

ZARLETTI

— M E Q U O N —

EVENT MENU

SPRING 2024

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EVENT MENU

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V - Vegetarian / VG - Vegan / DF - Dairy Free / GF - Gluten Free
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EVENT MENU 2024



Thank you for your interest in Zarletti Mequon for your event.

We offer several different event packages to make planning your event simple, and ensuring your guests have a wonderful experience. We will assist you at every step of the process.

Buffet

- Perfect for larger groups where cost is a factor.
- Allows greater flexibility and more food choice options.

Family Style

- A great choice for groups who want a more intimate, casual dining experience.
- Cost effective.

Plated Dinners

- Formal and impressive: Excellent for business events and formal family occasions.
- A wide variety of options to choose from.
- Budget conscious options to extravagant dining experiences.

We look forward to working with you and putting together an event that you and your guests will enjoy and remember.

Kareena Jaiswal
Special Events Coordinator
M 414 316 8616

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DELUXE PLATED DINNER



Minimum 12 persons. 95 per person.

All options include bread basket, butter and oil, personalized event menus and colored cloth napkins.

All pricing exclusive of 5.5% sales tax and 22% gratuity. Minimum contractual food and beverage spend required. Room rental and setup charges may apply. All prices subject to market adjustment.

Wine service available starting at 44 per bottle. 10 per person for each additional entree selection.

Entree selection counts for your group are due two weeks prior to your event.

Salad Course

Select one for your event:

- House Salad
- Italian Chopped Salad
- Caesar Salad

Entree Course

Select two for your event, entree selection count due two weeks prior to your event:

- Chicken Breast *with mozzarella & bruschetta*
- Beef Tenderloin *with peppercorn cream sauce*
- Halibut *with pineapple salsa*

Dessert Course

Select one for your event:

- Cheesecake
- Flourless Chocolate Cake
- Tiramisu

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SHOWER PACKAGES



Available only on Saturday and Sunday, 10:30 am to 3:30 pm

All options include bread basket, butter and oil, personalized event menus and colored cloth napkins.

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All entree selection counts are due two weeks in advance of your event.

QUALITY SHOWER *46 per person, pasta course served buffet or family style*

- *Choose one first course for your guests*
 - House Salad
 - Caesar Salad
- *Choose two pasta courses for your guests*
 - Penne Pomodoro [v]
 - Farfalle Grilled Chicken
 - Cheese Ravioli [v]
 - Spaghetti Della Nonna

DELUXE SHOWER *56 per person*

- Welcome Mimosa (prosecco and orange juice)
- *Choose one first course for your guests*
 - House Salad
 - Caesar Salad
- *Choose two entree courses for your guests to choose from*
 - Lemon Chicken
 - Eggplant Parmesan [v]
 - Pappardelle Bolognese
 - Salmon

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All entree selection counts are due two weeks in advance of your event.

PREMIUM SHOWER *66 per person*

- Welcome Mimosa (prosecco and orange juice)
- *Choose one first course for your guests*
 - House Salad
 - Caesar Salad
- *Choose two entree courses for your guests to choose from*
 - Lemon Chicken
 - Eggplant Parmesan [v]
 - Pappardelle Bolognese
 - Salmon
- Choose one dessert course for your guests
 - Tiramisu
 - Flourless Chocolate Cake
 - Cheesecake

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FAMILY STYLE / BUFFET PACKAGES



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PACKAGE #1 *42 per person*

- *Choose one first course for your guests*
 - House Salad
 - Caesar Salad
- *Choose three entree courses for your guests to choose from*
 - Rigatoni Bolognese
 - Spaghetti Della Nonna
 - Filetto Di Manszo E Funghi
 - Farfalle Grilled Chicken
 - Cavatappi Salsiccia Marsala

PACKAGE #2 *48 per person*

- *Choose one first course for your guests*
 - House Salad
 - Caesar Salad
- *Choose three entree courses for your guests to choose from*
 - Lasagna
 - Spaghetti Della Nonna
 - Chicken Parmesan *per person 8*
 - Cheese Ravioli
 - Linguini Scampi Aglio Olio *per person 12*

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FAMILY STYLE / BUFFET PACKAGES



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PACKAGE #3 *56 per person*

- *Choose one first course for your guests*
 - House Salad
 - Caesar Salad
 - Italian Chopped Salad
- *Choose three entree courses for your guests to choose from*
 - Salmon
 - Lemon Chicken
 - 6oz Filet Mignon
 - Veal Marsala

PACKAGE #4 *56 per person*

- *Choose one first course for your guests*
 - House Salad
 - Caesar Salad
 - Italian Chopped Salad
- *Choose three entree courses for your guests to choose from*
 - Rigatoni Bolognese
 - Linguini Scampi Aglio Olio *per person 12*
 - Chicken Parmesan *per person 8*
 - Salmon
 - Lemon Chicken

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FAMILY STYLE / BUFFET PACKAGES



All options include bread basket, butter and oil, personalized event menus and colored cloth napkins.

