

3041 N Mayfair Road  
Wauwatosa WI 53222  
alios.net



P (414) 476-6900  
F (414) 476-6902  
E alios@alios.net

PRICE	GRATUITY	SALES TAX	TOTAL
\$ .25	\$0.05	\$0.02	\$0.32
\$1.50	\$0.30	\$0.11	\$1.91
\$1.75	\$0.35	\$0.13	\$2.23
\$2.00	\$0.40	\$0.15	\$2.55
\$2.50	\$0.50	\$0.19	\$3.19
\$3.00	\$0.60	\$0.23	\$3.83
\$3.50	\$0.70	\$0.27	\$4.47
\$3.75	\$0.75	\$0.29	\$4.79
\$4.00	\$0.80	\$0.31	\$5.11
\$4.50	\$0.90	\$0.35	\$5.75
\$5.00	\$1.00	\$0.38	\$6.38
\$5.50	\$1.10	\$0.42	\$7.02
\$6.00	\$1.20	\$0.46	\$7.66
\$6.25	\$1.25	\$0.48	\$7.98
\$7.00	\$1.40	\$0.54	\$8.94
\$7.50	\$1.50	\$0.58	\$9.58
\$9.50	\$1.90	\$0.73	\$12.13
\$12.00	\$2.40	\$0.92	\$15.32
\$12.50	\$2.50	\$0.96	\$15.96
\$13.00	\$2.60	\$1.00	\$16.60
\$13.50	\$2.70	\$1.04	\$17.24
\$14.00	\$2.80	\$1.08	\$17.88
\$14.50	\$2.90	\$1.11	\$18.51
\$15.00	\$3.00	\$1.15	\$19.15
\$15.50	\$3.10	\$1.19	\$19.79
\$16.00	\$3.20	\$1.23	\$20.43
\$16.50	\$3.30	\$1.27	\$21.07
\$17.00	\$3.40	\$1.31	\$21.71
\$17.50	\$3.50	\$1.34	\$22.34
\$18.00	\$3.60	\$1.38	\$22.98
\$18.50	\$3.70	\$1.42	\$23.62
\$19.00	\$3.80	\$1.46	\$24.26
\$19.50	\$3.90	\$1.50	\$24.90
\$20.00	\$4.00	\$1.54	\$25.54
\$20.50	\$4.10	\$1.57	\$26.17

PRICE	GRATUITY	SALES TAX	TOTAL
\$21.00	\$4.20	\$1.61	\$26.81
\$21.50	\$4.30	\$1.65	\$27.45
\$22.00	\$4.40	\$1.69	\$28.09
\$22.50	\$4.50	\$1.73	\$28.73
\$23.00	\$4.60	\$1.77	\$29.37
\$23.50	\$4.70	\$1.80	\$30.00
\$24.00	\$4.80	\$1.84	\$30.64
\$24.50	\$4.90	\$1.88	\$31.28
\$25.00	\$5.00	\$1.92	\$31.92
\$25.50	\$5.10	\$1.96	\$32.56
\$26.00	\$5.20	\$2.00	\$33.20
\$26.50	\$5.30	\$2.04	\$33.84
\$27.00	\$5.40	\$2.07	\$34.47
\$27.50	\$5.50	\$2.11	\$35.11
\$28.00	\$5.60	\$2.15	\$35.75
\$28.50	\$5.70	\$2.19	\$36.39
\$29.00	\$5.80	\$2.23	\$37.03
\$29.50	\$5.90	\$2.27	\$37.67
\$30.00	\$6.00	\$2.30	\$38.30
\$31.50	\$6.30	\$2.42	\$40.22
\$32.00	\$6.40	\$2.46	\$40.86
\$33.00	\$6.60	\$2.53	\$42.13
\$34.00	\$6.80	\$2.61	\$43.41
\$36.00	\$7.20	\$2.76	\$45.96
\$40.00	\$8.00	\$3.07	\$51.07
\$41.00	\$8.20	\$3.15	\$52.35
\$45.00	\$9.00	\$3.46	\$57.46
\$50.00	\$10.00	\$3.84	\$63.84
\$60.00	\$12.00	\$4.61	\$76.61
\$65.00	\$13.00	\$4.99	\$82.99
\$70.00	\$14.00	\$5.38	\$89.38
\$90.00	\$18.00	\$6.91	\$114.91
\$160.00	\$32.00	\$12.29	\$204.29
\$265.00	\$53.00	\$20.35	\$338.35
\$300.00	\$60.00	\$23.04	\$383.04



## — banquet deposit policy —

Name \_\_\_\_\_ Date \_\_\_\_\_ Time \_\_\_\_\_  
Phone \_\_\_\_\_ Room \_\_\_\_\_ Amount \_\_\_\_\_  
Size of Party \_\_\_\_\_ Guarantee \_\_\_\_\_  
Date Deposit Received \_\_\_\_\_ By (Initial) \_\_\_\_\_  
Band/DJ/Music \_\_\_\_\_ Time \_\_\_\_\_ Volume Control (Initial) \_\_\_\_\_  
Decorating Entry Time \_\_\_\_\_ Exit Time \_\_\_\_\_ By (Initial) \_\_\_\_\_  
Extra Amenities \_\_\_\_\_

**LUNCH HOURS: 11:00am - 3:30pm — DINNER HOURS: 5:00pm - 10:00pm**

**PRIVATE BARTENDER** until 10:00pm with a \$300.00 guarantee or a \$100.00 Bar Charge that is taxed and tipped.  
Everyone must be out of the room by 10:30pm.

**EXTENDED BARTENDER/ROOM CHARGE POLICY:**

\$100.00 per hour for the bartender and/or banquet room, which is taxed.  
Everyone must be out of the room by 12:30am.

**DEPOSITS WILL NOT BE REFUNDED AS IT REPRESENTS A PAYMENT FOR RESERVATION OF THE ROOM.**

If the banquet must be canceled, the circumstances will be reviewed AFTER the original date of the banquet.  
If we are able to rebook the room for a comparable party in size and time, it will then be determined how much, if any portion of the deposit will be refunded. If the room is not rebooked for a comparable party in size and time, there will be no possibility of refund.

