



WELCOME TO THE RASTRELLI'S FAMILY

Rastrelli's Restaurant has been in business since 1939, a tradition of great food with great service that was started by my dad and mom, Pete and Ida Rastrelli. Centered on family, today our exceptional staff at Rastrelli's Restaurant continue that tradition that has been serving the area longer than any other food establishment.

Whether you choose from the enclosed menus or have our outstanding chefs create a special menu for your event, be assured that we will do everything possible to make your party a wonderful one. We provide a professional full-service staff. From our wait staff to bartender staff to our chefs preparing food the day of your event. Our staff is superior to other venues in the area. Our staff is here to take care of anything you may need. At Rastrelli's Restaurant you are not just a customer for the day, you are a member of the family for a lifetime.

It is our commitment to provide our customers with the finest food, service and accommodations. I would be very happy to sit down with you to discuss all the details of what you hope to indicate in your event and all of the options Rastrelli's Restaurant offers in the way of food, service and accommodations.

You will also find a copy of our contract and contact information enclosed in this packet. Please have your contract and contact information filled out along with a deposit when you book your event. The contract does mention room minimums which can be flexible.

Thank you for your interest in Rastrelli's Restaurant, the Tuscany Special Events Center, the Avanti Room and Room 39. We look forward to working with you!

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LINEN AND CENTERPIECE RENTALS

Rastrelli's Restaurant provides ivory colored linen tablecloths and napkins at no additional charge for your event. There are additional colors for table linen and napkins available at an additional fee.

Linen for 8 foot table	\$4.25 each	Colors: Black, Red, Forest Green, Burgundy, Gold, Sandalwood, White
Linen for Large Round Table	\$3.60 each	Colors: Black, Red, Forest Green, Burgundy, Gold, Sandalwood, White
Linen for Small Round Table	\$2.90 each	Colors: Black, Forest Green, White
Napkins	\$0.75 each	Colors: Black, Red, Forest Green, Gold, Sandalwood, White, Chocolate, Light Blue, Navy, Pink, Purple, Yellow

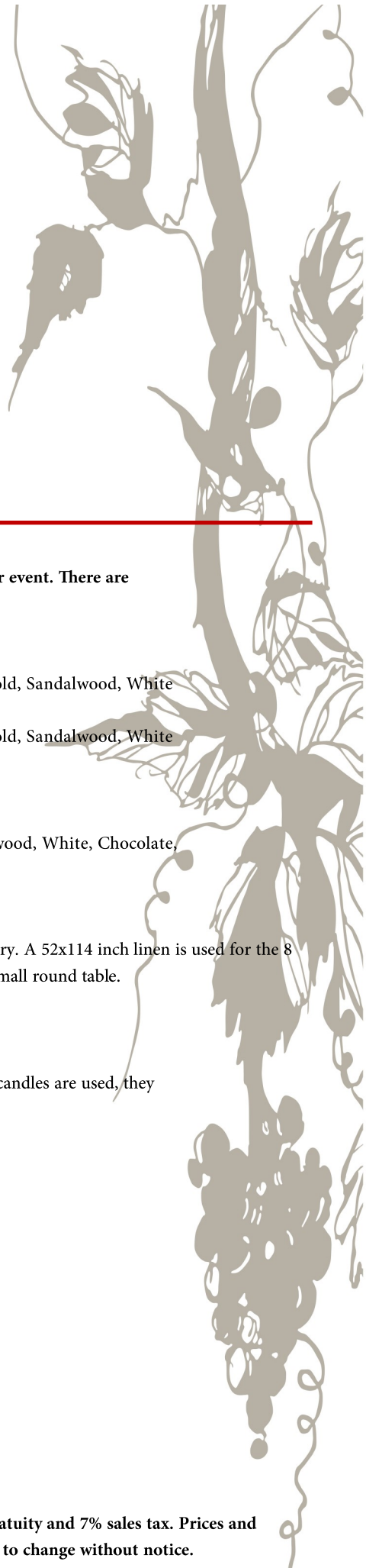
A two-week notice prior to the date of your event is required if you wish to use any linen color other than ivory. A 52x114 inch linen is used for the 8 foot table. A 71 inch square linen is used for the large round table and a 52 inch square linen is used for the small round table.