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PACKAGE #5 *64 per person*

- *Choose one first course for your guests*
 - House Salad
 - Caesar Salad
 - Italian Chopped Salad
- *Choose three entree courses for your guests to choose from*
 - Alaskan Halibut
 - New York Strip *per person 10*
 - Ribeye *per person 10*
 - Braised Short Ribs
 - Lamb Rack

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COCKTAIL RECEPTION



Served on a buffet. Minimum 15 adult guests.

All pricing exclusive of 5.5% sales tax and 22% gratuity. Minimum contractual food and beverage spend required. Room rental and setup charges may apply. All prices subject to market adjustment.

PIECE HORS D'OEUVRE

- Chicken Saltimbocca Bite - *chicken wrapped with prosciutto, sage in a white wine sauce* 4 GF
- Veal and Beef Meatball - *with della Nonna sauce, pecorino cheese and herbed breadcrumbs* 3
- Mini Arancini - *breaded Italian rice balls with a smoked gouda center, served with a side of pomodoro* 6
- Bacon-wrapped Water Chestnuts 4 GF
- Caprese Skewer - *fresh mozzarella cheese, tomato, basil, balsamic drizzle* 4 GF
- Beef Tenderloin Bites - *marinated grilled beef tenderloin with housemade horseradish cream sauce* 4 GF
- Mini Crab Cakes - *served with red pepper aioli* 8
- Pancetta Wrapped Shrimp - *rosemary skewered and grilled with housemade cocktail sauce* 7
- Cocktail Shrimp - *cold blanched with housemade cocktail sauce* 5
- Stuffed Mushroom Caps - *spinach, artichoke, onion, mascarpone cheese* 3 GF V
- Italian Sausage Stuffed Mushroom Caps 4
- Bruschetta - *grilled bread rubbed with garlic, topped with olive oil and salt, diced tomato, basil, balsamic drizzle* 3 V GF

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PLATTER HORS D'OEUVRE

- Fresh Fruit - *seasonal fresh fruits* 75 (feeds 25) 125 (feeds 50)
- Vegetables - *seasonal vegetables, ranch dip* 75 (feeds 25) 125 (feeds 50)
- Spinach and Artichoke Dip - *with housemade pita chips* 75 (feeds 25) 125 (feeds 50)
- Antipasti - *Italian meats, cheeses, marinated olives, marinated artichoke hearts, seasonal vegetables* 150 (feeds 25) 200 (feeds 50)
- Fried Olives - *stuffed with pork, sausage and chicken, topped with grated pecorino cheese* 48 (feeds 8)
- Calamari - *fried calamari with Calabrian chile aioli* 54 (feeds 8)

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SALADS

Salads may be ordered as a plated side or entree item.

Medium and Large bowl salads may be served buffet or family style.

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			<i>Medium</i>	<i>Large</i>
	<i>Side</i>	<i>Entree</i>	<i>Bowl</i>	<i>Bowl</i>
Caesar	6	16	45	60
<i>Romaine hearts, parmigiano, herb croutons, creamy housemade Caesar dressing</i>				
Italian Chopped	12	18	45	60
<i>Romaine hearts, tomato, green onion, gorgonzola cheese, Italian couscous, prosciutto, creamy red wine vinaigrette</i>				
House	8	16	35	55
<i>Mixed greens, red onion, pecorino cheese, tomato, house vinaigrette</i>				

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MAIN COURSE

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All pricing is per entree selection. Each entree serves approximately 3 people for family style and buffet service. Quantities determined by guest count by event coordinator.

Gluten free pasta available for some selections, premium 4

All pricing exclusive of 5.5% sales tax and 22% gratuity. Minimum contractual food and beverage spend required. Room rental and setup charges may apply. All prices subject to market adjustment.

- Linguini Scampi Aglio Olio - *jumbo shrimp, garlic, herbs, chili flake* 30
- Cavatappi Salsiccia Marsala - *spicy Italian sausage, wild mushrooms, onions, walnuts, marsala cream sauce* 28
- Spaghetti Della Nonna - *veal and beef meatballs, meat sauce* 26
- Rigatoni Bolognese - *rich stewed beef, pork and veal tomato sauce, finished with a touch of cream* 28
- Farfalle Chicken - *grilled diced chicken, tri-color pepper, onion, green peas, tossed in a garlic cream sauce* 26
- Filetto di Manzo e Funghi - *beef tenderloin tips, sliced mushroom, onion, truffle and garlic cream sauce* 30
- Homemade Ravioli - *chef's selection, varies* 28
- Four-Cheese Ravioli - *choice of brown butter sage, pomodoro, or garlic cream* 28
- Eggplant Parmesan - *layered with mozzarella, parmesan, and tomato cream sauce; served with pasta in a tomato cream sauce* V 24
- Chicken Parmesan - *as eggplant above, substitute chicken* 34
- Lasagna - *ricotta, mozzarella, beef, with slow-cooked tomato sauce* Half pan 85
Full pan 175

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PREMIUM MAIN COURSE

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All pricing is per entree selection. Each entree serves approximately 2 people for family style and buffet service. Quantities determined by guest count by event coordinator. Entrees served with chef's choice of vegetables and garlic mashed potatoes unless noted. All pricing exclusive of 5.5% sales tax and 22% gratuity. Minimum contractual food and beverage spend required. Room rental and setup charges may apply. All prices subject to market adjustment.