**ALIOTO'S HAS THE RIGHT TO CONTROL THE VOLUME LEVEL OF ALL MUSIC AT ALL EVENTS.**

Music levels must be room appropriate, obscene lyrics will not be tolerated.

**PRICES ARE SUBJECT TO CHANGE.** You must contact us 45 days prior to the event date for confirmation of prices.

Unless credit terms have been previously established, the entire payment amount is due to Alioto's 72 hours prior to the event in the form of cash or cashier's check. **At no time will credit cards be accepted.**  
Groups requesting tax exemptions must submit a certificate of exemption 72 hours prior to the event.

No decorations may be attached to walls or ceilings in any of our banquet rooms. **NO CONFETTI OR ORBEEZ ALLOWED!**

Groups are responsible for any physical damage to rooms and contents.  
We are not responsible for any lost or forgotten items.

**Only a Licensed Bonded and Insured Company will be allowed to put on chair covers and sashes of any style.  
Proof of insurance is required one week prior to the event. NO EXCEPTIONS!**

Initials \_\_\_\_\_ Initials \_\_\_\_\_

Signature \_\_\_\_\_



## — banquet policies —

At Alioto's we strive to make your banquet a memorable one by treating you, and your guests, in the finest Alioto tradition.

- Our Banquet facilities require a deposit to secure the space. The deposit is deducted the day of the event. The deposit amount can and will vary based on the date of the event and the time frame between the reservation and the event.
- Deposits are non-refundable.
- **UNLESS CREDIT TERMS HAVE BEEN PREVIOUSLY ESTABLISHED, THE ENTIRE DINNER AMOUNT DUE TO ALIOTO'S MUST BE PAID 72 HOURS PRIOR TO THE EVENT IN THE FORM OF CASH OR CASHIER'S CHECK. AT NO TIME WILL CREDIT CARDS BE ACCEPTED. GROUPS REQUESTING TAX EXEMPTION MUST SUBMIT A CERTIFICATE OF EXEMPTION 72 HOURS PRIOR TO THE FUNCTION.**
- Our prices are subject to change. **YOU MUST CONTACT US 45 DAYS PRIOR TO YOUR FUNCTION FOR THE FINAL PRICE.**
- All menu arrangements must be made 3 weeks in advance of your scheduled event. An approximate number of guests is necessary at this time. Seven days before your event, we must have your guaranteed number of guests. No cancellation of entrées will be accepted within 2 days of your event. However, we can accept additional guests with proper notification to management. If you do not meet your guarantee, we do not allow you to take the extra dinners, so please make sure your count is accurate. It is our policy to permit only food and beverage furnished by us to be served in our facilities. Special occasion cakes and pastries may be obtained through outside suppliers; however, we must be notified prior to the day of the event.
- Our menus are flexible. If an entrée you desire is not on our lists, our chef will be happy to accommodate your needs.
- All of our luncheons and dinners are served on linen tablecloths and fine china.

*continued —*



## — banquet policies —

- **No decorations may be attached to walls or ceilings in any of our banquet rooms. NO CONFETTI OR ORBEEZ ALLOWED. Groups are responsible for any physical damage to rooms or contents. Alioto's is not responsible for any lost or forgotten items.**
- Head table seating is available upon request for no additional charge.
- **Chair covers with colored sash and matching napkins \$3.00\* extra per person.**
- Adding a **colored napkin** for any private event is \$0.25\* extra per napkin.
- Alioto's staff requires a minimum of 15 minutes for clearing immediately following your dinner. The time may vary depending on the number of guests in the party.
- If your party includes a bar, a guarantee of \$300.00 must be met, or there will be a \$100.00\* bar charge, that fee is subject to sales tax and service charge. Please see private party bar items menu for further details.
- For your convenience, we have the following at no charge:
  - Podium
  - Public Address System
  - Background Music
  - Movie Screens
  - Bud Vases

### **Also available, charges listed below:**

- 50 inch Plasma TV - \$40.00\*
- HD Projector - \$55.00\* (No Cords Included)  
*\*Please set up an appointment beforehand to make sure equipment is compatible*
- Cordless Mic - \$35.00\* (hand held)
- **Private Bartender** until 10:00pm with a \$300.00 guarantee or a \$100.00 Bar Charge that is taxed and tipped. Everyone must be out of the room by 10:30pm.
- **Extended Bartender/Room Charge Policy:**  
\$100.00 per hour for the bartender and/or banquet room, which is taxed.  
Everyone must be out of the room by 12:30am.
- **All weddings and anniversaries have a banquet charge of \$3.00\* per person.**  
These amenities Include:
  - The Room with Staff until 10:00pm
  - Head Table, Registration Table, Gift Table, and Cake Table draped with satin skirts
  - Candelabras on the head table
  - Candle Lamps on all tables
  - Royal Chairs
  - **Colored Napkins**
  - Alioto's staff can assist in the table decoration process if requested in advance
  - Cutting and serving of the cake and/or cupcakes
  - **Additional Amenity: Chair cover with a colored sash \$1.75\* per person.**

*\* All food and beverages are subject to a 20% service charge and applicable sales tax.  
Wisconsin State Law requires a tax to be charged on the 20% service charge.*



## — private party bar items —

*All prices are subject to 20% gratuity and sales tax (sales tax exemption may apply).*

### **SODA**

**UNLIMITED SODA** (for the duration of the party) — \$3.00 per guest

**SODA BY THE GLASS** — \$3.00 per glass

**SODA BY THE PITCHER** — \$9.50 per pitcher

### **BEER**

**ONE-HALF BARREL** Miller Lite, Bud Light or MGD — \$285.00

**ONE-QUARTER BARREL** Miller Lite, Bud Light or Miller High Life — \$175.00

**PITCHERS** Domestic beer — \$15.00

*Any draft beer on our system is also available for your choice of barrel beer — prices will vary*

**DOMESTIC BOTTLES** \$5.00 • **IMPORT BOTTLES** \$5.50 • **NON-ALCOHOLIC BOTTLES** \$5.50

### **WINE**

*See Wine List*

**HOUSE BOTTLES** \$32.00

### **PUNCH**

**NON-ALCOHOLIC FRUIT PUNCH** — \$60.00 per 3 gallons

**CHAMPAGNE FRUIT PUNCH** — \$80.00 per 3 gallons

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## **PRIVATE BAR SERVICE**

### **WAIT STAFF CARRY SERVICE**

This service is meant for smaller groups and the drinks must go on the parties bill.