We also have items you may rent for table centerpieces. You are welcome to bring your own items as well. If candles are used, they must be in a glass enclosure. **We do not allow the use of glitter or confetti.**

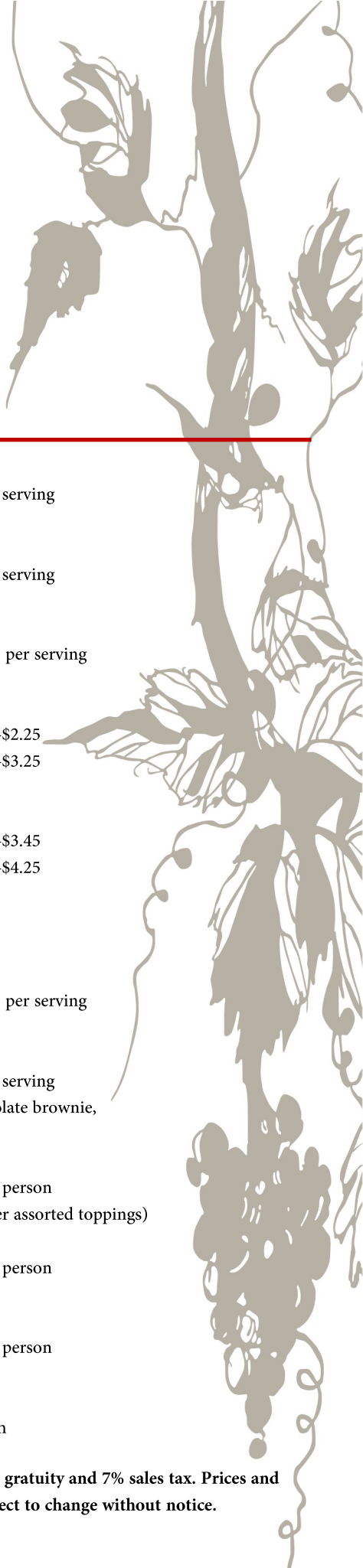
Mirror, candle, candle holder, hurricane glass, rose petals	\$25.00 per table
Oversized Martini Glass, floating Candle, rose petals	\$25.00 per table
Mirror Only	\$10.00 per table
Votive Candles in Glass Container	\$1.00 per candle
Ball and Tulle above the dance floor	\$50.00 rental

Samples of all these items are available for viewing. Please call for an appointment with our banquet manager.

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DELECTABLE DESSERT



Assorted Homemade Cheesecakes	\$5.00 per serving
Homemade Tiramisu	\$5.00 per serving
Homemade Cannolis	\$5.55 two per serving
Ice Cream (Vanilla, Spumoni, Rainbow Sherbet)	1 scoop—\$2.25 2 scoop—\$3.25
Sundaes featuring Pete Rastrelli's Homemade Fudge	1 scoop—\$3.45 2 scoop—\$4.25
The following options are available only if you order them for your entire group.	
Assorted Cookies (chocolate chip, sugar, peanut butter—others available upon request)	\$2.00 two per serving
Brownies and Bars (chocolate brownie supreme, lemon with raspberry sauce, toffee bars, chocolate chip bars, peanut butter chocolate brownie, butterscotch blondie—others available upon request. Choose one type of bar for all of your guests)	\$4.25 per serving
Ice Cream Bar (vanilla ice cream with hot fudge, marshmallow, nuts, strawberry toppings, chocolate chips, sprinkles and other assorted toppings)	\$4.95 per person
Dessert Display (Assorted cookies and dessert bars)	\$5.25 per person
Upscale Dessert Display (assorted cheesecakes, tiramisu, cannoli's and chocolate covered strawberries)	\$8.95 per person
Chocolate Covered Strawberries	\$3.00 each

