



ONESTO

I T A L I A N

221 N. BROADWAY | HISTORIC THIRD WARD

(414) 585-8934 | ONESTOMKE.COM

HOSPITALITYDEMOCRACY.COM/EVENTS

events@hospitalitydemocracy.com

APPETIZERS

ITALIAN MARKET TABLE \$14/PERSON

Pre-Dinner or Light Appetizers on a beautiful station display.

Jar Trio - Chef's selection of seasonal jars

Chef's selection of cheeses

Accoutrements - Rosemary infused olive oil, Castelvetro olives, roasted garlic, caperberries, honey, grapes, walnuts, and hazelnuts.

Add Chef's choice of salami — \$3/person

BRUSCHETTA TRIO \$12/PERSON

Pre-Dinner or Light Appetizers that may be displayed, butler passed, or plated

Seasonal selections available

CHEESE & MEAT BOARD \$7/PERSON

Chef's selection of cheeses and meats, stationed

A LA CARTE APPETIZERS

Basil Chicken Skewer with Provolone Fonduta \$2.25/PERSON

Grilled Pistachio Pesto Shrimp \$2.75/PERSON

Meatball Sliders \$3.25/PERSON

Caprese Skewers \$2/PERSON

ITALIAN MARKET DINNER TABLE \$29.5/PERSON

Heavy Appetizer Dinner

Jar Trio - Chef's selection of seasonal jars

Chef's selection of cheeses & salami

Accoutrements - Rosemary infused olive oil, Castelvetro olives, roasted garlic, caperberries, honey, grapes, walnuts, and hazelnuts.

Honey Roasted Bruschetta

Basil Chicken Skewer with Provolone Fonduta

Grilled Pistachio Pesto Shrimp

Antipasto Pasta Salad - Pepperocini, Olives, Seasonal Tomato, Red Onion, Celery, Provolone, Salami, Fusilli Pasta, Red Wine Vinaigrette

Meatball Sliders

Your event is unique and special to us. That's why we partner with you to create a customized event you'll cherish.

From business luncheons to intimate weddings, we want you to feel our hospitality.

That's the Onesto experience.

SALADS

Plated serves 1 / Family-Style serves 5 / Buffet Platter serves 20

HOUSE

\$4.50 PLATED / \$22.5 FAMILY-STYLE / \$54 PLATTER

Spring mix, red onion, tomato, castelvetro olives, red wine vinaigrette

CAESAR

\$4.50 PLATED / \$22.5 FAMILY-STYLE / \$54 PLATTER

Romaine, pecorino cheese, anchovy filets, housemade croutons

PANZANELLA

\$5 PLATED / \$25 FAMILY-STYLE / \$60 PLATTER

Ciabatta, mozzarella, tomato, red onion, kale, spring mix, balsamic vinegar

BEET

\$5 PLATED / \$25 FAMILY-STYLE / \$60 PLATTER

Walnuts, gorgonzola, spring mix, lemon shallot vinaigrette

FAMILY-STYLE OR BUFFET

Buffet — \$21/Guest, Family Style — \$24/Guest

CHOOSE THREE ENTREES

Brisket Bolognese - *housemade spaghetti*

Wild Mushroom Ragu - *served with pasta feature*

Fusili - *asparagus, cremini mushrooms, truffle cream*

Meatballs & Pasta - *berkshire pork sausage, grassfed beef, sage marinara*

Grilled Eggplant Cannelloni - *basil ricotta, walnut pesto, provolone, sage marinara*

Mediterranean Chicken - *grilled chicken breast with tomato relish, seared kale, and red wine reduction*

Crispy Seared Salmon - *with seared kale and tomato broth*
+ \$3

Tenderloin Medallions - *grilled zucchini and cremini butter*
+ \$5

CHOOSE ONE SIDE

Grilled Zucchini

Caramelized Cauliflower

ENTREE ADD-ONS

Chicken per entree \$2/PERSON

Shrimp per entree \$3.5/PERSON

Meatballs \$4/PERSON

Chicken Polpette \$4/PERSON

PLATED DINNERS

Available for up to 20 guests

PASTA

Wild Mushroom Ragu

\$17

Fusilli

\$17

Brisket Bolognese

\$19

Seasonal Ravioli

\$17

Meatballs & Pasta

\$17

MAINS

Grilled Eggplant Cannelloni

\$17

Mediterranean Chicken

\$19

Crispy Seared Salmon

\$23

Tenderloin Medallions

\$30

Seared Scallops

\$28

Add Fresh Baked Bread to any Buffet, Family-Style or Plated Event — \$2.50/PERSON

DESSERTS

MINI ASSORTED DESSERTS

\$5/EACH

Seasonal offerings

MINI DESSERT TRIO

\$7.50/EACH

Trio of mini desserts, plated and served

CAKE CUTTING

\$2.50/PERSON

DESSERT SERVICE

Interested in a specialty cake, dessert, or even doughnuts? Ask your event manager for more information.

Events are subject to 6.1% sales tax, and 22% service charge on overall bill

FULL SERVICE BAR

NON-ALCOHOLIC BEVERAGE PACKAGE

4 HOURS / \$5 PER GUEST

Unlimited soda, coffee, and juice.

BEER & WINE BEVERAGE PACKAGE

4 HOURS / \$21 PER GUEST

Bottled domestic and local craft beer, house, and premium wine.

Add premium wines for \$4 per guest

MIXED DRINK PACKAGE

4 HOURS / \$28 PER GUEST

Bottled domestic and local craft beer, house wine, and call liquors.

Add premium wines and premium liquors for \$4 per guest

SUPER PREMIUM OPEN BAR

4 HOURS / \$36 PER GUEST

Bottled domestic and local craft beer, house and premium wine, call, premium, and super premium liquors.

Add select signature drinks for \$4 per guest

ONESTO

I T A L I A N

Capacity: 75 Seated Dinner / 150 Cocktail Style

Personalized Event Coordination

Private bar, open space for dancing or reception

Please note, Onesto's private event space is located on the 2nd floor with no elevator access

