

Private dining



Contact information

Bon Giorno,

Welcome to the Gran Caruso dining room.

This room is available for private bookings for groups from 20-100 people.

Larger groups are also welcome as a complete buy out of Ravello's Bar and Grill

There are also other areas in the restaurant we can make available for private events depending on your specific needs.

Please contact us directly to make reservations for your special event.

Michael Burkhardt

Patrick Kolanoski

562-945-8723

WE GLADLY CUSTOMIZE MENUS TO FIT INTO YOUR SPECIFIC NEEDS AND BUDGET INCLUDING BUFFETS AND OUTSIDE CATERING AT YOUR LOCATION



Private dining

General Information

Deposits / Cancellations - in order to secure your function, a deposit and signed contract must be received. All deposits are non-refundable and an additional fee will apply for cancellations within seven days of the function.

Guarantee - the final guaranteed number of guests must be received by Ravello's via phone or email three (3) business days prior to your function; otherwise, the guest count listed on the signed contract will be considered your minimum guarantee. You will be charged for the actual guest count in the case it exceeds your guaranteed number.

Sales Minimums - each function is assigned a "sales minimum" based on the day of the week and the meal period. The sales minimum represents the minimum dollars that must be spent to secure the function rooms. If the sales minimum is not met, then an additional room rental charge will be added to the final bill. Only Ravello's food & beverages are applied toward the sales minimum; taxes, event fees and any other items do not apply.

Event/ Set up Fees - Food, beverages and other services provided by Ravello's will be subject to the state and local taxes, along with a 21% event fee. The event fee is an administrative fee retained entirely by Ravello's for the staffing, set up, and administrative expenses related to hosting your function. The event fee is not considered a tip, because it is not distributed to the servers, bartenders or other service employees working your function, however our servers working your function receive a higher rate of pay, so a gratuity is not required. All customized and private events incur a set up fee of \$150

Chef Requests - At Ravello's we believe every guest deserves to enjoy fresh, abundant food, made from the highest quality ingredients available. If you or any of your guests have an allergy or dietary restriction, please inform the staff at the onset of your function and our chefs will be happy to accommodate your needs.

Event Planner Rewards - For those of you who plan multiple banquet events throughout the year, Ravello's offers a rewards program. Following your first qualifying event*, you will be eligible to receive your choice of reward for each qualifying event hosted thereafter in the calendar year. Reward options:

\$10 dining room certificate for each guest attending your event

\$100 certificate to use in the dining room or for a future banquet function

\$50 certificate to use as a door prize

Audio-Visual Equipment - audio-visual needs can be accommodated through rental partners

All food and beverage prices do not include sales tax or 21% event fee. Prices are subject to change.

*qualifying events require a \$750 minimum spend in order to receive rewards

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Private dining



LUNCH

\$20 person

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Starter

Pre-Select one only for all guests

- Caesar salad - hearts of romaine lettuce, traditional Caesar dressing, housemade croutons, freshly shaved parmesan reggiano
- Ravello salad - Mixed Italian greens, red onion, cherry tomato, apple cider herbed vinaigrette, fried goat cheese

Main

Pre-Select one only for all guests

- Fettuccine Primavera - Broccoli, zucchini, carrots, snow peas, garlic nutmeg fennel pinot grigio olive oil sauce
- Pizza Margherita - Fresh mozzarella, basil, parmesan
- Angel hair pomodorini - basil tomato sauce, organic herbs, garlic, fresh tomatoes, parmesan reggiano

Dessert

Pre-Select one only for all guests

- Tiramisu - Gelato - Sorbetto - Cheesecake

Private dining



LUNCH

\$30 person

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Starter

Pre-Select one only for all guests

- Caesar salad - hearts of romaine lettuce, traditional Caesar dressing, housemade croutons, freshly shaved parmesan reggiano
- Ravello salad - Mixed Italian greens, red onion, cherry tomato, apple cider herbed vinaigrette, fried goat cheese

Main

Pre-Select one only for all guests

- Penne with Spicy Italian Sausage - Seared spicy links, fontina, pecorino, parmesan
- Pizza Prosciutto - Organic arugula, fresh mozzarella, prosciutto
- Fettuccine alla Positano with Chicken - Traditional Amalfi coast preparation, fennel, pistachio, herbs, spices, oil, parmesan & grilled chicken
- Pressed Chicken Sandwich - Roasted chicken, bacon, caramelized onions, brie stuffed in a grilled french roll