### **BARTENDER IN THE ROOM**

When a bartender is requested by the private party, there is a \$300.00 minimum bar sales requirement for that service. In the event that the \$300.00 bar sales are not met there will be a \$100.00 service charge.

### **DRINK TICKETS**

\$7.50 per ticket — These tickets are valid for beer, wine, and cocktails (with the exception of top shelf brands).

### **ADD BAR TABLE SERVICE**

(See Menu)

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**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*

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## — bar table service —

*All prices are subject to 20% gratuity and sales tax (sales tax exemption may apply).*

**( MORE OPTIONS ARE AVAILABLE )**

### **BEER BOTTLES**

**MILLER LITE — \$5.00**

**MILLER HIGH LIFE — \$5.00**

**LAKEFRONT RIVERWEST STEIN — \$5.50**

### **WINE BOTTLES**

**HOUSE CABERNET — \$32.00**

**HOUSE CHARDONNAY — \$32.00**

**HOUSE PINOT NOIR — \$32.00**

### **CANNED COCKTAILS**

**CARBLISS — \$7.00**

(Black Raspberry, Cranberry)

### **SODA PITCHERS**

**STARRY — \$10.00**

**PEPSI — \$10.00**

**DIET PEPSI — \$10.00**

Each item will be charged based on usage.

All opened wine bottles may be taken home with the event host.

All unopened bottles of beer and wine will not be charged to the event.

All pitchers of soda will be charged.

Alioto's will only put out 1 pitcher of soda at a time and refill only once that pitcher is empty.

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*



## — banquet appetizers —

*(Minimum of 30 people)*

**INCLUSIVE OF ALL FEES**

**These prices are for hors d'oeuvres served for one hour prior to dinner.**

**(4) HOT & (3) COLD** — \$12.00 per guest

**(3) HOT & (3) COLD** — \$10.00 per guest

**(2) HOT & (3) COLD** — \$9.00 per guest

**(1) HOT & (1) COLD** — \$7.00 per guest

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### **HOT APPETIZERS**

Barbecued Ribs  
Italian Sausage sautéed  
in Green Peppers & Onions  
Wieners in Barbecue Sauce  
Swedish Meatballs with Gravy

Mozzarella Marinara  
Italian Meatballs with Sauce  
Artichoke Dip with Rye Chips  
Breaded Mushrooms  
Chicken Strips

Water Chestnuts  
wrapped in Bacon  
Deep Fried Eggplant  
Fried Cheese Ravioli  
Pizza Bread

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### **COLD APPETIZERS**

Fresh Vegetables  
with Ranch Dip  
Genoa Salami & Ham Tray  
with Italian Bread  
Taco Dip with Nacho Chips

Assorted Cheese & Crackers  
Summer Sausage & Crackers  
Vegetable Pizza  
Pasta Salad

Fresh Fruit (in season)  
Vegetable Tortilla Pinwheels

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*



## — banquet appetizers —

*(Minimum of 30 people)*

**INCLUSIVE OF ALL FEES**

### **FRESH FRUIT TRAY (IN SEASON)**

15-20 people *(approximately)* \$70.00

30-35 people *(approximately)* \$115.00

50-55 people *(approximately)* \$140.00

**SUMMER SAUSAGE & CHEESE TRAY** \$3.00 per guest

### **SMOKED FISH**

*Available with 1 week notice — market price*

### **COLD SHRIMP**

*market price — per dozen*

### **VEGETABLE PLATTER WITH RANCH DIP**

30-35 people *(approximately)* \$120.00

50-55 people *(approximately)* \$150.00

### **ASSORTED CHEESE & CRACKER TRAY**

30-35 people *(approximately)* \$100.00

50-55 people *(approximately)* \$130.00

### **GENOA SALAMI & HAM TRAY WITH ITALIAN BREAD**

30-35 people *(approximately)* \$110.00

50-55 people *(approximately)* \$140.00

### **TACO DIP WITH NACHO CHIPS**

40 people *(approximately)* \$75.00

80 people *(approximately)* \$120.00

### **POTATO CHIPS OR PRETZELS**

50 people *(approximately)* \$35.00

**MINI SANDWICHES (HAM OR TURKEY)** \$75.00 per dozen

**14" LARGE PIZZA WITH THREE TOPPINGS** \$30.00 each

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*





## — banquet appetizer party —

**\$40.00 Per Person**

*(Minimum of 40 people)*

**INCLUSIVE OF ALL FEES**

**Available from 11:00am to 8:00pm.**

**Hors d'oeuvres served for 1-1/2 hours**

### **HOT HORS D'OEUVRES**

*(Choose 5)*

Barbecued Ribs  
Italian Sausage sautéed  
in Green Peppers & Onions  
Wieners in Barbecue Sauce  
Swedish Meatballs with Gravy  
BBQ Meatballs  
Mozzarella Marinara  
Italian Meatballs with Sauce  
Pizza Bread  
Fried Cheese Ravioli

Quesadillas (Chicken or Cheese)  
Breaded Mushrooms  
Chicken Strips  
Water Chestnuts wrapped in Bacon  
Deep Fried Eggplant  
Mostaccioli with  
Homemade Tomato Sauce  
Cold Tenderloin Sandwiches  
*(additional \$12.00 per person)*

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### **COLD HORS D'OEUVRES**

*(Choose 4)*

Fresh Vegetables with Ranch Dip  
Genoa Salami & Ham Tray with Italian Bread  
Fresh Fruit (in season)  
Taco Dip with Nacho Chips  
Vegetable Pizza

Vegetable Tortilla Pinwheels  
Pasta Salad  
Assorted Cheese & Crackers  
Summer Sausage, Cheese & Crackers  
Sheet Cake

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change. Add \$1.50 per person on Sundays.*



## — banquet appetizer lighter fare —

**\$38.00 Per Person**

*(Minimum of 40 people)*

**INCLUSIVE OF ALL FEES**

**Hors d'oeuvres available from 4:00pm to 8:00pm.**

**Hors d'oeuvres served for 35 minutes**

Chicken Strips

Deep Fried Eggplant

Macaroni & Cheese OR

Mostaccioli with Homemade Tomato Sauce

Italian Meatballs OR

Italian Sausage with Onions & Green Peppers

Cheese and Crackers

Fresh Vegetables with Ranch Dip

Fresh Fruit (in season)

Relishes

Coffee Station

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*



## — banquet lunch easy dining —

**\$32.50 Per Person**  
**INCLUSIVE OF ALL FEES**

**Available from 11:00am to 3:00pm.**

**Choose 4 entrées for your event, with up to 1 steak entrée per 4 choices.**  
**Guests will choose their entrée on the day of event.**  
**(If the event is over 75 people, please limit the entree selections to 3 choices.)**

**COMPLETE DINNER INCLUDES:**

Salad with choice of dressing, Italian bread, and coffee,  
and sherbet or your cake cut and served as dessert.

