

Banquets and Events
PACKAGE OPTIONS

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Destino

RISTORANTE



Plated Packages

For our Family-Style dining options, the party host pre-selects the menu. Food is served on large platters and passed amongst guests. Menus available for groups of 10 or more. Lunch pricing is available before 2:30pm daily, dinner pricing after 3:00pm daily.

PACKAGES INCLUDE:
Freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

Appetizers

Add 12.50 Per Person
SELECT TWO FOR SHARING

Salads

Included in price of Main Course
SELECT ONE

Main Course

Individually priced
SELECT THREE CHOICES FOR GUESTS

Desserts

Included in price of Main Course
SELECT ONE

Appetizers

BRUSCHETTA ALLA ROMANA

GARLIC TOAST WITH TOMATOES, FRESH MOZZARELLA, BASIL, AND OLIVE OIL

POLPETTE IN UMIDO

HOMEMADE 2oz MEATBALLS BRAISED IN TOMATO SAUCE AND HERBS

LENTICCHIE E SPINACI

WARM LENTILS WITH SPINACH AND GOAT CHEESE

SAUSAGE & PEPPERS

ITALIAN SAUSAGE WITH ROASTED PEPPERS, ONION, GARLIC, & POMODORO SAUCE

CALAMARI FRITTI

SERVED WITH MARINARA SAUCE (ADD \$2/ PERSON)

GAMBERI AL FRESCO

SHRIMP WITH WILD MUSHROOMS, SPINACH, TOMATOES, LEMON, BALSAMICO, & BASIL (ADD \$3/ PERSON)

Salads

INSALATA DI CESARE

CAESAR SALAD WITH GARLIC CROUTONS AND PARMESAN

INSALATA CAPRESE

TOMATOES, FRESH MOZZARELLA, BASIL, AND OLIVE OIL

INSALATA ALLA DESTINO

ROMAINE, RADICCHIO, AND ENDIVE, WITH SEASONAL VEGETABLES, EXTRA VIRGIN OLIVE OIL, BALSAMICO, AND BLUE CHEESE

Desserts

TIRAMISU

TRADITIONAL, MADE THE OLD FASHIONED WAY, WITH MASCARPONE CHEESE, LADY FINGERS SOAKED IN ESPRESSO WITH A TOUCH OF BRANDY LIQUEUR, AND LIGHTY DUSTED WITH COCOA POWDER

Entrees

RIGATONI CON MOZZARELLA

L\$33/D\$38

PASTA WITH TOMATO-BASIL SAUCE AND TOPPED WITH FRESH MOZZARELLA

RIGATONI ALLE VERDURE

L\$33/D\$38

PASTA WITH WILD MUSHROOMS, CHERRY TOMATOES, ZUCCHINI, EGGPLANT, BELL PEPPERS, BROCCOLI, ESCAROLE, GARLIC, AND OLIVE OIL, IN AN HERB BROTH

