



Banquet Menu

We are located inside the Hampton Inn & Suites hotel.

118 U.S. Highway 46 East, Fairfield

973-575-6500

www.calandrasmedgrill.com

Package prices do not include tax and gratuity.

All prices are subject to 6.625% sales tax, 2% administrative fee, and 18% gratuity.

Breakfast Buffet

\$28 per person. Minimum of 25 adults required.

*Scrambled Eggs
Home Style Potatoes
Bacon
Sausage
French Toast
Fresh Fruit Salad
Bagels, Croissants, Danish, Muffins, and Rolls
Coffee, Tea, Juice, and Soda*

Brunch Buffet

\$40 per person. Minimum of 25 adults required.

*Scrambled Eggs
Home Style Potatoes
Bacon
Sausage
French Toast
Fresh Fruit Salad
Bagels, Croissants, Danish, Muffins, and Rolls
1 Salad
1 Pasta
1 Entrée
1 Dessert
Coffee, Tea, Juice, and Soda*

Optional Upgrades

*Omelet Station ▪ \$200 fee
Pancakes ▪ \$2 pp
Waffles ▪ \$2 pp
Eggs Benedict ▪ \$3 pp
Smoked Salmon Platter ▪ \$5 pp*

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Buffet Packages

***Minimum of 25 adults required.
Calandra's freshly baked dinner rolls included.
Soda, coffee, and tea included.***

Package A ▪ \$40 per person

*Cold Antipasto
2 Salads
2 Pastas
2 Entrées
Roasted Potatoes
Sautéed Garden Vegetables
1 Dessert*

Package B ▪ \$48 per person

*Cold Antipasto
2 Salads
2 Pastas
Prime Rib Carving Station
2 Entrées
Roasted Potatoes
Grilled Vegetables
1 Dessert*

Package C ▪ \$62 per person

*Cold Antipasto
1 Hot Appetizer
2 Salads
2 Pastas
Filet Mignon Carving Station
3 Entrées
Roasted Potatoes
Grilled Vegetables
1 Dessert
Fruit Platter*

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Sit Down Packages

*All entrées served with roasted potatoes and sautéed garden vegetables.
Calandra's freshly baked dinner rolls included.
Soda, coffee, and tea included.*

Package A ▪ \$42 per person

1 Appetizer (family style)

1 Salad

1 Pasta

1 Entrée (from 2 choices)

1 Dessert

Package B ▪ \$52 per person

2 Appetizers (family style)

1 Salad

1 Pasta

1 Entrée (from 3 choices)

1 Dessert

Package C ▪ \$65 per person

Hot & Cold Antipasto (family style)

1 Salad

1 Pasta (from 2 choices)

1 Entrée (from 3 choices)

Grilled Vegetables (family style)

1 Dessert

Fruit Platter

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Appetizer Choices

Cold Antipasto ▪ *Melon and Prosciutto* ▪ *Tomato Bruschetta*
Sliced Smoked Salmon with Horseradish Cream
Sausage with Potatoes, Onions and Peppers
Fried Calamari ▪ *Rice Croquettes*
Shrimp Scampi (additional \$3 pp)

Salad Choices

Arugula ▪ *Arugula, onions, tomatoes and shaved parmesan cheese in a balsamic vinaigrette*
Caesar ▪ *Romaine lettuce, parmesan cheese with homemade croutons*
House ▪ *Red leaf lettuce, onions and tomatoes in a house vinaigrette*
Tricolor ▪ *Arugula, radicchio, endive, tomatoes, and feta cheese in a house vinaigrette*
Mesclun ▪ *Mixed mesclun greens, walnuts, pears, and Gorgonzola cheese in a white balsamic vinaigrette (additional \$2 pp)*

Pasta Choices

Cheese Tortellini Alfredo ▪ *Cheese tortellini in a creamy Alfredo Sauce*
Farfalle ▪ *Bow Tie Pasta with cherry tomatoes in a creamy pesto sauce*
Oricchiette ▪ *With broccoli in a garlic and olive oil sauce*
Penne Vodka ▪ *Penne in pink vodka sauce*
Rigatoni Bolognese ▪ *Braised meat sauce topped with seasoned ricotta cheese (additional \$2 pp)*