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**NEW YORK STRIP STEAK**

Served with au jus,  
button mushrooms,  
and potatoes  
(additional \$9.00 per person)

**PETITE FILET**

Served with au jus,  
button mushrooms,  
and potatoes  
(additional \$9.00 per person)

**SICILIAN STEAK**

A pan fried breaded tenderloin  
topped with green peppers and  
onions, served with mostaccioli  
(additional \$9.00 per person)

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**BREADED PORK CHOPS**

Two breaded chops  
and potatoes

**CHICKEN ROMANO**

Grilled chicken breast served with  
green peppers and onions;  
topped with mozzarella cheese,  
served with mostaccioli

**PASTA & HOMEMADE  
MEATBALLS**

Mostaccioli served with  
homemade tomato sauce and  
homemade meatballs

**EGGPLANT PARMESAN**

Fresh eggplant breaded with  
Sicilian bread crumbs, topped  
with mozzarella cheese and  
tomato sauce, served over pasta

**LASAGNA**

House-made meat lasagna topped  
with Alioto's red sauce

**LEMON CAPER CHICKEN**

Served over angel hair pasta

**BARBECUED RIBS**

Half rack of ribs in Alioto's  
special sauce and potatoes

**FRESH SALMON**

Served on a bed of angel hair  
pasta and topped with dill sauce

**CHICKEN PARMESAN**

Breaded chicken breast  
topped with mozzarella cheese  
and tomato sauce,  
served with mostaccioli

**TENDERLOIN TIPS**

On a bed of noodles

**BAKED COD**

Served with potatoes  
and vegetables

**GRILLED SHRIMP**

6 Grilled seasoned shrimp  
served with potatoes

**FRIED SHRIMP**

6 Deep fried breaded shrimp  
served with potatoes

**ALIOTO'S FISH FRY**

Our famous fish fry,  
Three pieces of Icelandic cod  
served with French fries  
and coleslaw  
**(SERVED ON FRIDAYS ONLY)**

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*

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## — lunch table service —

**\$30.00 Per Person**  
**INCLUSIVE OF ALL FEES**

**Available from 11:00am to 3:00pm.**

### **CHOICE OF 3 ENTRÉES**

**Guests will choose their entrée on the day of event.**

#### **COMPLETE LUNCH INCLUDES:**

Salad with choice of dressing, Italian bread, and coffee, and sherbet for dessert.

#### **CHICKEN NORMANDY**

Boneless chicken breast baked  
over homemade dressing with  
whipped potatoes and gravy

#### **CHICKEN PARMESAN**

Served with mostaccioli

#### **GRILLED SHRIMP**

Cocktail sauce and lemon wedge

#### **FRIED SHRIMP**

Cocktail sauce and lemon wedge

#### **EGGPLANT PARMESAN**

Fresh eggplant breaded with  
Sicilian bread crumbs, topped with  
mozzarella cheese and tomato sauce,  
served over pasta

#### **LASAGNA**

House-made meat lasagna topped with  
Alioto's red sauce

#### **PASTA & HOMEMADE MEATBALLS**

Mostaccioli served with  
homemade tomato sauce  
and homemade meatballs

#### **TENDERLOIN TIPS**

On a bed of noodles

#### **LEMON CAPER CHICKEN**

Served over angel hair pasta

#### **BAKED COD**

Served with potatoes and vegetables

#### **GROUND ROUND**

Served with whipped potatoes,  
gravy and vegetables

#### **BREADED PORK CHOPS**

Two boneless breaded chops  
served with potatoes

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*



## — lunch banquet menu —

**PLEASE CALL FOR UP TO DATE PRICING.**

*Subject to 20% gratuity and sales tax (sales tax exemption may apply).*

**Available from 11:00am to 3:00pm.**

**Select 3 entrées for entire banquet. Exact count of each entrée is required.**

**COMPLETE DINNER INCLUDES:**

Salad with choice of dressing, whipped or buttered new potatoes, Italian bread, and coffee,  
and choice of dessert: ice cream, sherbet, or your cake cut and served as dessert.  
(Rice or Mostaccioli is served in lieu of potatoes with certain entrées.)

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### POULTRY

**CHICKEN PARMESAN**

Side of mostaccioli

**BAKED ONE-HALF CHICKEN**

Cranberry sauce

**BAKED CORNISH HEN**

Homemade bread dressing

**CHICKEN NORMANDY**

Boneless chicken breast,  
homemade bread dressing,  
gravy, cranberry sauce

**ROAST TOM TURKEY**

Homemade bread dressing,  
gravy and cranberry sauce  
(10 order minimum)

**CHICKEN CORDON BLEU**

Rice and carrots

**LEMON CAPER CHICKEN**

Pasta or potato

**CHICKEN ALA KING**

Puff pastry shell

**CHICKEN ROMANO**

Grilled breast served with green  
peppers, onions and mushrooms,  
topped with mozzarella cheese,  
side of mostaccioli

**PASTA PRIMAVERA**

Garden vegetables and fettuccine  
in a rich creamy sauce  
**ADD CHICKEN**

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### SEAFOOD

**BAKED COD**

Tartar sauce and lemon wedge

**DEEP FRIED BREADED SHRIMP**

Cocktail sauce and lemon wedge

**GRILLED SHRIMP**

Cocktail sauce and lemon wedge

**SICILIAN COD**

Breaded with our own  
seasoned bread crumbs,  
angel hair pasta

**FISH FRY**

Cole slaw, French fries  
or new potatoes, with coffee,  
tea or milk and dessert