RIGATONI CON POLLO

L\$37/D\$46

PASTA WITH GRILLED CHICKEN BREAST, SPINACH, AND PINE NUTS IN A LIGHT BASIL CREAM SAUCE

RIGATONI DEI SARDI

L\$36/D\$46

PASTA WITH GRILLED CHICKEN BREAST, SPINACH, AND PINE NUTS IN A LIGHT BASIL CREAM SAUCE

RAVIOLI CON SPINACI

L\$35/D\$40

SPINACH AND RICOTTA FILLED RAVIOLI SAUTÉED WITH A FOUR-CHEESE SAUCE, SPINACH, AND A TOUCH OF TOMATO

GNOCCHI CON RICOTTA

L\$36/D\$44

HOMEMADE POTATO DUMPLINGS SAUTÉED IN A TOMATO-BASIL SAUCE WITH SPINACH AND FRESH RICOTTA

RISOTTO ALLA CONTADINA

L\$36/D\$45

ITALIAN RICE WITH SAUSAGE, ONIONS, ROASTED PLUM TOMATOES, AND FONTINELLA CHEESE

POLLO AL LIMONE

L\$53/D\$58

ROASTED CHICKEN BREAST WITH LEMON, WHITE WINE, CAPERS, AND SAUTÉED SPINACH

POLLO ALLA ROMANA

L\$55/ D\$58

ROASTED CHICKEN BREAST WITH GARLIC, SHALLOTS, ROSEMARY, LEMON, OLIVE OIL, AND ROASTED POTATOES

PESCE BIANCO DELLA CASA

L\$57/ D\$62

SAUTÉED WHITEFISH WITH RED ONION, MUSHROOMS, ROASTED PEPPERS, GARLIC, AND WHITE WINE

SALMONE ACQUA PAZZA

L\$57/ D\$62

ROASTED SALMON WITH SPICY CHERRY TOMATO SAUCE, CAPERS, GARLIC, AND WHITE WINE OVER SAUTÉED SPINACH

FILETTO CON BAROLO

L\$68/ D\$73

ROASTED FILET MIGNON MEDALLIONS WITH BABY SPINACH, WILD MUSHROOMS, AND A BAROLO RED WINE SAUCE

LEMON ITALIAN CREAM CAKE

A WINNING COMBINATION OF YELLOW CAKE, FILLED WITH ITALIAN-STYLE LEMON CREAM, MADE FROM MASCARPONE CHEESE, FINISHED WITH VANILLA CAKE CRUMBS

DESTINO CANNOLIS

TWO CANNOLIS SERVED WITH WHIPPED CREAM AND PISTACHIOS

CHOCOLATE CAKE

DARK CHOCOLATE CAKE LAYERS FILLED AND FROSTED WITH A DARK CHOCOLATE BUTTERCREAM



Family-Style Packages

For our Family-Style dining options, the party host pre-selects the menu. Food is served on large platters and passed amongst guests. Menus available for groups of 10 or more. Lunch pricing is available before 2:30pm daily, dinner pricing after 3:00pm daily.

PACKAGES INCLUDE:
Freshly baked Italian bread, fountain drinks, brewed iced tea, hot tea, and regular & decaf American coffee.

Amalfi

Lunch \$38 PP
ONE APPETIZER, ONE SALAD,
TWO PASTAS, ONE DESSERT

Calabria

Lunch \$48 PP, Dinner \$54 PP
ONE APPETIZER, ONE SALAD ONE
PASTA, ONE ENTREE, ONE DESSERT

Naples

Lunch \$52 PP, Dinner \$58 PP
TWO APPETIZERS, ONE SALAD, TWO
PASTAS, ONE ENTREE, ONE DESSERT

Palermo

Dinner \$66 PP
TWO APPETIZERS, ONE SALAD, TWO
PASTAS, TWO ENTREES, ONE DESSERT

Appetizers

BRUSHETTE ALLA ROMANA

GARLIC TOAST WITH TOMATOES, FRESH
MOZZARELLA, BASIL, AND OLIVE OIL

POLPETTE IN UMIDO

HOMEMADE 2oz MEATBALLS BRAISED IN TOMATO
SAUCE AND HERBS

LENTICCHIE E SPINACI

WARM LENTILS WITH SPINACH AND GOAT CHEESE

RISOTTO AL POMODORO

ITALIAN RICE WITH ROASTED PLUM TOMATOES
TOPPED WITH ARUGULA, LEMON, AND SHAVED
PARMESAN

VEGETALI MISTI

SAUTÉED MIXED VEGGIES WITH
GORGONZOLA CHEESE

SAUSAGE & PEPPERS

ITALIAN SAUSAGE WITH ROASTED PEPPERS,
ONION, GARLIC, & POMODORO SAUCE

CALAMARI FRITTI

SERVED WITH MARINARA SAUCE
(ADD \$2/ PERSON)

GAMBERI AL FRESCO

SHRIMP WITH WILD MUSHROOMS, SPINACH,
TOMATOES, LEMON, BALSAMICO, & BASIL
(ADD \$3/ PERSON)

Salads

INSALATA DI CESARE

CAESAR SALAD WITH GARLIC CROUTONS
AND PARMESAN

INSALATA CAPRESE

TOMATOES, FRESH MOZZARELLA, BASIL,
& OLIVE OIL

INSALTA CLASSICO

TRADITIONAL DINNER SALAD WITH ROMAINE,
CARROTS, CUCUMBERS, TOMATOES, EXTRA
VIRGIN OLIVE OIL, & BALSAMICO

INSALATA ALLA DESTINO

ROMAINE, RADICCHIO, AND ENDIVE, WITH
SEASONAL VEGETABLES, EXTRA VIRGIN OLIVE
OIL, BALSAMICO, AND BLUE CHEESE

Pastas

RIGATONI CON MOZZARELLA

PASTA WITH TOMATO-BASIL SAUCE AND TOPPED
WITH FRESH MOZZARELLA

RIGATONI ALLA VODKA

PASTA WITH TOMATO-VODKA CREAM SAUCE,
BASIL, AND FRESH TOMATOES

RIGATONI ALLA FUNGHI

PASTA WITH WILD MUSHROOMS, GARLIC, AND
LIGHT TOMATO-BASIL SAUCE

RIGATONI CON ASPARAGI

PASTA WITH A LIGHT LEMON CREAM SAUCE,
ASPARAGUS, AND PINE NUTS

RIGATONI DI SARDI

PASTA WITH SAUSAGE, WILD MUSHROOMS,
TOMATO SAUCE, AND PARMESAN

RAVIOLI CON SPINACI

SPINACH AND RICOTTA FILLED RAVIOLI FILLED
SAUTÉED WITH A FOUR-CHEESE SAUCE, SPINACH,
AND A TOUCH OF TOMATO

RIGATONI CON POLLO

PASTA WITH GRILLED CHICKEN BREAST, SPINACH,
AND PINE NUTS IN A LIGHT BASIL CREAM SAUCE
(ADD \$2/ PERSON)