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BREAKFAST AND LUNCH BUFFETS

Continental Breakfast \$9.95 per person
Assorted Pastries, Fresh Fruit, Coffee and Juice

Metropolitan Breakfast \$12.95 per person
Scrambled Eggs, Lyonnaise Potatoes, Bacon & Sausage, Assorted Pastries, Fresh Fruit, Coffee and Juice

Iowa Breakfast \$13.95 per person
Scrambled Eggs, Lyonnaise Potatoes, Bacon & Sausage, Biscuits & Sausage Gravy, Assorted Pastries, Fresh Fruit, Coffee and Juice

Pete & Ida's Breakfast \$14.95 per person
Scrambled Eggs, Lyonnaise Potatoes, Bacon & Sausage, Biscuits & Sausage Gravy, Cheese Blintzes, Assorted Pastries, Fresh Fruit, Coffee and Juice

Deluxe Lunch Buffet \$13.95 per person
Sliced Ham, Roast Beef and Turkey with Assorted cheeses, condiments and breads, Full Salad Bar or Modified Salad Bar, Soup, Assorted Small Desserts, Coffee and Tea

Italian Picnic Buffet \$13.95 per person
Delicious flavored wraps filled with different meats, cheeses and vegetables ready for your guests to enjoy! Includes Full or Modified Salad Bar, Assorted Small Desserts, Coffee and Tea and your choice of wraps.

Roast Beef and Cheddar with lettuce, tomato, red onion and horseradish mayo

Sliced Ham and Swiss with lettuce, tomato, red onion and Dijon mustard mayo

Roasted Turkey and Smoked Gouda with lettuce, tomato, red onion and cranberry orange relish mayo

Sliced Roast Pork and Provolone cheese with pickles, lettuce, tomato, red onion and mustard mayo

Fresh Vegetables with Aioli

Grilled or Fried Chicken Breast with lettuce, tomato and red onion

Soda and milk are available for an additional charge of \$2.45 per person if requested; as well as wine, beer and cocktails at an additional charge. Wraps can be modified to your preference. All prices above are subject to gratuity and 7% sales tax. Prices are subject to change without notice.



HORS D'OEUVRES

Upscale Hors D'oeuvres

Beef, Chicken or Pork Kabobs
Chesapeake Crab Cakes
Crab Lorenzo with Breads
Whole Round of Baked Brie en Crout (apricot, butter herb, caramel pecan)
Spinach Artichoke Dip with Assorted Breads
Antipasto Display (sliced Italian meats, marinated mushrooms, bruschetta salad, Kalamata and green olives, assorted cheeses)
Cold Smoked Salmon Filet with condiments and breads
Oysters on the Half Shell
Salami Caprese
Cold Smoked Salmon Wrapped Asparagus
Dijon Chicken Wrapped in Phyllo Pastry
Fruit Kabobs
Cheese Puffs (chicken, ham, vegetarian, seafood salad)
Caprese Skewers
Marinated Beef Skewers with a Bleu Cheese Cream Sauce
Whole Smoked Salmon
Spanikopita

\$112.50 per 50 pcs
\$105.00 per 50 pcs
\$125.00 serves 50 guests
\$90.00 serves 25 guests
\$108.00 serves 50 guests

\$7.00 per guest (min. 25)
\$49.20 per lb. (2.5 lbs min.)
\$2.25 each (min. 25)
\$55.50 serves 50 guests
\$85.00 per 25 pcs
\$75.00 per 25 pcs
\$61.25 per 25 pcs
\$61.25 per 25 pcs
\$62.50 per 25 pcs
\$87.50 per 25 pcs
Market place price
\$56.25 per 25 pcs

Carving Stations

Slow Roasted Sirloin of Beef	\$15.95 per lb. (12.5 lb min.)
Slow Roasted Prime Rib of Beef	\$24.50 per lb. (14 lb. min.)
Butter Basted Turkey Breast	\$10.75 per lb. (10 lb. min.)
Herb Rubbed Pork Loin	\$8.95 per lb. (9 lb. min.)
Stuffed Pork Loin	\$9.50 per lb. (10 lb. min.)

