





# BANQUETS - Finger Foods

## Finger Sandwiches

Your choice of...

- Tuna Salad
- Chicken Salad
- Ham Salad

**3.00 each**

### Meatball Sliders

With DiSanto's sauce and Mozzarella

**3.50 each**

### Sausage & Pepper Sliders

Housemade sausage, red and green peppers,  
onions and fresh Mozzarella cheese

**4.00 each**

### Godfather Sliders

Genoa salami, Provolone cheese, fresh  
tomatoes and basil drizzled with EVOO

**4.50 each**

### Flat Bread Paninis

on grilled flatbread served with  
DiSanto's tomato sauce

Your choice of...

- Chicken Parmesan
- Eggplant Parmesan
- Veal Parmesan

**4.00 each**

**4.00 each**

**5.00 each**

# BUFFET & CATERING MENU

DiSanto's will assist in the planning for your next event. At DiSanto's, we believe planning your event should be worry-free and enjoyable. We will take care of the details.

You decide, whether your event is here at DiSanto's, home or at the office. If you are planning your event at your home or office, simply give us a 24 hour notice and we will have everything ready for you to pick up at your convenience.

When planning an event at DiSanto's, menus must be confirmed 10 days prior to function. DiSanto's Restaurant is wheelchair accessible.

## Salads

	(Serves 10)	(Serves 20)
Caesar Salad	\$35.00	\$60.00
Garden Salad	\$35.00	\$75.00
Antipasto Salad	\$60.00	\$95.00

## Entrées

Jumbo Cheese Ravioli	\$50.00	\$100.00
Eggplant Parmigiana	\$55.00	\$100.00
Buffalo Chicken Mac 'n Cheese	\$55.00	\$100.00
Chicken Parmigiana	\$60.00	\$120.00
Lasagna	\$60.00	\$120.00
Eggplant Lasagna	\$65.00	\$120.00
Baked Stuffed Chicken <i>with red bell pepper gravy</i>	\$60.00	\$120.00
Chicken Broccoli Romano	\$70.00	\$140.00
Lobster Mac 'n Cheese	\$75.00	\$145.00
Baked Stuffed Haddock	\$80.00	\$160.00

## Breads:

Loaf Italian Loaf	\$5.00
Garlic Bread	\$8.00
Stuffed Breads	\$25.00

Your choice of:

- Salami, Provolone & Pepperoni
- Broccoli & Cheddar
- Pizza - Pepperoni, Mozzarella & Tomato Sauce
- Spinach - Spinach Sautéed with Garlic and Kalamatta Olives & Provolone Cheese
- Please allow 48 hour advanced notice for all stuffed breads

# BUFFET & CATERING MENU

## Sides

	(Serves 10)	(Serves 20)
Long Grain Wild Rice	\$25.00	\$45.00
Penne Pasta		
<i>(additional charge for sauces)</i>	\$25.00	\$45.00
House Made Meatballs	\$25.00	\$50.00
House Made Sausages	\$25.00	\$50.00
Mélange Vegetable Medley	\$30.00	\$60.00

## Desserts

Petit Fours	\$30.00	\$60.00
Tiramisu	\$40.00	\$80.00
Italian Lemon Crème Cake	\$65.00 (serves 12)	

## Our Sauces *Quart*

DiSanto's Tomato Sauce	\$8.00
DiSanto's Marinara Sauce	\$10.00
Meat Sauce	\$12.00
Alfredo Sauce	\$13.00
Puttanesca Sauce	\$13.00

# BANQUETS - Plated Dinners

## *All entrées served with your choice of:*

- Garden Fresh Salad
- Soup du Jour
- House Made Bread and Butter

## **Poultry:**

### **Baked Stuffed Chicken Breast**

Boneless breast of chicken stuffed with a delicate bread stuffing topped with red bell pepper chicken gravy, mashed potato and chef's vegetable

**16.95**

### **Chicken Parmigiana**

Chicken breaded, pan fried in olive oil, topped with DiSanto's tomato sauce and baked with Mozzarella cheese.  
Served with linguine

**16.95**

### **DiSanto's Chicken Romano**

Chicken skillet tossed with fresh broccoli, garlic and olive oil. Finished with a chicken stock and Pecorino Romano cream sauce, tossed with penne

**16.95**

### **Chicken Picatta**

Chicken sautéed with lemon, butter, capers and Italian parsley and chef's vegetable