**FRIDAY ONLY**  
**(FOR PARTIES OF 50 OR LESS)**

*continued —*



## — lunch banquet menu —

**PLEASE CALL FOR UP TO DATE PRICING.**

*Subject to 20% gratuity and sales tax (sales tax exemption may apply).*

### MEATS

**VEAL SICILIANO**

Green peppers, onions and  
side of mostaccioli

**GROUND ROUND**

Mushroom gravy, mixed vegetables

**NEW YORK STRIP STEAK**

Au jus, button mushrooms, potatoes

**DOUBLE THICK  
SOUR CREAM PORK CHOP**

**RANCH STYLE SWISS STEAK**  
Mixed vegetables (10 minimum)

**BAKED STUFFED PORK CHOP**

Brown gravy, applesauce

**TENDERLOIN TIPS**

Bed of noodles (10 minimum)

**VEAL PARMESAN**

Side of mostaccioli

**BREADED PORK CHOPS**

Applesauce

**SLICED PORK ROAST**

Homemade bread dressing  
and gravy (10 minimum)

**1/2 RACK BARBECUED RIBS**

**PETITE FILET**

Au jus, button mushrooms, potatoes

**STEAK ROMANO**

Tenderloin served with green peppers,  
onions and mushrooms, topped with  
mozzarella cheese, side of mostaccioli

**BREADED SICILIAN STEAK**

Side of mostaccioli

**LASAGNA**

### SALADS

Salads are served with soup or fruit cup (in season), Italian bread, coffee, and dessert.

**SEASONAL SALAD** with Grilled Chicken Breast

**GRILLED CHICKEN GREEK SALAD**

**GRILLED CHICKEN BREAST SALAD** With Raspberry Vinaigrette

**GRILLED CHICKEN CAESAR SALAD**

**TOMATO STUFFED WITH CHICKEN, SEAFOOD OR TUNA SALAD**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*



## — banquet lunch buffet —

**\$30.00 Per Person**

*(Minimum of 40 people)*

**INCLUSIVE OF ALL FEES**

**Available from 11:00am to 3:00pm.**

### **BUFFET INCLUDES:**

Tossed garden salad with choice of dressing, Italian bread, and coffee, and sheet cake or your cake cut and served for dessert.

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### **MAIN ENTRÉES**

*(Choose 2)*

*Extra choice \$2.50 per person*

#### **Italian Meatballs**

Italian mini meatballs in  
homemade tomato sauce and pasta,  
served in two separate buffet dishes

#### **Baked Chicken**

#### **Lemon Caper Chicken**

#### **Lasagna**

#### **Pork Roast with Sage Dressing**

#### **Italian Sausage with Green Peppers & Onions**

#### **Chicken Parmesan**

Breaded chicken breasts with  
homemade Sicilian breadcrumbs and pasta,  
served in two separate buffet dishes

#### **Baked Ham**

#### **BBQ Ribs**

#### **Tenderloin Tips with Noodles**

#### **Baked Cod Almondine**

#### **Swedish Meatballs & White Rice**

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### **SIDE DISHES**

*(Choose 3)*

*Extra choice \$1.50 per person*

Assorted Relish Tray

Pasta Salad

Green Beans Almondine

Mexicana Corn

Mixed Vegetables

Deep Fried Eggplant

Fresh Cooked Carrots

Honey Glazed Carrots

Seasonal Vegetables

Mostaccioli with Tomato Sauce

Buttered New Potatoes

Whipped Potatoes  
with Brown Gravy

Macaroni & Cheese

Fresh Fruit (in season)

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

*Deposits are not transferable or refundable. Credit cards will not be accepted as payment for parties.*

*Prices and items subject to change.*



## — banquet dinner easy dining —

**\$42.50 Per Person**  
INCLUSIVE OF ALL FEES

**Available from 3:00pm to 8:00pm.**

**Choose 4 entrées for your event, with up to 1 steak entrée per 4 choices.**

**Guests will choose their entrée on the day of event.**

**(If the event is over 75 people, please limit the entree selections to 3 choices.)**

**COMPLETE DINNER INCLUDES:**

Salad with choice of dressing, Italian bread, coffee,  
and sherbet or your cake cut and served as dessert.

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**8 OZ. NEW YORK STRIP STEAK**

Served with au jus, button mushrooms, and potatoes  
(additional \$6.00 per person)

**6 OZ. QUEEN FILET**

Served with au jus, button mushrooms, and potatoes  
(additional \$6.00 per person)

**SICILIAN STEAK**

A pan fried breaded tenderloin topped  
with green peppers and onions,  
served with mostaccioli  
(additional \$6.00 per person)

**SHRIMP & STEAK**

**CHOICE OF:** 4 breaded **OR** grilled shrimp **AND**  
8 ounce New York strip steak **OR** 6 ounce filet,  
au jus, button mushrooms, and potatoes  
(additional \$6.00 per person)

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**BARBECUED RIBS**

Half rack of ribs in Alioto's  
special sauce and potatoes

**BREADED PORK CHOPS**

Two breaded chops and potatoes

**LASAGNA**

House-made meat lasagna topped  
with Alioto's red sauce

**CHICKEN ROMANO**

Grilled chicken breast served with  
green peppers and onions;  
topped with mozzarella cheese,  
served with mostaccioli

**CHICKEN PARMESAN**

Breaded chicken breast  
topped with mozzarella cheese  
and tomato sauce,  
served with mostaccioli

**EGGPLANT PARMESAN**

Fresh eggplant breaded with  
Sicilian bread crumbs, topped  
with mozzarella cheese and  
tomato sauce, served over pasta

**TENDERLOIN TIPS**

On a bed of noodles

**FRESH SALMON**

Served on a bed of angel hair  
pasta and topped with dill sauce

**BAKED COD**

Served with potatoes  
and vegetables

**GRILLED SHRIMP**

8 Grilled seasoned shrimp  
served with potatoes

**FRIED SHRIMP**

8 Deep fried breaded shrimp  
served with potatoes

**FRIED & GRILLED SHRIMP**

4 Deep fried breaded shrimp  
and 4 grilled shrimp  
served with potatoes

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change. Add \$1.50 per person on Sundays.*





## — banquet dinner table service —

**\$38.00 Per Person**  
**INCLUSIVE OF ALL FEES**

**Available from 3:00pm to 8:00pm.**

### **CHOICE OF 3 ENTRÉES**

**Guests will choose their entrée on the day of event.**

### **COMPLETE DINNER INCLUDES:**

Salad with choice of dressing, Italian bread, coffee,  
and sherbet or your cake cut and served as dessert.

