



# ONESTO

I T A L I A N

221 N. BROADWAY | HISTORIC THIRD WARD  
(414) 585-8934 | [ONESTOMKE.COM](http://ONESTOMKE.COM)  
[events@hospitalitydemocracy.com](mailto:events@hospitalitydemocracy.com)

# APPETIZERS

## ITALIAN MARKET TABLE

\$15/PERSON

*Enjoy a curated spread of seasonal bites, hand-selected by our chef de cuisine on a stationed display*

Includes seasonal spreads, crostini, local cheeses, olive oil, Castelvetrano olives, caperberries, jam, fruit and nuts <sup>v</sup>

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

## ASSORTED CROSTINI

\$8/PERSON

*May be displayed or plated*

Chef's seasonal selections

Add Prosciutto - \$2/person

## CHEESE & MEAT BOARD

\$9/PERSON

Add additional meat \$3/person

## BASIL CHICKEN SKEWERS <sup>GF</sup>

\$3.25/PERSON

## GRILLED PISTACHIO

### PESTO SHRIMP <sup>GF N</sup>

\$3.75/PERSON

## MEATBALL & MARINARA SKEWERS <sup>GF N</sup>

\$3/PERSON

## CAPRESE SKEWERS <sup>GF V</sup>

\$2.75/PERSON

## PERONI POACHED SHRIMP

\$3.75/PERSON

*with horseradish aioli*

## FLATBREAD <sup>v</sup>

\$3.25/PERSON

*choice of Mediterranean OR beef brisket*

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# SALADS

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

*Includes bread service*

*Add grilled chicken (+5/person) or seared salmon (+12/person)*

## HOUSE <sup>v GF</sup>

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

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

## CAESAR <sup>v</sup>

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

Romaine, pecorino cheese, housemade croutons

## PANZANELLA <sup>v</sup>

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

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

## SPINACH ANTIPASTO <sup>GF</sup>

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

Fontina, olives, tomato, onion, salami, spinach, balsamic vinaigrette

<sup>v</sup> Vegetarian   <sup>GF</sup> Gluten-Friendly   <sup>N</sup> Nuts and Seeds

*Events are subject to 6% sales tax, and 22% service charge on overall bill*

# FAMILY-STYLE OR BUFFET

Menu selections due 1 week prior to event

Buffet — \$24/Guest, Family Style — \$28/Guest

All pastas made in-house daily

## CHOOSE THREE ENTREES

Brisket Bolognese - chef's choice pasta

Seasonal Ravioli - chef's seasonal selection +3.5

Fusilli - asparagus, cremini mushrooms, truffle cream v

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

Creamy Pesto Pasta - mushrooms, cherry tomato, pesto cream sauce v n

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

Mushroom Risotto - arborio rice, grilled portobello mushroom GF vegan

Mediterranean Salmon - cherry tomato, spinach, olives, red onion, balsamic reduction GF +3.5

Tenderloin - creamy polenta, herbed butter, seasonal vegetable GF +7

## CHOOSE ONE SIDE

Seasonal Vegetable

Caramelized Cauliflower

Roasted Potatoes

## ENTREE ADD-ONS

Chicken \$3.50/PERSON

Shrimp \$5/PERSON

Meatballs \$4.50/PERSON

Salmon \$6/PERSON

Tenderloin \$7/PERSON

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## PLATED DINNERS

Menu selections due 1 week prior to event

### PASTA

Fusilli v	\$21
Brisket Bolognese	\$21
Seasonal Ravioli	MARKET
Meatballs & Pasta n	\$19
Creamy Pesto Pasta v n	\$18

### MAINS

Chicken Marsala GF	\$21
Mediterranean Salmon GF	\$26
Seared Scallops	\$29
Tenderloin Medallions	\$35

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## MINI ASSORTED DESSERTS

### Duo

Stationed \$5.50/PERSON  
Plated and Served \$6/PERSON

### Quattro

Stationed \$7.50/PERSON  
Plated and Served \$9.5/PERSON

### Trio

Stationed \$6/PERSON  
Plated and Served \$7.5/PERSON

### CARRY-IN FEE

\$50

v Vegetarian GF Gluten-Friendly n Nuts and Seeds

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# FULL SERVICE BAR

## NON-ALCOHOLIC

4 HOURS / \$6 PER PERSON  
Unlimited soda, coffee, and juice.

## COFFEE BAR

\$3.5 PER PERSON  
Regular and Decaf, standard milk and sugar selections

## VINO E BIRRA

Wine and beer package  
4 HOURS / \$24 PER PERSON  
Spotted Cow | Riverwest Stein | Lakefront IPA | Miller Lite  
Hard Seltzer | Matthew Fritz Pinot Noir | Matthew Fritz Cabernet | Matthew  
Fritz Chardonnay | Matthew Fritz Sauvignon Blanc

## CUSTOM CONSUMPTION BAR

Open a tab for your guests to enjoy. We are happy to work  
with you on a limited drink list to customize this experience.

## PREMIO

Full bar package of wine, beer, liquors  
4 HOURS / \$30 PER PERSON  
Tito's Vodka | Bombay Gin | Captian Morgan Rum | Altos Tequila  
Jack Daniels Whiskey | Jim Beam Bourbon | Dewars Scotch | Spotted Cow  
Riverwest Stein | Lakefront Ipa | Miller Lite | Hard Seltzer Matthew Fritz Pinot  
Noir | Matthew Fritz Cabernet | Matthew Fritz Chardonnay | Matthew Fritz  
Sauvignon Blanc

## LUSSO

Premium bar package of wine, beer, and liquors  
4 HOURS / \$39 PER PERSON  
Our Full Wine And Beer Package Plus Brands Like Ketel One Vodka |  
Hendrick's Gin | Bacardi Rum | Don Julio Tequila  
Buffalo Trace Bourbon | Jameson Whiskey  
Includes one premium wine selection from Onesto's event wine list

## PROSECCO TOAST

House prosecco \$3/person

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*Ask about our Premium Wine selections that can be added to any package.  
Additional premium wine or liquor \$4/person*

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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!

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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

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