



CUGINO'S

CRAFT KITCHEN ♦ LOCAL BEERS ♦ ARTISAN COCKTAILS

CATERING & BANQUET MENU

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GENERAL GUIDELINES FOR LARGE PARTIES

- Off-menu parties capped at 24ppl or less
- All parties of 25ppl or more are subject to Banquet pricing and policies
- Private party blocks can only be scheduled for a maximum of 4 hours
- Private party blocks can be scheduled as early as 11am, or as late as 7pm, depending upon availability
- You may come and decorate for your party
- Decorating blocks begin one before your scheduled party
- All private parties are subject to a Room Charge
- Included in the Room Charge; exclusive 4 hour access to one of our Party Rooms, all soft beverages for your party, buffet tables, cake or gift tables (upon request), plates, silverware, napkins, cake plates (upon request), and covers for all buffet, cake, and gift tables
- All private parties are subject to a 20% gratuity on the totality of; (Banquet food order + the room charge + any bar tabs included for the party)
- All Private Parties require a signed contact
- The Room Charge serves as a non-refundable deposit that must be paid at the time of booking any Private Party
- The Patio is not included in any of our Private Party Rooms

P R I C I N G

The Back Bar

- 45-70 people maximum
- \$300 Room Charge (Monday-Thursday) for 4 hours
- \$600 Room Charge (Friday-Saturday) for 4 hours
- %20 gratuity applied to ALL food and beverage tabs
- \$500 minimum food order from our Banquet & Catering Menu (for all days)
- Optional "cash" or "open" bar
- Inquire with management about open bar options

The Cellar Room

- 25-45 people maximum
- \$75/hr. Room Charge (Monday-Thursday)
- \$100/hr. Room Charge (Friday & Saturday before 4pm)
- \$500 Room Charge (Friday-Saturday after 4pm) for 4 hours
- %20 gratuity applied to ALL food and beverage tabs
- \$500 minimum food order from our Banquet & Catering Menu (for all days)
- Optional "cash" or "open" bar
- Inquire with management about open bar options

MENU

SALADS

- **House Salad**- Fresh greens topped with provol cheese and red onion, garnished with tomatoes, black olives, and pepperoncinis, tossed in our famous house dressing.
 - **Full Salad** (feeds 35-40) \$60
 - **Half Salad** (feeds 15-20) \$40

APPETIZERS

- **Toasted Ravioli**- Served with our homemade marinara sauce.
 - **Full Order** (approximately 230) \$130
 - **Half Order** (approximately 115) \$70
 - **Quarter Order** (approximately 60) \$45
- **Boneless Wings**- Served with your choice of (2) sauces; buffalo, ranch, honey mustard, or BBQ sauce. Sauces can be tossed or on the side.
 - **10 pounds** \$120
 - **5 pounds** \$70
- **Meatballs**- Homemade from our secret recipe, served with house marinara on the side.
 - **80 piece minimum order** \$100
 - **additional 20 pieces** \$25
- **Garlic Cheese Bread**- Jumbo garlic bread topped with melted provol and paprika.
 - **32 piece order** \$30
- **Crab Rangoon**-
 - **100 piece order** \$100

ENTREES

- **Roast Beef**- Certified Angus Beef Top Round, slow cooked and seasoned, then thinly sliced. Served in our homemade au jus with Hawaiian rolls and horseradish sauce.
 - **10 Pound Order \$195**
 - **5 Pound Order \$115**
- **Shaved Prime Rib**- Certified Angus Beef Ribeye, slow cooked and seasoned, then thinly sliced and brought to temperature in our homemade au jus. Served with Hawaiian rolls and horseradish sauce
 - **10 Pound Order Market Price**
- **Pulled Pork**- Pork shoulder generously rubbed with Cugino's own proprietary blend of spices, slow roasted overnight, and then hand pulled. Served with House BBQ sauce and Hawaiian rolls.
 - **10 Pound Order \$195**
 - **5 Pound Order \$115**
- **Chicken Tomas**- Chicken breast, lightly breaded and baked, served in our white wine lemon and butter sauce, with mushrooms and broccoli, then seasoned with a hint of garlic and cracked red pepper.
 - **\$8 per piece** (minimum of 20 per order)
- **Chicken Spedini**- Our award winning recipe. Chicken breast stuffed with provol cheese, tomatoes, onions, and spices, rolled, breaded and baked.
 - **\$8 per piece** (minimum of 20 per order)

SLIDERS AND SANDWICHES

- **Cheeseburger Sliders**- Slider patty, American cheese, pickle, onion and slider sauce. Served on Hawaiian rolls.
 - **24 sliders \$75**
- **Club Sandwiches**- capicola, roast beef, salami, pepperoni, mozzarella cheese, lettuce, tomato, onion, Italian vinaigrette. Served on Hawaiian rolls.
 - **24 sandwiches \$75**
- **Pulled Pork Sliders**- house-smoked pulled pork, coleslaw, and house BBQ sauce. Served on Hawaiian rolls.
 - **24 sliders \$60**

P A S T A S

- **Baked Penne-** Prepared in a bed of our homemade marinara sauce, topped with provol and mozzarella cheeses and baked in the oven.
 - **Large Order (feeds 40-45)** \$140
 - **Small Order (feeds 30-35)** \$80
 - **Quarter Order (feeds 12-15)** \$50

- **Pasta Con Broccoli-** Penne noodles prepared in a cream, butter, and provol cheese sauce with broccoli and a hint of garlic.
 - **Large Order (feeds 40-45)** \$150
 - **Small Order (feeds 30-35)** \$90
 - **Quarter Order (feeds 12-15)** \$60

- **Chicken Milano-** Baked chicken breast, diced and prepared in a rich cream sauce with fresh mushrooms and broccoli. Served over a bed of penne noodles.
 - **Large Order (feeds 45-50)** \$180
 - **Small Order (feeds 35-40)** \$100
 - **Quarter Order (feeds 12-15)** \$70

A D D I T I O N A L S I D E S

- **Oven Roasted Broccoli-** .
 - **10 pounds** \$60

- **Homemade Garlic Mashed Potatoes-**
 - **10 pounds.** \$70

- **Roasted Seasonal Vegetable-**
 - **10 pounds.** \$60

- **Homemade Coleslaw-**
 - **5 pounds** \$30

- **Homemade Potato Salad**
 - **5 pounds** \$30