

# Banquet and Catering Menus

Allow Agostino's to cater your event and savor the exquisite cuisine and unparalleled service that have been our hallmarks from the beginning.

Where ever you choose to have your event, you can trust our culinary staff to demonstrate the impeccable artistry and imaginative flair that have brought distinction to Agostino's dining throughout the Cleveland area.



(216) 905-5941  
[www.agostinosevent.com](http://www.agostinosevent.com)

Menu Items and Packages are Priced Before Service Charge and Sales Tax  
Prices and availability subject to change without notice. Prices guaranteed with signed contract

# Breakfast Menu

## Continental Breakfast

Assorted Fruit Juices, Regular & Decaf Coffee, Assorted Hot Teas, Muffins, Danish, Coffee Cake, and Assorted Cereals  
*\$7.95 per guest*

## Deluxe Continental Breakfast

Assorted Fruit Juices, Regular & Decaf Coffee, Assorted Hot Teas, Muffins, Danish, Coffee Cake, and Fresh Fruit Display  
*\$10.95 per guest*

## Healthy Start

Assorted Fruit Juices, Regular & Decaf Coffee, Assorted Hot Teas, Organic Granola, Yogurts, Fresh Fruit, and Whole Grain Muffins  
*\$9.95 per guest*

## Scramble Egg Breakfast

Fluffy Scrambled Eggs, Crisp Bacon, Sausage Links, and Home Fried Potatoes  
*\$8.95 per guest*

## French Toast Breakfast

Thick Sliced French Toast with Warm Syrup and Choice of Crisp Bacon or Sausage Links  
*\$8.95 per guest*

## Breakfast Sandwich

Flaky Butter Croissant filled with Scrambled Eggs, Melted American Cheese, and Bacon Strips served with Fruit Garnish  
*\$9.95 per guest*

## Traditional Breakfast Buffet

Fresh Squeezed Orange Juice  
Assorted Chilled Juices  
Selection of Breakfast Pastries  
Fresh Fruit Display  
Fluffy Scrambled Eggs  
Sugar Cured Bacon  
Sausage Links  
Home Fried Potatoes  
*\$16.95 per guest*

## Omelet Station

Freshly prepared Omelets with Assorted Fillings  
*\$3.95 per guest plus additional Chef Attendant fee of \$125*

## Waffle Bar

Light Belgian Waffles with Maple Syrup, Fresh Fruit, and Whipped Cream  
*\$2.40 per guest plus additional Chef Attendant fee of \$125*

## A la Carte Additions

Malted Waffles with Syrup  
*\$1.50 per guest*  
Eggs Benedict  
*\$1.50 per guest*  
Thick Cut French Toast  
*\$1.50 per guest*  
Sliced Beef Sirloin Au Jus  
*\$6.50 per guest*



# Deli and Salad Luncheon Menu

## Deli Buffet \$16.95 per guest

Soup du Jour

Choice of Two:

Tossed Green Salad Bowl

Mustard Potato Salad

Penne Rigate Pasta Salad

Choice of One:

Half Sandwich Assortment

Roast Beef | Chicken Salad |

Roast Turkey | Honey Ham

Assorted Deli Platter

Roast Beef | Corned Beef |

Honey Ham | Turkey Breast |

Breads and Condiments

Assorted Wraps

Tomato, Spinach, and Whole

Wheat Wraps with Chicken

and Tuna Salads

Fresh Seasonal Fruit Bowl

Assorted Cookies and Brownies

Coffee, Decaf, Hot and Iced Teas

## Boxed Lunches \$10.95 per guest

Choice of One:

Ham & Swiss

Roast Beef & Cheddar

Turkey & Cheddar

Vegetarian Wrap (\$1.00 upgrade)

Chicken Caesar Wrap (\$1.00 upgrade)

Choice of One:

Soda Pop

Bottled Water

Pasta Salad, Cookie, and Whole Fruit along with mustard & mayo packets and rolled silverware in a napkin.



