



Fine Italian Cuisine, Choice Steaks and Fresh Maine Seafood

*Banquets • Birthdays • Graduations • Anniversaries • Business Meetings
Retirement Parties • Christmas Parties • Bereavements • Rehearsal Dinners*

Thank you for choosing DiSanto's!

We have a proud tradition of serving quality Italian and American cuisine to the Lakes Region area. We strive to give you and your guest an experience that is the utmost in comfort and the most memorable. Whether you are planning a birthday party, rehearsal dinner or a company outing, we can provide you with an affordable option. Allow me to introduce our staff, menu selections and our newly designed restaurant.

Our event planner has over 30 years of experience and has provided guests with extraordinary gatherings. We will be available to you throughout the entire planning stages of your event and can provide you with some great suggestions as to what has worked well with past events. We have the ability to transform your event into something your guest will remember for years to come.

Thank you for choosing DiSanto's for your special occasion. Included in this package you will find our group menus and related information necessary to plan your event.

Sincerely,
Anna DiSanto
Customer Service

322 West Gray Road • Gray, Maine 04039
Phone: 207-428-4300 • Fax: 207-428-4302
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www.disantosrestaurant.com

BANQUETS - Finger Foods

Ordering Guide:

- Finger foods served before a planned meal, estimate 3 pieces per person.
- Finger foods reception only, estimate 6-8 pieces per person.
- When planning a finger foods reception at dinner time, please consider ordering additional pieces per person.

Cold Finger Foods

| | (per 25 pieces) | (per 50 pieces) | (per 100 pieces) |
|---|-----------------|-----------------|------------------|
| Bruschetta Pomodoro Fresh tomato, olive and Italian cheese on garlic crostini | 20.00 | 40.00 | 75.00 |
| Chips and Dip Your choice of: Traditional Potato Chips & Pepper Parmesan Dip Tortilla Chips with Fresh Salsa & Sour Cream | 25.00 | 45.00 | 90.00 |
| Vegetable Crudités | 35.00 | 65.00 | 125.00 |
| Chilled Shrimp Cocktail Served with cocktail sauce | 45.00 | 85.00 | 165.00 |
| Assorted Cheeses, Fresh Fruit and Crackers | 50.00 | 95.00 | 185.00 |

Hot Finger Foods

| | | | |
|--|-------|--------|--------|
| Italian Nachos Tri-colored tortilla chips, crumbled sausage, and fresh vegetables topped with Pecorino Romano cheese sauce | 35.00 | 55.00 | 95.00 |
| Fried Mac n Cheese Bites | 30.00 | 55.00 | 105.00 |
| Fried Raviolis On a bed of tomato sauce topped with roasted garlic aioli sauce | 30.00 | 55.00 | 100.00 |
| Chicken Tenderloin Served with buffalo, BBQ, or sweet and sour sauce for dipping | 35.00 | 65.00 | 125.00 |
| Baked Stuffed Mushrooms Large mushrooms with our own special stuffing, finished with Pecorino Romano cheese sauce | 35.00 | 65.00 | 125.00 |
| Four Cheese and Spinach Artichoke Dip With parmesan crostini | 45.00 | 90.00 | 175.00 |
| Bacon Wrapped Scallops Tender and sweet, glazed with maple | 65.00 | 115.00 | 225.00 |

BANQUETS - Finger Foods

Finger Sandwiches

Your choice of...

- Tuna Salad
- Chicken Salad
- Ham Salad

2.75 each

Meatball Sliders

With DiSanto's sauce and Mozzarella

3.00 each

Sausage & Pepper Sliders

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

3.00 each

Godfather Sliders

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

3.00 each

Flat Bread Paninis

on grilled flatbread served with
DiSanto's tomato sauce

Your choice of...

- Chicken Parmesan
- Eggplant Parmesan
- Veal Parmesan

3.00 each

3.00 each

4.00 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 | \$30.00 | \$60.00 |
| Garden Salad | \$35.00 | \$75.00 |
| Antipasto Salad | \$50.00 | \$95.00 |

Entrées

| | | |
|-----------------------------------|---------|----------|
| Jumbo Cheese Ravioli | \$50.00 | \$100.00 |
| Eggplant Parmigiana | \$50.00 | \$100.00 |
| Buffalo Chicken Mac 'n Cheese | \$55.00 | \$100.00 |
| Chicken Parmigiana | \$60.00 | \$120.00 |
| Lasagna | \$60.00 | \$120.00 |
| Eggplant Lasagna | \$60.00 | \$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
- 2.95 per person

Pot Coffee:

Regular or Decaffeinated 15.00

Soda Pitchers:

Pepsi, Diet Pepsi, Sprite, Root Beer,
Ginger Ale, Club Soda 10.00

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 4.50

Italian Lemon Cake
Lemon cake filled with sweetened Mascarpone cheese 5.00

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 65.00

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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