



ONESTO

I T A L I A N

221 N. BROADWAY | HISTORIC THIRD WARD

(414) 585-8934 | ONESTOMKE.COM

events@hospitalitydemocracy.com

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

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

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.

ONESTO

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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

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

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