## Oriental Grilled Chicken Salad

Mandarin Oranges, Water Chestnuts, Edamame, Carrots, and Fried Rice Noodles with Field Greens and Asian Peanut Dressing in a Wonton Bowl

\$16.95 per guest

## Club Salad

Curried Chicken Salad with Raisins, Apricots, Almonds, and Celery Hearts, presented on a Fresh Pineapple Gondola

\$12.95 per guest

## Caesar Salad

Romaine Hearts, Red Onion, Hard-Boiled Egg, Grated Parmesan Cheese, Herb-Focaccia Croutons, and Classic Caesar Dressing

\$13.95 per guest

With Grilled Chicken \$14.95 per guest

With Grilled Salmon \$16.95 per guest

With Grilled Shrimp \$19.95 per guest

## Marinated Chicken

Marinated Char-Grilled Breast of Chicken over a Pasta Frittata with Mixed Greens, garnished with Fresh Seasonal Fruit

\$16.95 per guest



# Lunch Menu

**Buffet Style** \$19.75 per guest

Includes choice of one salad, two entrées, one vegetable side, one starch side, bread and butter

**Family Style** \$22.75 per guest

## **Salad Options:**

### **Field Green Salad**

With Sweet Grape Tomatoes & Balsamic Vinaigrette

### **Caesar Salad**

Romaine, Shaved Pecorino Cheese, & Croutons

### **Greek Salad**

Mixed Greens, Cucumber, Tomatoes, Feta Cheese, & Kalamata Olives

## **Entrée Options:**

### **Chicken Marsala**

Topped with Sliced Mushrooms and Cream

### **Chicken Stir-Fry**

With Fresh Vegetables in a Light Sauce

### **Grilled Chicken and Fettuccine Pasta**

With Sun-Dried Tomatoes and Sage Cream

### **Chicken Florentine**

Stuffed with Spinach and Fontina Cheese

### **Lemon Cod Almandine**

Served in a Light Sauce

### **Slow Roasted Brisket of Beef**

With Natural Pan Gravy and Apple Sauce

### **Beef Bourguignonne**

With Buttered Noodles or Mashed Potatoes

### **Beef a la Stroganoff**

With Buttered Noodles

### **Grilled Marinated Wyoming Pork Tenderloin**

With Mango Chutney

### **Roasted Pork Loin**

With a Rosemary Pan Gravy

### **Sausage and Peppers Marinara**

With Penne Pasta

### **Cedar Plank Salmon**

With Roasted Red Pepper Sauce

### **Grilled Gulf Shrimp Brochette**

With Lemon, Garlic, and Cilantro Butter

### **Seared Sea Scallops**

With Sherry Sauce and Saffron Rice

## **Vegetable Side Options:**

Green Beans Almandine

Pacific Rim Green Beans with Asian Glaze

Honey Glazed Carrots

Broccoli and Cauliflower Au Gratin

Seasonal Vegetable Medley

Herb Roasted Vegetables

Zucchini and Yellow Squash Parmesan

## **Starch Side Options:**

Oven Roasted Redskin Potatoes

Cavatelli, Penne, or Rigatoni with Marinara or Basil Sauce

Sweet Potatoes with Key Lime and Honey

Wild and White Rice Pilaf





# Dinner Menu

**Buffet Style** \$26.95 per person

**Family Style** \$29.95 per person

Includes two appetizers, bread and butter, and choice of salad, two entrées, and two sides

## **Appetizers:**

- Fresh Vegetable Display
- Imported and Domestic Cheese Display

## **Entrée Options:**

- Sausage and Peppers Marinara
- Slow-Roasted Pot Roast with Beef Gravy
- Roast Pork Loin with Pan Gravy
- Chicken Marsala
- Chicken Parmesan
- Breaded Pork Chops
- Top Round of Beef
- Beef a la Stroganoff with Buttered Noodles
- Maple Glazed Pork Tenderloin
- Stuffed Cabbage