#### **CHICKEN NORMANDY**

Boneless chicken breast baked over  
homemade dressing with  
whipped potatoes and gravy

#### **GROUND ROUND**

Served with whipped potatoes,  
gravy and vegetables

#### **LEMON CAPER CHICKEN**

Served over angel hair pasta

#### **TENDERLOIN TIPS**

On a bed of noodles

#### **BREADED PORK CHOPS**

Two boneless breaded chops  
served with potatoes

#### **GRILLED SHRIMP**

8 Grilled seasoned shrimp served with  
vegetables, potatoes and cocktail sauce

#### **PASTA & HOMEMADE MEATBALLS**

Mostaccioli served with homemade  
tomato sauce and homemade meatballs

#### **LASAGNA**

House-made meat lasagna  
topped with Alioto's red sauce

#### **EGGPLANT PARMESAN**

Fresh eggplant breaded with  
Sicilian bread crumbs, topped with  
mozzarella cheese and tomato sauce,  
served over pasta

#### **CHICKEN PARMESAN**

Served with mostaccioli

#### **FRIED SHRIMP**

8 Deep fried breaded shrimp  
served with vegetables, potatoes  
and cocktail sauce

#### **BAKED COD**

Served with potatoes and vegetables

#### **FISH FRY**

Icelandic cod served family style  
with French fries, and coleslaw  
**(SERVED ON FRIDAYS ONLY)**

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change. Add \$1.50 per person on Sundays.*



## — dinner banquet menu —

**PLEASE CALL FOR UP TO DATE PRICING.**

*Subject to 20% gratuity and sales tax (sales tax exemption may apply).*

**Available from 3:00pm to 8:00pm.**

**Select 2 entrées for entire banquet. Exact count of each entrée is required.**

**COMPLETE DINNER INCLUDES:**

Salad with choice of dressing, whipped, baked or buttered new potatoes, Italian bread, coffee, and choice of dessert: ice cream, sherbet, or your cake cut and served as dessert.  
(Rice or Mostaccioli is served in lieu of potatoes with certain entrées.)

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### POULTRY

**ROAST TOM TURKEY**

Homemade dressing with gravy  
(20 order minimum)

**BAKED ONE-HALF CHICKEN**

Cranberry sauce

**BAKED CORNISH HEN**

Homemade bread dressing

**CHICKEN CORDON BLEU**

Breaded and stuffed breast of  
chicken, rice & carrots

**CHICKEN PARMESAN**

Breaded and baked chicken,  
side of mostaccioli

**ROAST YOUNG DUCKLING**

Wild rice, cumberland sauce

**CHICKEN NORMANDY**

Boneless chicken breast baked  
over homemade dressing with gravy

**PASTA PRIMAVERA**

Garden vegetables and fettuccine  
in a rich creamy sauce

**Add Chicken**

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### SEAFOOD

**FRESH SALMON**

On a bed of angel hair pasta  
with dill sauce

**DEEP FRIED BREADED SHRIMP**

Served with vegetables, cocktail sauce  
and lemon wedge

**GRILLED SHRIMP**

Served with vegetables, cocktail sauce  
and lemon wedge

**FRIED & GRILLED SHRIMP**

4 Deep fried breaded shrimp  
and 4 grilled shrimp  
served with vegetable, potatoes,  
cocktail sauce and lemon wedge

**BAKED COD**

Tartar sauce and lemon wedge

**SICILIAN COD**

Tossed in seasoned bread crumbs,  
angel hair pasta

**COLD WATER LOBSTER TAILS  
(2 – 60Z)**

Drawn butter, lemon wedge

**FISH FRY**

{ **SERVED ON FRIDAYS ONLY** }

Cole slaw, French fries  
or new potatoes, with coffee,  
tea or milk and dessert  
**(FOR PARTIES OF 40 OR LESS)**

*continued —*



## — dinner banquet menu —

**PLEASE CALL FOR UP TO DATE PRICING.**

*Subject to 20% gratuity and sales tax (sales tax exemption may apply).*

### MEATS

**NEW YORK STRIP STEAK**

Au jus, button mushrooms, 12 oz

**NEW YORK STRIP STEAK**

Au jus, button mushrooms, 16 oz

**ROAST PRIME RIB OF BEEF**

Au jus, 12 oz

**KING SIZE FILET MIGNON**

Au jus, button mushrooms, 12 oz

**BAKED STUFFED PORK CHOP**

Brown gravy, applesauce

**BONELESS BREADED PORK CHOP**

Applesauce

**TENDERLOIN TIPS**

Bed of noodles  
(10 order minimum)

**BARBECUED RIBS**

Full rack

**SICILIAN STEAK**

Breaded tenderloin,  
side of mostaccioli

**BREADED SICILIAN SPIEDINI**

Side of mostaccioli

**STEAK ROMANO**

Tenderloin served with  
green peppers, onions and  
mushrooms; topped with  
mozzarella cheese,  
side of mostaccioli

**SHRIMP AND STEAK**

4 Fried breaded shrimp  
and 6 oz tenderloin

**PETITE FILET**

Au jus, button mushrooms, 6 oz

### OTHER OPTIONS

*Rice or Mostaccioli is served in lieu of Potatoes with Certain Entrées*

We also have available for you the following:

**SOUP DU JOUR • FRENCH ONION SOUP • CHICKEN RICE SOUP • VEGETABLES**

**DOUBLE BAKED POTATO**

**VEGETABLE CHOICES INCLUDE:**

**Cooked Fresh Carrots • Green Beans Almondine • Mexicana Corn  
California Blend • Mixed Vegetables**

*Subject to 20% gratuity and sales tax (sales tax exemption may apply).*

*Deposits are not transferable or refundable.*

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*



## — banquet dinner buffet —

**\$38.00 Per Person**

*(Minimum of 40 people)*

**INCLUSIVE OF ALL FEES**

**Available from 3:00pm to 8:00pm.**

### **BUFFET INCLUDES:**

Tossed garden salad with choice of dressing, Italian bread, and coffee, and sheet cake or your cake cut and served for dessert.