Cold Hors d'oeuvres

Cheese & Cracker Display for 25 ppl	\$49.95 (3 lbs.)
Seasonal Fruit Display for 25 ppl	\$39.95 (3 lbs.)
Seasonal Vegetable Display for 25 ppl	\$44.95 (3 lbs.)
Homemade Chips (3 lb. min.)	\$12.00 per lb.
(Potato, Sweet Potato, Tortilla or Corn)	
Ranch Dressing or Salsa	\$6.00 per lb.
Guacamole	\$12.50 per lb.
Strawberry Salsa	Seasonal Price
Sweet & Salty Party Mix	\$12.00 per lb.
Mixed Nuts (3 lb. min.)	\$20.00 per lb.
Deluxe Cold Canapes	\$2.50 per piece
(duck, salmon, shrimp, ahi tuna, cucumber)	
Grape Truffles	\$2.00 per piece
Jumbo Gulf Shrimp	\$2.00 per piece

Hot Hors d'oeuvres

Chicken Wings (bone-in or bone-less) (buffalo, honey BBQ, Southern Fried)	\$82.00 per 50 pcs
Bacon Wrapped Scallops	\$150.00 per 50 pcs
Chicken Strips with dipping sauce	\$125.00 per 50 pcs
Bacon Wrapped Water Chestnuts	\$100.00 per 50 pcs
Seafood Stuffed Mushroom Caps	\$85.00 per 50 pcs
Bacon Stuffed Mushroom Caps	\$100.00 per 50 pcs
Rumaki	\$125.00 per 50 pcs
Sausage Stuffed Mushroom Caps	\$85.00 per 50 pcs
Rastrelli's Italian Meatballs	\$75.00 per 100 pcs
Bacon Wrapped Bourbon Meatballs	\$100.00 per 50 pcs
Cocktail Franks (BBQ or Honey Mustard)	\$75.00 per 150 pcs
Deep Fried Italian Sausage with marinara sauce	\$95.00 per 50 pcs

All prices are subject to gratuity and 7% sales tax. Prices and menus are subject to change without notice.

SERVED DINNER

Available for any size private group. All options, with the exceptions of pasta, are served with a choice of plated salad, vegetable and starch. Pastas are served with plated salads only. All meals include Rastrelli's Famous Italian Bread, coffee, iced tea or hot tea. Rastrelli's Salad Bar can be substituted in place of a plated salad for an additional \$1.00 per guest, up to 60 guests. All items are priced per person.

Don't see what you are looking for? Call us! Our chefs would be happy to create a menu just for you!

These items are only available if they are for a pre-ordered dinner. If you have a smaller group and were looking for items for a limited menu, please contact our banquet managers.

Beef Entrées

12oz. Roast Prime Rib	\$24.95
8oz. Broiled Filet Mignon	\$28.25
10oz. Broiled Top Sirloin	\$17.50
12oz. NY Strip	\$22.95
8oz. Flat Iron	\$17.95
14oz. Ribeye	\$23.95

Enhance your steak choice with one of these tasty options for \$1.95 more (Bourbon Bacon Glaze, Mushroom Onion Gorgonzola, Mushroom Demi-Glace)

All steak prices are based on current market prices and subject to change.