- Salmon - *herbed grilled salmon with lemon olive oil* GF 32
- Alaskan Halibut - *pan sauteed pistachio-cruste d with a Door County cherry beurre blanc sauce* 42
- Lemon Chicken - *panko cruste d and pan sautee d chicken breast with lemon and white wine pan sauce* 32
- Half Chicken - *pan seared, semi boneless half split chicken with lemon butter pan sauce* GF 32
- Petite Filet Mignon - *port wine reduction, mushrooms* GF 6 oz. 45
GF 8 oz. 60
- New York Strip - *12 oz., sliced, chef's choice of sauce* GF 70
- Ribeye - *12 oz., chef's choice of sauce* GF 70
- Braised Short Ribs - *braise d in rich amber beer and white wine sauce, served with saffron risotto* 45
- Rack of Lamb - *port wine demi glace* 48
- Strauss Veal Marsala - *breade d Strauss veal cutlets, lightly breade d and pan sautee d, marsala wine sauce* 42

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PIZZA



Pricing is per pizza. Approximately 1 to 3 persons per 10-inch pizza.

Gluten-free crust, premium 4

All pricing exclusive of 5.5% sales tax and 22% gratuity. Minimum contractual food and beverage spend required. Room rental and setup charges may apply. All prices subject to market adjustment.

- Margherita - *tomato sauce, fresh mozzarella, basil* V 18
- Bianca - *roasted garlic cream, pecorino, parmesan, fresh mozzarella, chevre, white truffle oil* 22
- Diavola - *tomato sauce, fresh mozzarella, spicy sausage, spicy soppressata, basil* 22
- Prosciutto con Rucola - *tomato sauce, fresh mozzarella, prosciutto, arugula, parmigiano* 26
- Del Rey - *truffle cream, rosemary herb, fresh mozzarella, mushroom, prosciutto* 28

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DOLCI

All prices are per piece.

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- Tiramisu - *traditional favorite made from ladyfinger cookies dipped in espresso and brandy, layered with mascarpone cream and cocoa* 11
 - Half Piece of Tiramisu - *served in a martini glass* 7
- Flourless Chocolate Cake - *rich cake with slivered almonds, whipped cream* GF 10
- Ricotta Cheesecake - *chef's choice of housemade sauce* 11
- Gelati - *vanilla, chocolate or pistachio* GF 7
- Sorbetti - *wild berry or lemon* GF 7
- Mini Dessert Platter - *selection of tiramisu, chocolate cake, cheesecake, cannoli* 4
- Outside Dessert - *guest supplied dessert from commercial baker* per person 3

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BEVERAGES



All pricing is per our regular restaurant menu at time of event.

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Brands, prices and availability are subject to change without notice.

Standard Brands

Tito's, Jim Beam, Jack Daniels, Bacardi, Beefeater, El Jimador

Premium Brands

Ketel One, Maker's Mark, Captain Morgan, Tanqueray, Mi Campo

Super Premium Brands

Grey Goose, Elijah Craig, Johnnie Walker, Casamigos, Patron, Don Julio

Beers on Tap

Selection will vary by season.

Standard Wines

Cabernet, Malbec, Pinot Noir, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato, Prosecco, Lambrusco, Rose, Zuani, Riesling

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Soda

Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero

Juice

Lemonade, Cranberry, Orange, Pineapple, Grapefruit

Rishi Hot Tea

20

Hot Water Pitcher with Variety Teas 20 (approx. 10 glasses)

Coffee

20

Regular or Decaffeinated Pitcher

Bottled Water

San Pellegrino Sparkling or Acqua Panna

Fruit-Infused Water Carafe

15

Lemon

Strawberry Lemon

Cucumber Mint

Orange Blueberry

Lemon Lime

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ROOM LAYOUT & DECOR



Room rental and setup charges may apply.

All prices subject to market adjustment.

Room Layout Options

- Double-sided Kings Table - *wide table down middle of room, seats 34*
- U-Shaped Table - *allows the center of the room to be open. Best for presentations. Seats up to 50 guests*
- Long Tables - *tables of 10 to 20 guests each. Best for groups of over 30 guests.*
- Pods - *square tables seating 6 - 8 guests each. Seats up to 64 guests.*

Linen Options

- Table Cloths - *5 per linen; lap-length linens. Black, White, or Ivory*
- Napkins - *no charge for colored napkins. Available in black, ivory, medrite gray, red, white, chocolate, forest green, navy, gold, maroon, or tan*

Centerpiece Options

- Standard Centerpiece - *free of charge. Gold charger plate with candle, salt and pepper.*
- Floral Centerpiece - *price varies depending on size and floral selections. Custom to guest's specifications. 55 to 150 per centerpiece.*
- Vase Rental - *10 per vase, 12 inch glass vase*

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