

# MONASTERO'S

RISTORANTE & BANQUETS

## *Funeral Luncheon Menu*

***The Funeral Luncheon Menu includes the following for the price of the entrée:***

*First Course ~ Soup or Garden Salad (serve both for 1.00 extra per Guest)*

*Entrée*

*Vegetable Complement*

*Pasta, Potato, or Rice*

*Dessert Course*

*Freshly Baked Dinner Rolls*

*Coffee and Tea*

***The Funeral Luncheon Menu includes the following amenities:***

*Use of Private Dining Room for Three Hours*

*Public Address System*

*Background Music*

*Guests with special dietary needs will be accommodated.*

***Funeral Luncheon Menu prices are subject to tax and service charge.***

*Should the host object to bar and/or coatroom tip jars, there will be a 1.00 per person/per bartender and/or coatroom attendant service charge.*

*A guaranteed count must be established when booking the event. Increases to the guarantee may be called in the morning of the Funeral.*

***Please note that the count provided by any Funeral Director above the guarantee will serve as an increase and will be prepared for.***

*If the actual attendance is less than the guarantee, the additional meals prepared will be packaged for you to take home.*



# Funeral Luncheon Entrée Selections

\* Some items may not be available due to the short notice of Funeral Luncheons

## BEEF ENTRÉES

PETITE FILET MIGNON ALLA MARSALA  
marsala wine, mushroom and onion sauce

ROAST TENDERLOIN ON BEEF  
served au jus or with Marsala wine sauce

## POULTRY ENTRÉES

*The following entrées are prepared with boneless breast of chicken*

CHICKEN BREAST MARSALA  
marsala wine, mushroom, and onion sauce

CHICKEN BREAST BOLOGNESE  
prosciutto, mozzarella cheese & creamy tomato sauce

CREPES ALLA VENEZIA  
chicken crepes with wine, mushrooms and onions

CHICKEN BREAST PARMIGIANA  
breaded with tomato sauce and mozzarella cheese

CHICKEN BREAST LIMONE  
lemon-butter sauce

CHICKEN BREAST MADEIRA  
Portobello, shiitake, button mushrooms in madeira sauce

CHICKEN BREAST VESUVIO  
garlic, rosemary, and white wine

CHICKEN BREAST ALLA GRAZIE  
prosciutto, artichoke hearts with sherry sauce

## FISH & SALAD ENTRÉES

LAKE SUPERIOR WHITEFISH  
broiled or served "alla Gina," with bread crumbs,  
garlic, oregano, and olive oil

CRAB CAKES LIMONE  
lump crab & shrimp cakes over romaine in a lemon-butter sauce

FILLET OF SALMON  
broiled or served "alla Gina," with bread crumbs,  
garlic, oregano, and olive oil

GRILLED TUSCAN SALMON SALAD  
Cannellini beans, tomato, zucchini & kalamata olives over  
Fresh spinach, tossed in a lemon-dijon dressing

FILLET OF TILAPIA LIMONE  
sautéed and served in a lemon-butter sauce

GRILLED CHICKEN BREAST SALAD  
with choice of dressing

## VEGETARIAN ~ VEGAN ~ GLUTEN FREE ENTRÉES

*The following entrees include first course, second course, dessert and coffee*

HOMEMADE MANICOTTI  
ricotta cheese filled pasta rolls

EGGPLANT PARMIGIANA  
layered with tomato sauce and mozzarella cheese

HOMEMADE LASAGNA  
filled with spinach & ricotta cheese

PORTOBELLO MUSHROOM MARSALA  
marsala wine and onion sauce, served over polenta

MARINATED GRILLED SEASONAL VEGETABLES ~ over gluten free pasta with extra virgin olive oil & garlic

## SPECIAL ITALIAN FAMILY STYLE LUNCHEON

*The following menu includes first course, second course, dessert and coffee*

*For the entrée, we will serve each table platters of*

TENDER ROASTED CHICKEN ITALIANA

ITALIAN SAUSAGE WITH PEPPERS *or* ITALIAN ROAST BEEF

\* SUBSTITUTE AN ENTRÉE WITH WHITEFISH ~ 1.95 OR ADD A WHITEFISH ENTREE ~ 3.95

PENNE WITH MEAT *or* TOMATO SAUCE

GREEN BEANS ALMONDINE

OVEN ROASTED *or* WHIPPED POTATOES

***Tax and Service Charge will be added to the price of the Private Luncheon Entrée.***

\*Some items may not be available  
due to the short notice of Funeral Luncheons



## Entrée Compléments

The Funeral Luncheon includes Soup OR Garden Salad for the first course, unless it is a family style luncheon – Add both for 1.00 per person

### FIRST COURSE ~ SOUP OR FRUIT CUP

Choose either a FRESH FRUIT CUP or one of the following soups:

