



# ONESTO

I T A L I A N

221 N. BROADWAY | HISTORIC THIRD WARD

(414) 585-8934 | [ONESTOMKE.COM](http://ONESTOMKE.COM)

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# APPETIZERS

## ITALIAN MARKET TABLE \$14/PERSON

*Pre-Dinner or Light Appetizers on a beautiful stationed 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, fruit & nuts.

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

## ASSORTED BRUSCHETTA \$7/PERSON

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

Chef's seasonal selections

## CHEESE & MEAT BOARD \$8/PERSON

Chef's selection of cheeses and meats, stationed

## A LA CARTE APPETIZERS

Basil Chicken Skewer with Provolone Fonduta GF \$2.25/PIECE

Grilled Pistachio Pesto Shrimp GF N \$2.75/PIECE

Meatball Sliders \$3.25/PIECE

Caprese Skewers GF \$2/PIECE

## ITALIAN MARKET DINNER TABLE \$30/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, fruit & nuts.

Honey Roasted Bruschetta

Basil Chicken Skewer with Provolone Fonduta

Grilled Pistachio Pesto Shrimp

Antipasto Pasta Salad - Peppadew, 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 that you'll cherish. We work with you to create a menu with scratch cooking and seasonal ingredients (please note, some items may change due to seasonality) that is exactly what you're looking for. From business lunches to intimate weddings, we want you to experience our hospitality and we love to celebrate with you.*

# SALADS

*Plated serves 1 / Family-Style serves 5 / Buffet Platter serves 20.  
Includes bread service.*

## HOUSE V GF

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

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

## CAESAR

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

Romaine, pecorino cheese, anchovy filets, housemade croutons

## PANZANELLA V

\$6 PLATED / \$27.50 FAMILY-STYLE / \$65 PLATTER

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

## BEET V GF N

\$6 PLATED / \$27.50 FAMILY-STYLE / \$65 PLATTER

Walnuts, gorgonzola, spring mix, lemon shallot vinaigrette

# FAMILY-STYLE OR BUFFET

Buffet — \$22/Guest, Family Style — \$25/Guest.

All pastas made in-house daily.

## CHOOSE THREE ENTREES

Brisket Bolognese - housemade spaghetti

Wild Mushroom Ragu - served with housemade gnocchi v n

Fusilli - asparagus, cremini mushrooms, truffle cream v

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

Arancini - sage marinara, creamy pesto, scallions v

Grilled Chicken Marsala - cremini mushrooms, shallots, garlic, chef's choice pasta

Crispy Seared Salmon - eggplant caponata, fresh herbs + \$3 GF

Tenderloin Medallions - asparagus, demi glace, creamy polenta or roasted garlic potato mash + \$5

## CHOOSE ONE SIDE

Grilled Zucchini

Caramelized Cauliflower

## ENTREE ADD-ONS

Chicken \$2.50/PERSON

Shrimp \$3.50/PERSON

Meatballs \$4/PERSON

Chicken Polpettini \$4/PERSON

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## PLATED DINNERS

Available for up to 20 guests

### PASTA

Wild Mushroom Ragu v n \$18

Fusilli n \$19

Brisket Bolognese \$20

Seasonal Ravioli MARKET

Meatballs & Pasta v \$18

### MAINS

Arancini v \$19

Grilled Chicken Marsala \$20

Crispy Seared Salmon GF \$24

Tenderloin Medallions \$30

Seared Scallops \$29

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## DESSERTS

SEASONAL DESSERT TRIO \$7.50/PERSON

Individually plated and served

MINI ASSORTED DESSERTS \$6/PERSON

Mini seasonal desserts on a beautiful stationed display

CAKE CUTTING \$2.50/PERSON

### DESSERT SERVICE

Interested in a special cake, special desserts, or even doughnuts?

If you can dream it up, our incredibly talented Pastry Chef,

Sarah, can likely make those dreams come true.

Ask your event manager for more information.

v Vegan GF Gluten-Friendly n Nuts and Seeds

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.*

*Add premium wines selected by Onesto's wine director 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.*

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# ONESTO

I T A L I A N



## WELCOME TO ONESTO!

We are proud to bring our scratch-made Italian food to your wonderful event. The warmth of our second floor private space will certainly engage your guests and our impeccable service will ensure everyone is well taken care of. We look forward to celebrating with you!

Andy Kulakowski, General Manager

Kirk Skorlinski, Executive Chef

Sarah Mironczuk, Pastry Chef

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Capacity: 75 Seated Dinner / 150 Cocktail Style

Personalized Event Coordination

Private bar, open space for dancing or reception

Private restrooms

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

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