Children's Menu \$17PP

INCLUDES MILK, SOFT DRINK, OR JUICE,
PLUS A SCOOP OF GELATO
(AVAILABLE FOR CHILDREN 12 AND UNDER)

PRE-SELECT THREE DISHES THAT WILL BE OFFERED
AS A CHOICE THE DAY OF THE EVENT

RIGATONI & MEATBALL

WITH TOMATO SAUCE

RIGATONI

WITH BUTTER

CRISPY CHICKEN TENDERS

WITH FRENCH FRIES

ROASTED SALMON

WITH STEAMED BROCCOLI AND CARROTS

Entrees

PARMIGIANA DI MELANZANE

BAKED EGGPLANT PARMESAN WITH
TOMATO-BASIL SAUCE AND FRESH MOZZARELLA

POLLO AL LIMONE

ROASTED CHICKEN BREAST WITH LEMON, WHITE
WINE, CAPERS, AND SAUTÉED SPINACH

POLLO ALLA ROMANA

ROASTED CHICKEN BREAST WITH GARLIC,
SHALLOTS, ROSEMARY, LEMON, OLIVE OIL, AND
ROASTED POTATOES

PESCE BIANCO DELLA CASA

SAUTÉED WHITEFISH WITH RED ONION,
MUSHROOMS, ROASTED PEPPERS, GARLIC, AND
WHITE WINE

SALMONE ACQUA PAZZA

ROASTED SALMON WITH SPICY CHERRY TOMATO
SAUCE, CAPERS, GARLIC, AND WHITE WINE OVER
SAUTÉED SPINACH

FILETTO CON BAROLO

ROASTED FILET MIGNON MEDALLIONS WITH BABY
SPINACH, WILD MUSHROOMS, AND A BAROLO
RED WINE SAUCE
(ADD \$16/ PERSON)

Dessert

TIRAMISU

CANNOLIS

CHOCOLATE CAKE



Build Your Own Reception Menu

1 Hour Reception

MINIMUM OF 6 PC / PERSON

2 Hour Reception

MINIMUM OF 10 PC / PERSON

3 Hour Reception

MINIMUM OF 15 PC / PERSON

Appetizers by the Platter

Half \$46 / Full \$86

VEGETABLE MISTI CON GORGONZOLA

Half \$36 / Full 72

SAUTÉED MIXED VEGETABLES WITH GORGONZOLA CHEESE

RISOTTO ALLA CONTADINA

Half \$56 / Full \$107

ITALIAN RICE WITH SAUSAGE, ONIONS, ROASTED PLUM TOMATOES, AND FONTINELLA CHEESE

RISOTTO FUNGHI

Half \$54 / Full \$105

ITALIAN RICE WITH WILD MUSHROOMS, HERBS, GARLIC AND FRESH MOZZARELLA

CALAMARI FRITTI

Half \$78 / Full \$150

CRISPY FRIED CALAMARI SERVED WITH LEMON AND MARINARA

PINZIMONIO

Half \$57 / Full \$92

ASSORTED FRESH VEGETABLES WITH A SELECTION OF HOUSE-MADE DIPS & OILS

Mini Dessert Platter

(20) 2-BITE DESSERT INCLUDES 5 EACH / 48 HR. NOTICE REQUIRED)