Dessert

Pre-Select one only for all guests

- Tiramisu - Gelato - Sorbetto - Cheesecake

Private dining



LUNCH

\$40 person

III

Starter

- Calamari - Squid tentacles and rings, calabrese peppers, roasted red bell pepper aioli
- Antipasti for the table - Romaine & baby mesclun, capicola, prosciutto, marinated red bell pepper, pepperoncini, kalamata olives, artichoke hearts, fresh burrata, roasted garlic, shallot balsamic vinaigrette

Soup or Salad

Pre-Select one only for all guests

- Ravello salad - Mixed Italian greens, red onion, cherry tomato, apple cider herbed vinaigrette, fried goat cheese
- Tuscan White Bean soup - With rosemary & prosciutto infusion, pancetta

Main

Pre-Select two only for all guests

- Linguine alla Vongole - Littleneck clams, organic herbs, shallots, aromatic chardonnay butter seafood broth
- Pizza Picante & Spicy Sausage - Roasted jalapenos, provolone
- Cedar Plank Salmon - Roasted potatoes, garlicky rapini, grilled lemon
- Ravello Ribeye Sandwich - Open faced focaccia bread, frisée salad, olive tapenade, sunny side up fried egg

Dessert

Pre-Select two only for all guests

- Tiramisu - Gelato - Sorbetto - Cheesecake

Private dining



DINNER

\$30 person

BRONZO pacchetto

Starter Soup or Salad

Pre-Select one only for all guests

- Ravello salad - Mixed Italian greens, red onion, cherry tomato, apple cider herbed vinaigrette, fried goat cheese
- Caesar salad - hearts of romaine lettuce, traditional Caesar dressing, housemade croutons, freshly shaved parmesan reggiano
- Tuscan White Bean soup - with rosemary & prosciutto infusion, pancetta

Main

Pre-Select one only for all guests

- Pizza Margherita - fresh mozzarella, organic basil, reggiano shavings
- Lasagna Bolognese - layers of sirloin & pork ragu, cheese, herbs, bechemel
- Penne with spicy Italian Sausage - seared spicy links, fontina, pecorino, parmesan
- Chicken Piccata - sautéed chicken, chardonnay caper butter lemon & parsley sauce, mashed potatoes
- Chicken Alfredo Linguine - grilled chicken, butter cream parmesan herbs & spices

Dessert

Pre -Select one only for all guests

- Tiramisu - Gelato - Sorbetto - Cheesecake

Private dining



DINNER

\$40 person

ARQENTO pacchetto

Starter

Pre-Select one only for all guests

- Calamari - Squid tentacles and rings, calabrese peppers, roasted red bell pepper aioli
- Tuscan White Bean soup - With rosemary & prosciutto infusion, pancetta

Soup or Salad

Pre-Select one only for all guests

- Ravello salad - Mixed Italian greens, red onion, cherry tomato, apple cider herbed vinaigrette, fried goat cheese
- Caesar salad - hearts of romaine lettuce, traditional Caesar dressing, housemade croutons, freshly shaved parmesan reggiano

Main

Pre-Select two only for all guests

- Artichoke Pesto Bucatini - hearts, basil, garlic, pistachios, olives, parmesan, roasted pepper, zest
- Grilled lemon garlic chicken - half "Mary's chicken", mascarpone polenta, broccoli rabe, garlic caper sauce
- Pork Milanese - pounded thin, lightly panko breaded, citrus caper butter chive pan sauce, arugula
- Roasted cedar plank salmon - roasted potatoes, garlicky rapini, grilled femminelo wheel
- Chicken Piccata - sauteed chicken, chardonnay caper butter lemon & parsley sauce, mashed potatoes
- Chicken Alfredo Linguine - grilled chicken, butter cream parmesan herbs & spices
- Pan seared branzino filet - (Mediterranean striped bass) mashed potatoes, piccata beurre blanc & arugula

Dessert

Pre-Select two only for all guests

- Tiramisu - Gelato - Sorbetto - Cheesecake

Private dining



DINNER

\$50 person

ORO pacchetto

Starter pre-select one only for all guests

Calamari - Squid tentacles and rings, calabrese peppers, roasted red bell pepper aioli