Entrée Choices - Fish

Blackened Salmon ▪ *In a garlic and olive oil sauce*
Mahi-Mahi ▪ *Livornese, with capers and black olives in a fresh plum tomato sauce*
Salmon ▪ *Broiled and served with a dill sauce*
Sole ▪ *Oreganata style in a lemon sauce*
Shrimp Scampi ▪ *Sautéed in a white wine garlic and oil sauce (additional \$4 pp)*

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Entrée Choices - Chicken

- Balsamico** ▪ Grilled, topped with fresh tomato bruschetta in a balsamic glaze
- Francese** ▪ Floured, egg-dipped, and sautéed in a lemon butter white wine sauce
- Margherita** ▪ With artichoke hearts, Pignoli nuts and sun dried tomatoes in a Scampi sauce
- Marsala** ▪ In a Marsala mushroom sauce
- Parmesan** ▪ Breaded and topped with cheese over tomato sauce
- Picatta** ▪ Floured and sautéed with capers in a butter white wine sauce
- Pizzaiolla** ▪ Peppers, onions, topped with melted Mozzarella in light Marinara sauce

Entrée Choices – Veal (additional \$3 pp)

- Francese** ▪ Floured, egg-dipped, and sautéed in a lemon butter white wine sauce
- Marsala** ▪ In a Marsala mushroom sauce
- Picatta** ▪ Floured and sautéed with capers in a butter white wine sauce
- Siciliano** ▪ Floured and sautéed with black olives and fresh plum tomato sauce and topped with melted fresh Mozzarella cheese

Entrée Choices - Meat

- Pork Scallopini** ▪ In a Marsala sauce
- Beef Short Rib** ▪ Slow braised beef topped with natural gravy (only available for sit down packages)
- Prime Rib** ▪ Au jus (additional \$6 pp)
- Filet Mignon** ▪ Sliced and served with a green Peppercorn sauce (additional \$8 pp)

Dessert Choices

- Assorted Mini Pastries ▪ Assorted Butter Cookies
- Cake ▪ Tiramisu ▪ Ricotta Cheesecake
- Ice Cream Bar with Toppings (additional \$2 pp)
- Fresh Fruit Salad (additional \$3 pp)

There is a serving fee of \$2 pp if you bring your own dessert.

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Beverage Menu

Domestic Beer
\$25 per 6 bottles

Imported Beer
\$30 per 6 bottles

Vino Calandra Wine
\$20 per bottle

Sangria
\$20 per pitcher

Champagne Toast
\$5 pp

Mimosa
\$8 per glass

Bloody Mary
\$8 per glass

	Setup Fee	One (1) Hour	Three (3) Hours
Open Bar	\$75	\$20 pp	\$35 pp
Premium Open Bar	\$75	\$27 pp	\$45 pp

Cocktail Party (Buffet Style)

\$42 per person. Minimum of 25 adults required.

Two (2) Hour Open Bar

Featuring House Liquor / Wine and Domestic Beer

Hors D'oeuvres ▪ Choice of three (3)

Crudités with Assorted Dips ▪ Shrimp Cocktail ▪ Tomato Bruschetta

Chicken Wings ▪ Coconut Shrimp ▪ Mini Hot Dogs ▪ Pizza

Mini Crab Cakes ▪ Mushrooms Stuffed with Vegetables

Ricotta Croquettes ▪ Spring Rolls

Vegetable or Cheese Quiche

Pasta Dish ▪ Choice of one (1)

Orecchiette with Broccoli in Garlic and Oil ▪ Penne with Vodka Sauce ▪ Rigatoni Pomodoro

Children's Meals

\$15 per child for children ages 5-12. No charge for children 4 and under.

Chicken Fingers with French Fries ▪ Penne Pasta with Butter ▪ Thin Crust Cheese Pizza

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