## **Salad Options:**

### **Field Green Salad**

With Sweet Grape Tomatoes & Balsamic Vinaigrette

### **Caesar Salad**

Romaine, Shaved Pecorino Cheese, & Croutons

### **Greek Salad**

Mixed Greens, Cucumber, Tomatoes, Feta Cheese, & Kalamata Olives

## **Side Selections:**

- Green Beans Almandine
- Pacific Rim Green Beans with Asian Glaze
- Honey Glazed Carrots
- Broccoli and Cauliflower Au Gratin
- Oven Roasted Redskins
- Fresh Whipped Potatoes
- Sweet Potatoes with Key Lime and Honey
- Wild and White Rice Pilaf
- Seasonal Vegetable Medley
- Herb Roasted Vegetables
- Zucchini and Yellow Squash Parmesan



# Plated Dinner Menu

*Entrées include house salad with choice of dressing, starch and vegetable sides, rolls and butter*

## **Chicken Entrées:**

### **Chicken Wellington**

Tender Chicken Breast baked in Puff Pastry with Madeira Mushroom Sauce

*\$22.50 per guest*

### **Chicken Marsala**

With Sliced Mushrooms and a Marsala Wine, finished with Demi Glaze

*\$20.50 per guest*

### **Stuffed Breast of Chicken**

With Prosciutto, Spinach, and Fontina Cheese, with Marsala Wine Sauce

*\$20.50 per guest*

## **Fish and Seafood Entrées:**

### **Maple Glazed Salmon Fillet**

With a Cucumber-Chive Cream Sauce

*\$20.50 per guest*

### **Seared Atlantic Salmon**

Dusted with Parmesan Cheese

*\$20.50 per guest*

### **Lemon Sole**

Fillets of Sole braided over Maryland Crab Stuffing, topped with a Lobster Cream Sauce

*\$24.50 per guest*

### **Grilled Gulf Shrimp**

With Lemon, Garlic, Cilantro Butter

*\$20.50 per guest*

### **Shrimp and Bay Scallop**

With Dirty Creole Rice

*\$23.50 per guest*

### **Seared Sea Scallops**

With Sherry Sauce, Julienne Vegetables, and Saffron Milanese Rice

*\$20.50 per guest*

## **Beef, Veal, and Lamb Entrées:**

### **Slow Roasted Prime Rib Au Jus**

Prime Rib, slow roasted for tenderness, served with and Herb Seasoned Au Jus

*\$22.50 per guest*

### **Peppercorn Crusted Roast Sirloin of Beef**

With Cabernet Demi-Glace

*\$24.50 per guest*

### **Certified Black Angus Strip Steak (12 oz.)**

Seasoned with Herbs

*\$21.95 per guest*

### **Filet Mignon**

With Peppercorn Demi-Glace

6 oz. *\$28.50 per guest*

8 oz. *\$30.20 per guest*

### **Medallions of Roasted Beef Tenderloin**

Served with a Sweet Onion Marmalade

*\$29.50 per guest*

### **Veal Oskar**

With King Crabmeat, Hollandaise

*\$28.50 per guest*

### **Grilled Provimi Veal Chop**

With Caramelized Onion and Wild Mushroom Mousseline

*\$32.50 per guest*

### **Grilled Lamb Chops**

With a Pear Salsa and Fresh Mint

*\$27.50 per guest*

## **Pork Entrées:**

### **Stuffed Pork Chop**

Double Center-Cut Pork Chop stuffed with Spinach, Bacon, Asiago Cheese, served with Rosemary Pan Gravy

*\$20.50 per guest*

### **Roasted Long Bone Center-Cut Pork Chop**

With Apple Sauce and Pan Gravy

*\$20.50 per guest*

# Plated Dinner Menu, cont.

*Entrées include house salad with choice of dressing, starch and vegetable sides, rolls and butter*

