaze, Mushroom Onion Gorgonzola, Mushroom Demi-Glace)

All steak prices are based on current market prices and subject to
change.

<u>Pasta Entrees</u>		
Lasagne	\$15.95	
Manicotti	\$15.95	
Cheese Tortellini with Tomato Basil	\$15.95	
Many other pasta are available		

<b>Poultry Entrees</b>		
Chicken Parmesan	\$16.95	
8oz. Chicken Breast	\$16.95	
(Lemon Herb, Rossini, Marsala, Hawaiian, Florentine,		
Cacciatore, Fromage)		
Seared Duck Breast	\$20.95	

Chicken Piccatta

<b>Pork</b>	<b>Entrees</b>

All steak prices are based on current market prices and subject to

12oz. Broiled Smoked Pork Chop	10		\$18.30
60z. Roasted Pork Loin Juslie			\$15.25
8oz. Stuffed Roasted Pork Loin Sacciacta		4/	\$15.95
10oz. Fresh Iowa Pork Chop			\$17.95
10oz. Fresh Iowa Pork Chop with Apple & Cra	nberries		\$18.95
Pork Loin De Barga			\$16.95
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Fish	Entrees

7oz. Orange Roughy Orlean Style	\$18.95
8oz. Broiled Salmon with Herbed Garlic Butter	\$19,95
8oz. Broiled Mahi Mahi with Fresh Lime	\$18.95
Herb Crusted Baked Tilapia	\$18.95
New England Cod Filets	\$15.95

\$16.95

## DINNER BUFFET

vith a choice of plated salad. In addition, meals

Minimum 25 guests for a buffet. Buffets are priced per guest. All buffets are served with a choice of plated salad. In addition, meals include Rastrelli's Famous Italian Bread, coffee, iced tea or hot tea. Rastrelli's Salad Bar can be substituted in place of a served salad for an additional \$1.00 per guest, up to 60 guests. Salad, vegetable and starch choices are listed on the following page.

#### Pizza and Pasta Buffet

Choice of 2 Pasta and Assorted Pizzas: \$13.99 Choice of 3 Pasta and Assorted Pizzas: \$14.99 Choice of 4 Pasta and Assorted Pizzas: \$15.99

#### Pasta Buffet

4 Pasta selections \$13.99 6 Pasta selections \$14.99 8 Pasta selections \$15.99

#### **Traditional Buffet**

2 entrees, 1 vegetable, 1 starch and 1 pasta \$13.99 3 entrees, 1 vegetable, 1 starch and 1 pasta \$15.49 4 entrees, 1 vegetable, 1 starch and 1 pasta \$16.99

#### **Beef Entrees**

Slow Roasted, Hand Carved USDA CHOICE Sirloin
Beef Stroganoff with Pasta
Swiss Steak
Yankee Style Pot Roast
Pan Seared Medallions
Slow Roasted Hand Carved Prime Rib Buffet (\$25.95)

#### **Fish Entrees**

(Orleans Style, New England Style or Herbed Crusted)
Baked Tilapia
Baked Cod Filets
Orange Roughy (add \$1.50)

#### **Pasta Choices**

Penne Rigate
Farfalle
Cheese Tortellini
Meat Tortellini
Cheese Ravioli
Seafood Ravioli
Meat Ravioli
Asiago Ravioli Piccolo
Wild Mushroom Ravioli
Gnocchi
Rotini

Lasagne (add \$1.00)

#### **Pork Entrees**

Roasted Pork Loin Juslie

Stuffed Roasted Pork Loin Sacciacta

BBQ Baby Back Ribs

Fresh Iowa Pork Chop with Apple & Cranberries

Pork Loin De Barga

#### **Poultry Entrees**

Broiled Chicken Breast

(Lemon Herb, Parmesan, Cacciatore, Rossini, Marsala,

Hawaiian or Florentine)

Oven Roasted Herb Chicken

Golden Fried Chicken

Oven Roasted Turkey Breast

#### **Pasta Sauces**

Rastrelli's Famous Meat Sauce
Tomato Basil
Alfredo
Alfredo-Asiago
Marinara
Rose
Mushroom Sauce
Carbonara Sauce
Seafood Garlic Butter Sauce