MINISTRONE

PASTA E FAGIOLE

TUSCAN TOMATO BASIL CORN

TORTELLINI IN BRODO

CHICKEN VEGETABLE RICE

VEGETABLES IN BRODO

MUSHROOM BARLEY

CARROT

#### Premium Soups ~ 1.00 per person:

CREAM OF CHICKEN & RICE

CREAM OF SPINACH

CREAM OF BROCCOLI

ITALIAN WEDDING SOUP

CREAM OF MUSHROOM

BUTTERNUT SQUASH & SAUSAGE

### SECOND COURSE ~ GARDEN SALAD

FRESH GREENS GARNISHED WITH RED CABBAGE, CARROTS, AND TOMATO

Choice of two homemade dressings: Italian, 1000 Island, Creamy French, Creamy Garlic, or Ranch

#### Premium Salads:

CAESAR SALAD ~ romaine tossed with croutons and homemade Caesar dressing ~ 2.00

CAPRESE SALAD ~ fresh basil, tomatoes, and fresh mozzarella ~ 2.50

CITRUS SALAD ~ romaine, fresh orange slices, toasted almonds, citrus-olive oil dressing ~ 2.50

ITALIAN WALDORF ~ mesclun greens, candied walnuts, pear, gorgonzola, raspberry vinaigrette ~ 2.50

### INTERMEZZO (optional)

ITALIAN LEMON, STRAWBERRY, or POMEGRANITE SORBET served in champagne glass with mint ~ 1.50

### ENTRÉE VEGETABLE COMPLEMENT

Choose one:

CARROTS JULIENNE & CUT GREEN BEANS

GLAZED BABY CARROTS & GARDEN PEAS

SAUTEED SPINACH WITH GARLIC & OIL

JULIENNE OF CARROTS & ZUCCHINE

FRENCH GREEN BEANS ALMONDINE

BROCCOLI & GLAZED CARROTS

GREEN BEANS WITH TOMATOES & ONIONS

FRESH MIXED SEASONAL VEGETABLES

JULIENNE OF ZUCCHINE, YELLOW SQUASH & RED PEPPERS

#### Premium Vegetables:

ASPARAGUS WITH GARLIC & OIL ~ 1.00

ASPARAGUS BUNDLED WITH GREEN ONION ~ 2.00

### PASTA ~ POTATO ~ RICE (Pasta, if chosen, is served as an individual course before the salad)

Choose one:

MEZZI RIGATONI, PENNE, ORECCHIETTE, or FARFALLE with meat or tomato sauce

WHIPPED POTATOES

DOUBLE BAKED POTATO

ROASTED RED POTATOES

VESUVIO POTATOES

AMERICAN BAKED POTATO

ANNA POTATOES

DOUBLE BAKED RISOTTO

RISOTTO WITH PEAS & ONIONS

#### Premium Pasta ~ Rice:

WILD RICE BLEND ~ 1.50

PENNE AL VODKA ~ 1.95

SPINACH LASAGNA ~ 3.50

Ask about one of our delicious pasta sauces or homemade pasta specialties from the Main Dining Room into your pasta course

### DESSERT COURSE

Choose one:

SPUMONI ICE CREAM

VANILLA ICE CREAM

ITALIAN LEMON ICE

CHOCOLATE SUNDAE

RAINBOW SHERBET

STRAWBERRY SUNDAE

MONASTERO'S HOMEMADE CHEESECAKE – Plain or Cappuccino

#### Premium Desserts:

TRIO OF APPLE CINNAMON PURSE, TUXEDO CHOCOLATE STRAWBERRY, & TIRAMISÚ ~ 4.50

TRIO OF DOUBLE CHOCOLATE TORTE, MINI CANNOLI, & GLAZED FRUIT TART ~ 4.95

FRUIT MACEDONIA ~ assortment of fresh cut fruit ~ 2.50

PLATTER OF ITALIAN PASTRIES ~ 3.00

Also see our Premium Pastries & Desserts Menu for additional homemade dessert options



**HOSTED / CASH BAR PRICING**

House Wines.....	7.00 per drink
House Liquor Brands.....	7.00 per drink
Premium Liquor Brands.....	7.50/8.00 per drink
Miller Genuine Draft/Miller Light.....	4.50 per bottle
Heineken /Peroni.....	5.00 per bottle
Soft Drinks.....	2.00 per drink

***There is a \$75.00 set-up charge per bar for cash and hosted bars***

**WINES**

House Brand White, Red, or White Zinfandel.....	18.00 per bottle
Three hours of Beer, Wine & Soda .....	15.00 per person

*Premium Wine selections are available from the Restaurant Wine List*

**DELUXE OPEN BAR A LA CARTE ~ PER PERSON**

One hour before dinner.....	12.00
One hour before dinner, wine with dinner.....	15.00
One hour before dinner, wine with dinner, one hour after dinner.....	18.00
One hour before dinner, wine with dinner, two hours after dinner.....	21.00

**EXTRAS**

Fruit Punch Bowl.....	2.00 per person
Fruit Punch Bowl with liquor.....	3.00 per person
Domestic Champagne.....	21.00 per bottle

*Premium Champagne selections are available from the Restaurant Wine List*

***tax and service charge will be added to the above listed prices***

Prices and items on menu are subject to change without notice.  
 Guarantee and payment are due 10 days prior to the event.  
 Increases to the guarantee must be received at least 4 days prior to event.  
 Should the host object to bar tip jars, there will be a \$1.00/person per bartender gratuity charge.