## **Plated Combination Entrées:**

### **Filet Mignon & Chicken Wellington**

5 oz. Petite Filet paired with Tender Chicken Breast baked in Puff Pastry with Madeira Mushroom Sauce  
*\$32.50 per guest*

### **Beef Tenderloin Medallion & Atlantic Salmon**

Tenderloin Medallion with a Madeira Wine Sauce paired with Seared Atlantic Salmon with Cucumber-Dill Sauce  
*\$36.50 per guest*

### **Herb-Grilled Chicken & Atlantic Salmon**

Herb Grilled Chicken paired with an Atlantic Salmon Filet served with a Papaya Fruit Salsa  
*\$26.50 per guest*

### **Beef Tenderloin Medallion & Shrimp Scampi**

Roast Tenderloin of Beef with a Bordelaise Sauce paired with Garlic Herb Crusted Shrimp Scampi  
*\$36.50 per guest*

## **Salad Upgrades:**

### **Vine Tomato and Fresh Mozzarella**

Arugula, Basil, Balsamic, and Olive Oil  
*\$3.25 per guest*

### **Mediterranean Salad**

Field Greens, Feta Cheese, Red Onion, and Kalamata Olives  
*\$3.25 per guest*

### **Spinach Salad**

With Mushrooms, Bacon, Hard Boiled Egg, with Warm Cider-Shallot Dressing  
*\$3.25 per guest*

## **Soup Course:**

Minestrone	<i>\$3.75 per guest</i>
Chicken Noodle	<i>\$3.75 per guest</i>
Italian Wedding Soup	<i>\$3.75 per guest</i>
Tuscan Potato Soup	<i>\$3.75 per guest</i>
French Onion Soup	<i>\$3.75 per guest</i>

## **Cold Appetizer Course:**

Fresh Fruit Supreme	<i>\$4.50 per guest</i>
Gulf Shrimp Cocktail	<i>\$9.00 per guest</i>

## **Hot Appetizer Course:**

Asparagus Vol au Vent	<i>\$6.50 per guest</i>
Mushroom Strudel	<i>\$6.50 per guest</i>
Oysters Rockefeller	<i>\$8.50 per guest</i>

## **Intermezzo:**

Raspberry Sorbet	<i>\$3.50 per guest</i>
Mango Sorbet	<i>\$3.50 per guest</i>
Lemon Sorbet	<i>\$3.50 per guest</i>



# Dessert Menu

*May be added to any banquet package*

## **Pastry Buffet**

Assorted Cookies, Brownies, and Baklava

*\$2.95 per guest*

## **Demi-Tasse Cookies**

Assorted Cookies

*\$3.50 per guest*

## **Ice Cream Cake**

Vanilla or Chocolate with Cookie Crust

*\$4.50 per guest*

## **Assorted Pies, a la Mode**

Served with Vanilla Ice Cream

*\$5.50 per guest*

## **Pecan Ball**

Vanilla Ice Cream Ball coated with Crushed

Pecans, served with Butterscotch and

Chocolate Sauces

*\$4.50 per guest*

## **Fruit Cobbler a la Mode**

Fresh Seasonal Fruit baked with Streusel

Topping

*\$4.50 per guest*

## **Brownie Supreme**

Chocolate Frosted Brownie topped with  
Vanilla Ice Cream, Hot Fudge, and Whipped  
Cream

*\$4.50 per guest*

## **Sorbet Sampler**

Including Raspberry, Mango, and Lemon  
Sorbet

*\$4.50 per guest*

## **New York Style Cheesecake**

Served with your choice of sauce

*\$5.95 per guest*

*\*Specialty Cakes, Cookies, and Pies available. Contact your Catering Coordinator for details.*