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### **MAIN ENTRÉES**

*(Choose 2)*

*Extra choice \$2.50 per person*

#### **Italian Meatballs**

Italian mini meatballs in  
homemade tomato sauce and pasta,  
served in two separate buffet dishes

#### **Chicken Parmesan**

Breaded chicken breasts with  
homemade Sicilian breadcrumbs and pasta,  
served in two separate buffet dishes

#### **Baked Chicken**

#### **Baked Ham**

#### **Lasagna**

#### **Baked Cod Almondine**

#### **Baked Cod Florentine**

#### **Roast Pork, Sage Dressing**

#### **Italian Sausage, Sautéed Green Peppers & Onions**

#### **Barbecued Ribs**

#### **Tenderloin Tips & Noodles**

#### **Lemon Caper Chicken**

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### **SIDE DISHES**

*(Choose 3)*

*Extra choice \$1.50 per person*

Mostaccioli with  
Tomato Sauce

Whipped Potatoes  
with Brown Gravy

Buttered New Potatoes

Oven Roasted  
Red Potatoes

Macaroni and Cheese

Bowtie Pasta  
Primavera

Cooked Fresh Carrots

Mexicana Corn

Green Beans  
Almondine

Mixed Vegetables  
Deep Fried Eggplant

Assorted Relish Tray

Assorted Cheese &  
Cracker Tray

Fresh Fruit Tray  
(in season)

Pasta Salad

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change. Add \$1.50 per person on Sundays.*



## — funeral services banquet appetizer —

**11:00AM - 3:00PM** — \$37.00 per guest

**3:00PM - 8:00PM** — \$40.00 per guest

*(Minimum of 30 people)*

### **INCLUSIVE OF ALL FEES**

*(Minimum number of guests equals 80% of your estimated count)*

**Hors d'oeuvres served for 1 hour.**

### **HOT HORS D'OEUVRES**

*(Choose 5)*

Mostaccioli with Tomato Sauce

Italian Sausage sautéed in  
Green Peppers and Onions

Swedish Meatballs with Gravy

BBQ Meatballs

Deep Fried Eggplant

Mozzarella Marinara

Fried Ravioli

Wieners in Barbecue Sauce

BBQ Meatballs

Italian Meatballs with Sauce

Chicken Strips

Breaded Mushrooms

Quesadilla (Chicken or Cheese)

Bacon Wrapped Water Chestnuts

Barbecued Ribs

Macaroni & Cheese

Bowtie Pasta Primavera

Pizza Bread

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### **COLD HORS D'OEUVRES**

*(Choose 4)*

Fresh Vegetables with Ranch Dip

Genoa Salami & Ham Tray  
with Italian Bread

Fresh Fruit (in season)

Taco Dip with Nacho Chips

Tossed Garden Salad  
with Dressing

Vegetable Pizza

Vegetable Pinwheels

Pasta Salad

Assorted Cheese  
and Crackers

Summer Sausage, Cheese  
and Crackers

Coffee Table and Sheet Cake

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*



## — funeral appetizer lighter fare —

**\$38.00 Per Person**

*(Minimum of 40 people)*

**INCLUSIVE OF ALL FEES**

**Hors d'oeuvres available from 4:00pm to 8:00pm.**

**Hors d'oeuvres served for one hour.**

Chicken Strips

Deep Fried Eggplant

Macaroni & Cheese OR

Mostaccioli with Homemade Tomato Sauce

Italian Meatballs OR

Italian Sausage with Onions & Green Peppers

Cheese and Crackers

Fresh Vegetables with Ranch Dip

Fresh Fruit (in season)

Relishes

Coffee Station

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

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*Prices and items subject to change.*

3041 N Mayfair Road  
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**E** alios@alios.net

## — funeral lunch buffet —

**\$30.00 Per Person**

*(Minimum of 40 people)*

**INCLUSIVE OF ALL FEES**

**Available from 11:00am to 3:00pm.**

### **BUFFET INCLUDES:**

Tossed garden salad with choice of dressing, Italian bread, coffee, and sheet cake for dessert.

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### **MAIN ENTRÉES**

*(Choose 2)*

*Extra choice \$2.50 per person*

#### **Italian Meatballs**

Italian mini meatballs in  
homemade tomato sauce and pasta,  
served in two separate buffet dishes

#### **Chicken Parmesan**

Breaded chicken breasts with  
homemade Sicilian breadcrumbs and pasta,  
served in two separate buffet dishes

#### **Baked Chicken**

#### **Lemon Caper Chicken**

#### **Sliced Roast Pork**

With sage dressing

#### **Boneless Breaded Pork Chops**

#### **Tenderloin Tips with Noodles**

#### **Baked Ham**

#### **Baked Cod**

#### **Italian Sausage with Green Peppers & Onions**

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### **SIDE DISHES**

*(Choose 3)*

*Extra choice \$1.50 per person*

Deep Fried Eggplant  
Buttered New Potatoes  
Macaroni & Cheese  
Fresh Cut Carrots  
Honey Glazed Carrots

Bowtie Vegetable Primavera  
Seasonal Vegetables  
Whipped Potatoes and Gravy  
Mostaccioli with Tomato Sauce  
Green Beans Almondine

Mexicana Corn  
Mixed Vegetables  
Pasta Salad  
Assorted Relish Tray  
Fresh Fruit (in season)

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*



## — funeral dinner buffet —

**\$35.00 Per Person**

*(Minimum of 40 people)*

**INCLUSIVE OF ALL FEES**

**Available from 3:00pm to 8:00pm.**

### **BUFFET INCLUDES:**

Tossed garden salad with choice of dressing, Italian bread, coffee, and sheet cake for dessert.