Grilled shrimp in prosciutto & basil - mascarpone polenta, garlic vermintino beurre blanc

Soup or Salad

Pre-Select one only for all guests

Ravello salad - Mixed Italian greens, red onion, cherry tomato, apple cider herbed vinaigrette, fried goat cheese

Tuscan White Bean soup - With rosemary & prosciutto infusion, pancetta

Caprese - fresh burrata mozzarella, farmers market heirloom tomatoes, basil, Modena balsamico, extra virgin olive oil & basil oil

Main

Pre-Select three only for all guests

Linguine alla Positano - traditional Amalfi coast preparation, fennel, pistachio, herbs, & spices

Pan seared Branzino filet- mashed potatoes, piccata beurre blanc, organic baby greens, & arugula

Veal marsala - pan sautéed veal medallions, mushroom marsala sauce, sage, lemon zest, garlic mashed potato

Grilled lemon garlic chicken- half "Mary's chicken", mascarpone polenta, broccoli rabe, garlic caper sauce

Chicken Piccata - sauteed chicken, chardonnay caper butter lemon & parsley sauce, mashed potatoes

Chicken Alfredo Linguine - grilled chicken, butter cream parmesan herbs & spices

Lasagna Bolognese - layers of sirloin & pork ragu, cheese, herbs, bechemel

Grilled ribeye steak & tapanede (add \$15 person) - stripe of brandy kalamata, garlic caper herb spices, mashed potatoes

Dessert

Pre-Select two only for all guests

Tiramisu - Gelato - Sorbetto - Cheesecake



APERTIVO FREDDI

Caprese Skewers	mozzarella balls, fresh tomatoes, honey balsamic	75	50 pieces
Charcuterie	cured meats (prosciutto, salami, capicola, soprasata)	95	50 pieces
Shrimp Cocktail	extra large shrimp, cocktail sauce	150	50 pieces
Bruschetta	crostini topped with tomato, balsamico & garlic	55	50 pieces
	crostini topped with spiced shrimp	95	50 pieces
	crostini topped with tomato, brie & avocado	75	50 pieces
	crostini topped with brie & sundried tomato	75	50 pieces
Prosciutto & Asparagus	asparagus spears wrapped in prosciutto	95	50 pieces
Salmon & Asparagus	asparagus spears wrapped in smoked salmon	125	50 pieces
Tuna Tartar Wheels	chopped ahi tuna in sesame & soy on cucumber wheels	125	50 pieces
Salmon Pinwheels	smoked salmon, cream cheese, capers on cucumbers	125	50 pieces
Brie & Cranberry	sliced baked brie topped with cranberry compote	115	50 pieces
Finger Sandwiches	assorted sliced meats, dijonaise, crustless bread	105	50 pieces
Turkey Pinwheels	sliced turkey, spinach, provolone in flour tortilla	105	50 pieces
Fruit Kabobs	skewers of seasonal fresh fruit	100	50 pieces
Antipasto Kabobs	skewers of salami, Kalamata, bell pepper, mozzarella	85	50 pieces
Lettuce cups	filled with chicken, shrimp or salmon salad	125	50 pieces
Dolmades	stuffed grape leaves	90	50 pieces
Hummus	baked pita triangles with chick pea, parsley, lemon	75	50 pieces



APERTIVO CALDO

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Chicken Wings	bbq, lemon herb or crispy	75	50 Pieces
Meatballs	Marinara or Diablo sauce	95	50 Pieces
Goat Cheese	Fried balls with garlic aioli	85	50 Pieces
Prosciutto Shrimp	lemon beurre blanc sauce	150	50 Pieces
Garlic lemon Shrimp	skewers	150	50 Pieces
Shrimp ala Diablo	spicy sauce	150	50 Pieces
Crab Cakes	mini's with garlic aioli	125	50 Pieces
Aroncini	risotto balls, prosciutto, mozz, mushroom	80	50 Pieces
Scampi Shrimp	skewers	150	50 Pieces
Italian Sausage	sliced spicy links	75	50 Pieces
Pot Stickers	choice, vegetables, chicken, pork	80	50 Pieces
Pork Dumplings	bbq, lemon herb or crispy	75	50 Pieces
Stuffed Mushrooms	sausage or mushrooms with cheese	90	50 Pieces
Mini Quiche	lorraine or lemon	75	50 Pieces
Spanokopita	spinach & feta filled phyllo dough ,tzatziki	75	50 Pieces
Spring Rolls	vegetable filled, plumb sauce	75	50 Pieces
Satay	chicken or pork, peanut sauce	95	50 Pieces
Short Rib bites	on crostini with chimichuri	105	50 Pieces
Mini hotdogs	pastry wrapped with mustard sauce	75	50 Pieces