# Passed Hors D'oeuvres

*Priced per piece, to be added to any meal*

## Cold Hors D'oeuvres

- ❖ Curried Stuffed Eggs with Tiny Salad Shrimp \$1.75
- ❖ Skewered Ciliegine Mozzarella and Grape Tomatoes with Basil Pesto \$2.00
- ❖ Vegetable California Roll \$2.50
- ❖ Seasonal Fruit Brochettes \$2.75
- ❖ Stuffed Celery Hearts with Herb Cream Cheese \$1.75
- ❖ Prosciutto Asparagus Wraps \$2.50
- ❖ Bruschetta with Goat Cheese and Olive Tapenade \$2.00
- ❖ Seafood Sushi Roll with Wasabi-Red Ginger Sauce \$3.50
- ❖ Lemon Vodka Smoked Salmon with Herbed Cream \$2.75
- ❖ California Roll with Crab & Avocado \$2.75
- ❖ Chicken Salad in Phyllo Cups \$2.75
- ❖ Tuna Salad in Phyllo Cups \$2.75
- ❖ Smoked Salmon Pinwheel \$3.25
- ❖ Parisian Salami Roll with Curried Cream Cheese \$2.50
- ❖ Mini Maine Lobster Rolls *Market*

## Hot Hors D'oeuvres

- ❖ Palm Beach Cheese Puffs \$2.50
- ❖ Stuffed Artichoke Hearts with Boursin Cheese \$2.75
- ❖ Mushroom and Gruyere Cheese Sandwiches Spanakopita \$2.75
- ❖ Goat Cheese Pizza Squares with Fresh Tomato and Basil \$2.50
- ❖ Water Chestnuts Remake with Applewood Bacon \$2.25
- ❖ Asian Egg Rolls with Sweet & Sour \$2.50
- ❖ Brie and Apricot Phyllo Tartlets \$2.75
- ❖ Vegetable Quesadillas with Cilantro and Lime Cream \$2.50
- ❖ Bacon Wrapped Sea Scallops \$2.75
- ❖ Grilled Shrimp Provencal \$2.50
- ❖ Chicken Tenders with Honey Mustard or Barbecue Sauce \$1.75
- ❖ Boneless Buffalo Wings with Blue Cheese & Celery \$1.75
- ❖ Cilantro-Lime Chicken Skewers with Chipotle Mayonnaise \$2.50
- ❖ Tiny Hamburger Sliders \$3.75
- ❖ Miniature Cocktail Reubens \$2.75
- ❖ Miniature Shepard's Pie \$2.75
- ❖ Assortment of Miniature Quiche \$3.25
- ❖ Pork Tenderloin Satay with Thai Peanut Sauce \$2.75



## Premium Hors D'oeuvres

- ❖ Beef Tenderloin Brochettes with Hoisin Sauce \$4.75
- ❖ Andouille Sausage Puffs with Creole Mustard \$4.25
- ❖ Texas Charred Tenderloin on Crostini with Chive-Tomato Relish \$4.25

# Specialty Buffet Stations

## Gourmet Fruit and Cheese Display

The chef selects the finest of Imported and American Fresh Triple Creams, Goat Cheeses, Blues, and Cheddars, beautifully garnished with Seedless Grapes and Strawberries, Baguette, and Crackers

*\$7.50 per guest; minimum of 30 guests*

## Antipasti Presentation

Ham, Capicola, Genoa Salami, Pepperoni, Fontina, Aged Provolone, Parmesan, and Marinated Cilegene, Mozzarella, Mixed Italian Olives, Roasted Peppers, and Herb Grilled Vegetables, Rustic Breads: Black Olive, Multi-Grain, Cibatta, and Focaccia

*\$9.50 per guest; minimum of 30 guests*

## Smoked Salmon Presentation

With Chopped Red Onion, Capers, Chopped Egg, Pumpernickel Bread, Baguette, and Crackers

*\$7.50 per guest; minimum of 30 guests*

## Chilled Seafood Bar

Poached Lobster, Gulf Shrimp, Oysters, Alaskan King Crab Legs, Served with Cocktail Sauce and Accompaniments

*Market Price; minimum of 50 guests*

## Petit Buffet Station

*Select Three:*

- Roasted Vegetable Pinwheel with Herb Spread
- Smoked Salmon and Dill Cream Cheese
- Chicken Salad Roll-Ups
- Turkey with Cranberry Chutney and Cream Cheese
- Mustard Egg Salad