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### **MAIN ENTRÉES**

*(Choose 2)*

*Extra choice \$2.00 per person*

#### **Italian Meatballs**

Italian mini meatballs in  
homemade tomato sauce and pasta,  
served in two separate buffet dishes

#### **Chicken Parmesan**

Breaded chicken breasts with  
homemade Sicilian breadcrumbs and pasta,  
served in two separate buffet dishes

#### **Baked Chicken**

#### **Lemon Caper Chicken**

#### **Sliced Roast Pork**

With sage dressing

#### **Tenderloin Tips with Noodles**

#### **Baked Ham**

#### **Baked Cod**

#### **Italian Sausage with Green Peppers & Onions**

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### **SIDE DISHES**

*(Choose 3)*

*Extra choice \$1.00 per person*

Deep Fried Eggplant  
Buttered New Potatoes  
Macaroni & Cheese  
Fresh Cut Carrots  
Honey Glazed Carrots

Bowtie Vegetable Primavera  
Seasonal Vegetables  
Whipped Potatoes and Gravy  
Mostaccioli with Tomato Sauce  
Green Beans Almondine

Mexicana Corn  
Mixed Vegetables  
Pasta Salad  
Assorted Relish Tray  
Fresh Fruit (in season)

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change. Add \$1.50 per person on Sundays.*



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## — fish fry buffet —

**\$38.50 Per Person**

*(Minimum of 40 people)*

**INCLUSIVE OF ALL FEES**

**Fridays Only from 11:00am to 8:30pm.**

Baked Chicken **OR** Chicken Parmesan

Deep Fried Icelandic Cod

Baked Icelandic Cod

Cole Slaw

French Fries

New Potatoes

Mostaccioli

Tossed Garden Salad

Coffee Station

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*



## — continental breakfast —

**\$12.00 Per Person**

*(Minimum of 20 people)*

**INCLUSIVE OF ALL FEES**

**Available from 7:30am to 10:30am.**

*(Only available in combination with Lunch Service)*

**COFFEE CAKE • BREAKFAST MUFFINS • FRESH FRUIT**

**COFFEE • ORANGE JUICE • CRANBERRY JUICE**

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## — breakfast buffet —

**\$30.00 Per Person**

*(Minimum of 40 people)*

**Room Rental from 7:30am to 10:30am**

**BUFFET INCLUDES:**

Fresh fruit, coffee, orange juice and cranberry juice

### **MAIN ENTRÉES**

*(Choose 2)*

Scrambled Eggs

Egg & Cheese Casserole

Pancakes

French Toast

### **MEAT SIDES**

*(Choose 2)*

Bacon

Ham

Sausage

### **OTHER SIDES**

*(Choose 2)*

Hash Brown Patties

English Muffins

Breakfast Muffins

Coffee Cake

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*



## — bridal or baby shower —

**\$33.00 Per Person**  
**INCLUSIVE OF ALL FEES**

**Available from 11:00am to 3:00pm.**

**Choose 4 entrées for your event, with up to 1 steak entrée per 4 choices.**  
**Guests will choose their entrée on the day of event.**

**COMPLETE DINNER INCLUDES:**

Salad with choice of dressing (or Chicken Noodle Soup with Salad Entrées),  
Italian bread, coffee, and soda.

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**CHICKEN ROMANO**

Grilled chicken breast with green peppers,  
onions and mushrooms; topped with  
mozzarella cheese, served with mostaccioli

**LEMON CAPER CHICKEN**

Lightly floured chicken breast dipped in egg batter  
and pan fried; topped with a lemon caper butter  
sauce, served over angel hair pasta

**CHICKEN PARMESAN**

Breaded chicken breast topped with mozzarella  
cheese and served with a side of mostaccioli

**EGGPLANT PARMESAN**

Fresh eggplant breaded with Sicilian bread crumbs,  
topped with mozzarella cheese and tomato sauce,  
served over pasta

**TENDERLOIN TIPS**

Served on a bed of noodles

**FRESH SALMON**

A delicate fish fillet served on a bed of angel hair  
pasta and topped with dill sauce

**BAKED COD**

Broiled and lightly seasoned served with vegetables,  
potatoes, tartar sauce and a lemon

**FRIED SHRIMP**

Deep fried and breaded served with potatoes,  
cocktail sauce and lemon

**GRILLED SHRIMP**

Fresh grilled shrimp served with potatoes,  
cocktail sauce and lemon

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**GRILLED CHICKEN CAESAR SALAD**

Grilled seasoned chicken breast  
topped over romaine lettuce

**GRILLED CHICKEN SALAD**

Grilled seasoned chicken breast  
topped over mixed greens

**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**  
**Credit cards will not be accepted as payment for parties.**  
*Prices and items subject to change.*

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## — school dinner buffet —

INCLUSIVE OF ALL FEES

*Great for Awards Banquets!*

### **MONDAY - SATURDAY**

**4:00PM - 8:00PM**

\$22.00 per guest

*(Minimum of 40 people)*

#### **INCLUSIVE OF SERVICE CHARGE**

*Guests under 3 are Free*

### **SUNDAY**

**11:00AM - 8:00PM**

\$25.00 per guest

*(Minimum of 80 people)*

#### **INCLUSIVE OF SERVICE CHARGE**

*Guests under 3 are Free*

**CHICKEN PARMESAN**

**MOSTACCIOLI WITH TOMATO SAUCE**

**MACARONI & CHEESE**

**HOMEMADE ITALIAN MEATBALLS**

**ITALIAN BREAD**

**TOSSED GARDEN SALAD**

**SODA AND COFFEE STATION**

THE ABOVE PRICES INCLUDE 20% SERVICE CHARGE.

PRICES ARE SET FOR TAX FREE ORGANIZATIONS.

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change.*

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## — classic lunch buffet —

**\$28.50 Per Person**

*(Minimum of 40 people)*

**INCLUSIVE OF ALL FEES**

**Available from 11:00am to 3:00pm.**

**(Not available on Sundays)**

***May be used for all types of events!***

**THIS IS A SET MENU. THERE ARE NO SUBSTITUTIONS.**

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### **MAIN ENTRÉES INCLUDE:**

**Baked Chicken**

**Sliced Baked Ham**

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### **SIDE DISHES INCLUDE:**

**Corn**

**Macaroni & Cheese**

**Whipped Potatoes & Gravy**

**Tossed Garden Salad**

**Garlic Bread Sticks**

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### **BUFFET INCLUDES:**

**Cake and Coffee Table**

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**THE ABOVE PRICES INCLUDE SALES TAX AND SERVICE CHARGES.**

**Credit cards will not be accepted as payment for parties.**

*Prices and items subject to change. Not available on Sundays.*