APERTIVO CALDO

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Soup Shooters	lobster bisque or white bean	75	50 Pieces
Italian Turnovers	choice od chorizo, chicken, vegetable	95	50 Pieces
Goat Cheese	Fried balls with garlic aioli	85	50 Pieces
Mini Sliders	baby burgers on brioche	115	50 Pieces
Stuffed Dates	bacon wrapped with gorgonzola	105	50 Pieces
Stuffed Figs	bacon wrapped with gorgonzola	110	50 Pieces
Lamb Lollipops	balsamic glaze	135	50 Pieces
Pork Sliders	bbq pulled pork on brioche	115	50 Pieces
Tuna Wontons	ahi, wasabi aioli, daikon sprouts	125	50 Pieces
Zucchini Blossoms	spinach & ricotta filled fried flowers	250	50 Pieces



DISPLAY PIATTO

Imported & Domestic Cheeses	Small 12-20 people	75
	Medium 20-40 people	150
	Large 40-60 people	195
Vegetable Crudite	Small 12-20 people	45
	Medium 20-40 people	90
	Large 40-60 people	130
Sliced Fruits	Small 12-20 people	50
	Medium 20-40 people	100
	Large 40-60 people	140
Whole Fruit	Small 12-20 people	40
	Medium 20-40 people	80
	Large 40-60 people	100
Chips Salsa & Guacamole	Small 12-20 people	60
	Medium 20-40 people	120
	Large 40-60 people	160
Whole Baked Salmon		225



HOSTED BAR

All bars require a set up fee of \$75 for a four (4) hour service period. In order to waive this fee a minimum of \$400 in beverage revenue must be reached. Additional service hours are \$50/hour or any portion of that hour. No service can be extended beyond 1am.

All bars will be stocked with glassware, garnishes and supplies appropriate for your selections of beverages. Blended beverages are only available at specific locations.

Preset limits of sales begin at \$400. Pre-purchased drink tickets are available at prices listed. All underage (less than 21 yrs.) persons must be clearly identified by the host of the party. No outside alcoholic beverages may be brought in or consumed on the premises with the exception of full wine bottles that are subject to a corkage fee.

Well drinks—house brands	7
Call drinks-specific brands	9
Premium drinks— specific brands	11
Martinis, Cognacs, Specialty cocktails	13
Domestic bottles beer	7
Import, Craft, Specialty beer	9
Kegs of beer—domestic	300
Kegs of beer— import, craft, specialty	450
Glass of house wine— specific varietals	8
Glass of premium wine	market
Bottle of Prosecco	28
Bottles of premium wine	market
Corkage fee (750ml bottles only)	15



NON HOSTED/ CASH BAR

All bars require a set up fee of \$75 for a four (4) hour service period. In order to waive this fee a minimum of \$400 in beverage revenue must be reached. Additional service hours are \$50/hour or any portion of that hour. No service can be extended beyond 1am.

All bars will be stocked with glassware, garnishes and supplies appropriate for your selections of beverages. Blended beverages are only available at specific locations.

All underage (less than 21 yrs.) persons must be clearly identified by the host of the party. No outside alcoholic beverages may be brought in or consumed on the premises with the exception of full wine bottles that are subject to a corkage fee.

Well drinks—house brands	6
Call drinks-specific brands	8
Premuim drinks— specific brands	10
Martinis, Cognacs, Specialty cocktails	12
Domestic bottles beer	6
Import, Craft, Specialty beer	8
Kegs of beer—domestic	300
Kegs of beer— import, craft, specialty	450
Glass of house wine— specific varietals	8
Glass of premium wine	market
Bottle of Prosecco	28
Bottles of premium wine	market
Corkage fee (750ml bottles only)	15