Pasta Entrées

Lasagne	\$15.99
Manicotti	\$15.99
Cheese Tortellini with Tomato Basil	\$15.99

Many other pastas are available

Poultry Entrées

Chicken Parmesan	\$17.99
8oz. Chicken Breast (Lemon Herb, Marsala, Hawaiian, Florentine, Cacciatore, Fromage)	\$17.99
Seared Duck Breast	\$20.95
Chicken Piccata	\$16.95

Combination Plates

6oz. Filet and 4 Golden Fried Shrimp	\$28.95
6oz. Filet and 4oz. Salmon	\$29.95
6oz. Filet and 4oz. Chicken	\$27.95
6oz. Top Sirloin and 4 Golden Fried Shrimp	\$17.95
6oz. Top Sirloin and 4oz. Salmon	\$19.95
6oz. Top Sirloin and 4oz. Chicken	\$17.95

Pork Entrées

12oz. Broiled Smoked Pork Chop	\$18.30
6oz. Roasted Pork Loin Juslie	\$15.25
8oz. Stuffed Roasted Pork Loin Sacciatca	\$15.95
10oz. Fresh Iowa Pork Loin	\$17.95
10oz. Fresh Iowa Pork Loin with Apple & Cranberries	\$18.95

Fish Entrées

7oz. Orange Roughy Orlean Style	\$18.95
8oz. Broiled Salmon with Herbed Garlic Butter	\$19.95
New England Cod Filets	\$15.95

Vegan Entrées

Cauliflower Steak	\$15.99
Portobello Mushroom with Tomato Basil	\$15.99
Risotto with Vegetables	\$15.99
Fried Polenta with Ratatouille	\$15.99
Black Bean Stuffed Sweet Potato	\$15.99

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DINNER BUFFET

Minimum 25 guests for a buffet. Buffets are priced per guest. All buffets are served with a choice of plated salad. In addition, meals include Rastrelli's Famous Italian Bread, coffee, iced tea or hot tea. Rastrelli's Salad Bar can be substituted in place of a served salad for an additional \$1.00 per guest, up to 60 guests. Salad, vegetable and starch choices are listed on the following page.

Pizza and Pasta Buffet

Choice of 2 Pasta and Assorted Pizzas: \$15.49

Choice of 3 Pasta and Assorted Pizzas: \$16.49

Choice of 4 Pasta and Assorted Pizzas: \$17.49

Pasta Buffet

4 Pasta selections \$15.49

6 Pasta selections \$16.49

8 Pasta selections \$17.49

Traditional Buffet

2 entrees, 1 vegetable, 1 starch and 1 pasta \$15.49

3 entrees, 1 vegetable, 1 starch and 1 pasta \$16.99

4 entrees, 1 vegetable, 1 starch and 1 pasta \$18.49

Beef Entrees

Slow Roasted, Hand Carved USDA CHOICE Sirloin

Beef Stroganoff with Pasta

Swiss Steak

Yankee Style Pot Roast

Slow Roasted Hand Carved Prime Rib Buffet (\$25.95)

Fish Entrees

(Orleans Style, New England Style or Herbed Crusted)

Baked Tilapia

Baked Cod Filets

Broiled salmon filets

Orange Roughy (add \$1.50)

Pasta Choices

Penne Rigate

Farfalle

Cheese Tortellini

Meat Tortellini

Cheese Ravioli

Seafood Ravioli

Meat Ravioli

Wild Mushroom Ravioli

Gnocchi

Rotini

Lasagne (add \$1.00)

Pork Entrees

Roasted Pork Loin Juslie

Stuffed Roasted Pork Loin Sacciacta

BBQ Baby Back Ribs

Fresh Iowa Pork Loin with Apple & Cranberries

Pork Loin De Barga

Poultry Entrees

Broiled Chicken Breast

(Lemon Herb, Parmesan, Cacciatore, Marsala,)

Oven Roasted Herb Chicken

Golden Fried Chicken

Oven Roasted Turkey Breast

Pasta Sauces

Rastrelli's Famous Meat Sauce

Tomato Basil

Alfredo

Asiago cheese

Marinara

Rose

Mushroom Sauce

Carbonara Sauce

Seafood Garlic Butter Sauce

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SALADS & SIDES FOR BUFFET & SERVED DINNER