# SALADS & SIDES FOR BUFFET & SERVED DINNER

#### **Salads Choices**

Renaissance Salad

(Romaine, Red Onion, Mandarin Oranges, Candied Pecans, Dried Cranberries, Gorgonzola Cheese and Strawberry Vinaigrette)

Spinach Salad

(Baby Spinach, Red Onions, Hard-Boiled Eggs, Chopped Bacon, Mushrooms, Colby Jack Cheese and Hot Bacon Dressing)

Rastrelli's Caesar Salad (Crisp Romaine, Rastrelli's Croutons, Shredded Asiago and Peppercorn Dressing)

Rastrelli's House Salad
(Romaine, Red Onion, Cucumber, Mushrooms, Cherry Tomatoes
with choice of three dressings:
Thousand Island, Ranch, French, Bleu Cheese, Western,
Peppercorn Romano, Low-Cal Ranch, Italian or House)

We have many options to choose from or you can have one Rastrelli's Chefs create a menu just for you.

#### **Vegetable Choices**

Green Beans Almondine

Key West Blend (Yellow and Orange Carrots, Red Peppers and Whole Green Beans

> Normandy Blend (Broccoli, Zucchini, Squash, Cauliflower and Carrots)

#### **Starch Choices**

Baked Potato
Parsley Buttered Baby Red Potatoes
Wild Rice Pilaf
Garlic Mashed Potatoes
Mashed Baby Red Potatoes
Oven Roasted Baby Red Potatoes
Smashed Baby Red Potatoes



# HORS D'OEUVRES BUFFET

## TIER ONE

\$10.99 per person Choose any 5:

- Cheese & Cracker Display
- Fruit Display
- Vegetable Display with Dip
- Chicken Wings (Honey BBQ, Buffalo, Ranch or Southern Fried)
- Italian Meatballs
- Cocktail Franks
- Bruschetta
- Stuffed Italian Flat Bread

### TER TWO

\$15.99 per person Choose any 7:

- Cheese & Cracker Display
- Fruit Display
- Vegetable Display with Dip
- Chicken Wings (Honey BBQ, Buffalo, Ranch or Southern Fried)
- Italian Meatballs
- Cocktail Franks
- Bruschetta
- Stuffed Italian Flat Bread
- Spinach & Artichoke Dip
- Stuffed Mushrooms (Sausage or Seafood)
- Chicken Phyllo Pastry
- Egg Rolls (Chicken, Pork or Shrimp)
- Wontons (Chicken, Pork or Shrimp)
- Anti-Pasto Display
- Cheese Puffs (Chicken, Ham, Vegetarian or Seafood)
- Baked Brie with Breads

### TIER THREE

\$21.99 per person Choose any 10:

- Cheese & Cracker Display
- Fruit Display
- Vegetable Display with Dip
- Chicken Wings (Honey BBQ, Buffalo, Ranch or Southern Fried)
- Italian Meatballs
- Cocktail Franks
- Bruschetta
- Stuffed Italian Flat Bread
- Spinach & Artichoke Dip
- Stuffed Mushrooms (Sausage or Seafood)
- Chicken Phyllo Pastry
- Egg Rolls (Chicken, Pork or Shrimp)
- Wontons (Chicken, Pork or Shrimp)
- Anti-Pasto Display
- Cheese Puffs (Chicken, Ham, Vegetarian or Seafood)
- Baked Brie with Breads
- Seafood Display (Shrimp, Oysters on the Half Shell and a Smoked Salmon Filet)
- Crab Lorenzo
- Deluxe Cold Canapes (Duck, Salmon, Shrimp, Ahi Tuna or Cucumber)
- Kabobs (Beef, Chicken or Pork)
- Bacon Wrapped Water Chestnuts
- Add pizzas to your buffet for an additional \$1.50 per person\*
- Add a hand-carved, slow roasted sirloin as a carving station for an additional \$2.50 per person\*
- Thinking about dessert? Take a look through our delectable dessert list.

\*Limitations may apply, ask the manager for additional details.

Each buffet tier has a 50 person minimum. Buffet comes with water, coffee and tea. All prices are subject to gratuity and 7% sales tax. Prices and menus are subject to change without notice.

238 Main Avenue Clinton, IA 52732 (563) 242-7441 www.rastrellis.com