**16.95**

## **Beef:**

### **Teriyaki Top Sirloin**

8 oz. choice beef with teriyaki sauce

**21.95**

### **Sirloin Strip Steak**

12 oz. finest beef cut to order, seasoned and char grilled to medium, served with chef's vegetable

**23.95**

### **Filet Mignon**

Melt in your mouth filet of tenderloin, wrapped in bacon and prepared to perfection, served with chef's vegetable

**26.95**

# BANQUETS - Plated Dinners

## *All entrées served with your choice of:*

- Garden Fresh Salad or Soup du Jour
- Potato, Pasta or Long Grain Wild Rice
- Seasonal Vegetable
- House Made Bread and Butter

## **Seafood:**

### **Shrimp Scampi**

Sweet baby shrimp sautéed with garlic, olive oil, sherry, basil and butter. Served over a bed of steaming linguine

**17.95**

### **Haddock Marinara**

Baked fillet of fresh native haddock nestled on a bed of house made marinara

**17.95**

### **Baked Stuffed Haddock**

Fresh native haddock filled with a light seafood stuffing and baked in wine and butter sauce

**18.95**

## **Vegetarian:**

### **Linguine Marinara**

DiSanto's own marinara sauce made with tomatoes, fresh basil, garlic and olive oil, served over a bed of steaming linguine

**15.95**

### **Fettuccine Alfredo**

House made creamy blend of Pecorino Romano cheese and cream, served over a bed of steaming fettuccine

**15.95**

### **Eggplant Parmigiana**

Freshly sliced eggplant sautéed in olive oil and baked with DiSanto's marinara sauce, topped with Mozzarella cheese.

**16.95**

# BANQUETS - Beverages and Desserts

*DiSanto's offers a full bar and lounge  
with a wide selection of Spirits, Domestic and Imported Beers and Wines*

## Toasting Beverages:

- Champagne
  - Sparkling Cider
  - Mimosa
- 3.95 per person

## Pot Coffee:

Regular or Decaffeinated 15.00

## Soda Pitchers:

Pepsi, Diet Pepsi, Sprite, Root Beer,  
Ginger Ale, Club Soda 12.00

## Dessert:

French Vanilla Ice Cream  
with Chocolate Sauce and Whipped Cream 4.00

Chocolate Cream Pie 4.00

Tiramisu  
Lady fingers lightly soaked in espresso brandy, layered  
with sweetened Mascarpone cheese, dusted with cocoa 5.00

Italian Lemon Cake  
Lemon cake filled with sweetened Mascarpone cheese 6.00

## All Occasion Cakes:

8" 6 people 25.00

10" 10-15 people 45.00

12" 15-25 people 65.00

Italian Lemon Cake 14 people 75.00

Sheet Cake up to 50 people 125.00

*Looking forward to welcoming you!*



# BANQUETS

## General Information

1. Prices are subject to change.
2. The prices listed are subject to Maine state sales tax and 20% gratuity.
3. Our function rooms are wheelchair accessible.
4. Please be advised that confetti is not allowed as decoration.

## Room Rates

- If room rates apply, rates will be determined by overall menu and beverage selection.
- DiSanto's reserves the right to change a room assignment if the guaranteed number of guests is different from the original estimate.
- An additional cost may apply for rooms Friday, Saturday and Sunday.

## Payments

- Final payment is required at the completion of your function.
- We accept major credit cards and cash.
- Separate checks are not available.

## Deposits

- 50% non-refundable deposit is required to confirm your event.
- Deposit will be deducted from the final bill.

## Service

For the best service:

- |                        |                  |
|------------------------|------------------|
| • Fewer than 30 Guests | 3 Entrée Choices |
| • 30 - 60 Guests       | 2 Entrée Choices |
| • 60 Guests and Over   | 1 Entrée Choice  |

Menus must be confirmed **2 weeks** prior to function.  
Entrée counts must be called in **7 days** prior to function.

*The prices listed are subject to Maine state sales tax and  
20% gratuity and/or delivery fee.*



Guarantee count 10 business days prior to event: \_\_\_\_\_

Cancellation Policy - 2 weeks in advance of scheduled date.

Charges: \_\_\_\_\_

7% Tax: \_\_\_\_\_

20% Gratuity: \_\_\_\_\_

Room Charges: \_\_\_\_\_

Set-up Fee: \_\_\_\_\_

Non-Refundable Deposit: \_\_\_\_\_

Balance: \_\_\_\_\_

**Please review, sign and return copy to insure your reservation**

Client Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Manager Signature: \_\_\_\_\_ Date: \_\_\_\_\_

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