*\$7.50 per guest; minimum of 30 guests*

## Baked French Brie en Croute

Layered with preserved Apricots and baked in Puff Pastry

*\$5.50 per guest; minimum of 20 guests*

## Chesapeake Bay Crab Dip

Served with Baguette and Crackers

*\$7.50 per guest; minimum of 20 guests*

## Plank Roasted Salmon

North Atlantic Salmon roasted on a Cedar Plank, Glazed with Maple Syrup, Soy Sauce, Worchesterie Sauce, and Mustard, Garnished with Toasted Sesame Seeds, Served with Sturdy breads and crackers.

*\$3.00 per guest; minimum of 30 guests*



# Chef Attended Buffet Stations

*Additional Attendant fee of \$125.00 per station  
To be added to any meal package*

## **Tenderloin of Beef**

Fire Grilled with Herbs and Seasonings, with a choice of sauce: Creamy Horseradish Sauce, Asian Chili Sauce, or Wild Mushrooms-Madeira Sauce  
*\$7.50 per guest; minimum of 30 guests*

## **Paella Station**

Saffron Infused Rice with Gulf Shrimp, Littleneck Clams, Chicken, Chorizo, Tender Peas, Garlic, and Tomato  
*\$21.95 per guest; minimum of 20 guests*

## **Fiesta Fajita Station**

Grilled Marinated Beef Flank and Chicken Breast, Crated Cheddar and Manchego Cheese, Melted Creamy Queso, Fresh Guacamole, Salsa Picante, Sour Cream, Shredded Iceberg Lettuce, Sautéed Onions, Bell Peppers, Mushrooms, Roasted Seasonal Vegetables, Fresh Flour Tortillas  
*\$13.95 per guest; minimum of 20 guests*

## **Mashed Potato Bar**

Mashed Potatoes, Bacon, Chives, Sour Cream, Cheddar Cheese, Wild Mushrooms, Crispy Onions, Grilled Chicken, Pulled Pork Barbecue, Garlic Shrimp  
*\$13.95 per guest; minimum of 50 guests*

## **Whole Roasted Turkey**

With Traditional Accompaniments and Assorted Rolls  
*\$2.50 per guest; minimum of 50 guests*

## **Steamship Round of Beef**

With Creamy Horseradish Sauce and Mustard Sauce, Assorted Rolls  
*\$5.25 per guest; minimum of 75 guests*

## **Marinated Roasted Leg of Lamb**

With Mint Flavored Pear Relish  
*\$3.50 per guest; minimum of 30 guests*

## **Hand Carved Tenderloin Sandwich Station**

With Creamy Horseradish Sauce and Mustard Sauce, Assorted Rolls  
*\$7.50 per guest; minimum of 30 guests*

## **Rack of Australian Lamb**

Herb Crusted Rack of Australian Lamb with Toasted Garlic Dijon Glaze and a Rosemary Demi-Glaze  
*\$7.50 per guest*

## **Whole Baked Virginia Ham**

With Apple Cider Glaze and Assorted Rolls  
*\$3.30 per guest; minimum of 50 guests*

## **Pasta Bar**

*Choice of Two Pastas:*  
Cheese Tortellini | Penne | Farfalle | Rigatoni, Mini Raviolis, Orecchiette  
*Choice of Three Sauces:*  
Roasted Garlic, Creamy Gorgonzola, Roasted Red Pepper, Basil Asiago, Meat Sauce, Tomato with Spicy Italian Sausage, Fresh Tomato Marinara  
Served with Fresh Vegetables  
*\$13.95 per guest; minimum of 20 guests*

## **The Sizzling Wok**

Fresh Vegetables complemented with Chicken and Shrimp, Mandarin Sauce, Ginger Glaze, and Steamed White Rice  
*\$13.95 per guest; minimum of 20 guests*