Salads Choices

Renaissance Salad

(Romaine, Red Onion, Mandarin Oranges, Candied Pecans, Dried Cranberries, Gorgonzola Cheese and Strawberry Vinaigrette)

Spinach Salad

(Baby Spinach, Red Onions, Hard-Boiled Eggs, Chopped Bacon, Mushrooms, Colby Jack Cheese and Hot Bacon Dressing)

Rastrelli's Caesar Salad

(Crisp Romaine, Rastrelli's Croutons, Shredded Asiago and Peppercorn Dressing)

Rastrelli's House Salad

(Romaine, Red Onion, Cucumber, Mushrooms, Cherry Tomatoes with choice of three dressings:
Thousand Island, Ranch, French, Bleu Cheese, Western, Peppercorn Romano, Low-Cal Ranch, Italian or House)

Vegetable Choices

Green Beans Almondine

Key West Blend

(Yellow and Orange Carrots, Red Peppers and Whole Green Beans)

Normandy Blend

(Broccoli, Zucchini, Squash, Cauliflower and Carrots)

Starch Choices

Baked Potato

Parsley Buttered Baby Red Potatoes

Wild Rice Pilaf

Garlic Mashed Potatoes

Mashed Baby Red Potatoes

Oven Roasted Baby Red Potatoes

Smashed Baby Red Potatoes

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NOTES:

HORS D'OEUVRES BUFFET



TIER ONE

\$11.99 per person

Choose any 5:

- Cheese & Cracker Display
- Fruit Display
- Vegetable Display with Dip
- Chicken Wings (Honey BBQ, Buffalo, Ranch or Southern Fried)
- Italian Meatballs
- Bacon Wrapped Bourbon Meatballs
- Cocktail Franks
- Bruschetta

TIER TWO

\$16.99 per person

Choose any 7:

- Cheese & Cracker Display
- Fruit Display
- Vegetable Display with Dip
- Chicken Wings (Honey BBQ, Buffalo, Ranch or Southern Fried)
- Italian Meatballs
- Bacon Wrapped Bourbon Meatballs
- Cocktail Franks
- Bruschetta
- Spinach & Artichoke Dip
- Stuffed Mushrooms (Sausage or Seafood)
- Chicken Phyllo Pastry
- Anti-Pasto Display
- Cheese Puffs (Chicken, Ham, Vegetarian or Seafood)
- Baked Brie with Breads

TIER THREE

\$22.99 per person

Choose any 10:

- Cheese & Cracker Display
- Fruit Display
- Vegetable Display with Dip
- Chicken Wings (Honey BBQ, Buffalo, Ranch or Southern Fried)
- Italian Meatballs
- Bacon Bourbon Wrapped Meatballs
- Cocktail Franks
- Bruschetta
- Spinach & Artichoke Dip
- Stuffed Mushrooms (Sausage, Seafood and Bacon)
- Chicken Phyllo Pastry
- Anti-Pasto Display
- Cheese Puffs (Chicken, Ham, Vegetarian or Seafood)
- Baked Brie with Breads
- Seafood Display (Shrimp, Oysters on the Half Shell and a Smoked Salmon Filet)
- Crab Lorenzo
- Deluxe Cold Canapes (Duck, Salmon, Shrimp, Ahi Tuna or Cucumber)
- Kabobs (Beef, Chicken or Pork)
- Bacon Wrapped Water Chestnuts

- Add pizzas to your buffet for an additional \$1.50 per person*
- Add a hand-carved, slow roasted sirloin as a carving station for an additional \$2.50 per person*
- Thinking about dessert? Take a look through our delectable dessert list.

*Limitations may apply, ask the manager for additional details.

Each buffet tier has a 50 person minimum. Buffet comes with water, coffee and tea. Buffets do not include bread or butter unless individual item states it includes breads. All prices are subject to gratuity and 7% sales tax. Prices and menus are subject to change without notice.

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