\$65 / \$20 pc

TRADITIONAL CANNOLI

VANILLA CHEESECAKE WITH BERRIES

Appetizers by the Piece

Minimum order of 20 pieces for each item

BRUSCHETTE ALL ROMANA

\$3.00 / pc

GARLIC TOAST WITH TOMATOES, BASIL, AND FRESH MOZZARELLA

ARANCINI DI RISO

\$3.00 / pc

CRISPY RISOTTO STUFFED WITH RICOTTA, SPINACH, AND PARMESAN CHEESE

SPIEDINI ALL CAPRESE

\$3.00 / pc

TOMATO, BASIL, AND MOZZARELLA SKEWERS WITH OLIVE OIL AND AGED SABA

SPIEDINI ALLA ROMANA

\$5.00 / pc

HERB-ROASTED CHICKEN BREAST WITH CRISPY POTATO WITH LEMON & ROSEMARY SAUCE

SHRIMP COCKTAIL

\$6.00 / pc

JUMBO POACHED SHRIMP WITH COCKTAIL SAUCE AND FRESH LEMONS

PANINO CON POLPETTE

\$5.00 / pc

MEATBALL SLIDERS WITH FRESH MOZZARELLA AND BASIL

PANINO CON COTOLETTA

\$5.00 / pc

LIGHTLY BREADED CHICKEN SLIDERS WITH ARUGULA, RED ONIONS, GRANA PADANA AND LEMON AOLI



Catering Menu

Half Tray Serves 8-10

Full Tray Serves 16-20

Antipasti

BRUSCHETTA 70/140

MARINATED RIPE TOMATOES, BASIL, FRESH MOZZARELLA, GARLIC TOAST DRIZZLED WITH OLIVE OIL

CALAMARI 85/170

CRISPY CALAMARI SERVED WITH HOMEMADE MARINARA SERVED WITH A LEMON WEDGE

POLPETTE DELLA NONNA 75/150

HOMEMADE BEEF AND PORK MEATBALLS, MIXED WITH BREADCRUMBS, POMODORO SAUCE, TOPPED WITH ARUGULA AND SHAVED PARMIGIANO SERVED WITH TOASTED CIABATTA

GRILLED VEGETABLE PLATTER 65/130

GRILLED ASSORTMENT SEASONAL VEGETABLES DRIZZLED WITH OLIVE OIL AND SEASONAL HERBS

Pastas

RIGATONI ALLA VODKA & SALSICCIA 120/240

CRUMBLED ITALIAN SAUSAGE, SIMMERED IN A VODKA SAUCE, BASIL, FRESH MOZZARELLA

RIGATONI ALLA NORMA 115/230

ROASTED EGGPLANT, FRESH MOZZARELLA, BASIL, IN AN ARRABBIATA SAUCE

LASAGNA 125/250

FOUR-LAYER PASTA, WITH HOMEMADE MEAT SAUCE, MOZZARELLA, PARMIGIANO AND HERBS

FETTUCCINI ALFREDO 110/220

SAUTÉED GARLIC, SHALLOTS, BASIL, IN A LIGHT CREAM SAUCE

Secondi

POLLO MARSALA 130/260

CHICKEN BREAST, SAUTÉED WILD MUSHROOMS, GARLIC, SHALLOTS, IN A MARSALA SAUCE SERVED WITH PASTA

POLLO VESUVIO 135/260

CHICKEN BREAST, TOMATOES, SWEET PEAS, ROASTED POTATOES IN A GARLIC WHITE WINE SAUCE

POLLO PARMIGIANO 130/260

THINLY SLICED CHICKEN BREAST, TOPPED WITH FRESH MOZZARELLA, SERVED WITH PASTA IN A BASIL TOMATO SAUCE

PESCE AL LIMONE 150/300

LAKE SUPERIOR WHITEFISH, SHALLOTS, CHERRY TOMATOES, CAPERS, SPINACH, IN A LEMON BUTTER SAUCE

EGGPLANT PARMESAN 110/220

BREADED EGGPLANT SLICES TOPPED WITH MOZZARELLA CHEESE SERVED WITH HOMEMADE POMODORO SAUCE AND HERBS

Desserts

TIRAMISU 48/88

TRADITIONAL, MADE THE OLD FASHIONED WAY, WITH MASCARPONE CHEESE, LADY FINGERS SOAKED IN ESPRESSO WITH A TOUCH OF BRANDY LIQUEUR, AND LIGHTY DUSTED WITH COCOA POWDER

LEMON CAKE 44/80

A WINNING COMBINATION OF YELLOW CAKE, FILLED WITH ITALIAN-STYLE LEMON CREAM, MADE FROM MASCARPONE CHEESE, FINISHED WITH VANILLA CAKE CRUMBS

TRADITIONAL CANNOLIS 45/85

THREE DELICIOUS CAKE LAYERS TOUCHED WITH ICE VANILLA BUTTERCREAM AND GARNISHED WITH RAINBOW SPRINKLES



Destino

RISTORANTE

General Information

Guaranteed Guest Count

A GUARANTEE OF THE FINAL NUMBER OF GUESTS IS REQUIRED 3 BUSINESS DAYS PRIOR TO THE EVENT. IF THE PATRON DOES NOT CONFIRM THE GUEST COUNT, THEN THE ORIGINAL NUMBER OF GUESTS, AS SPECIFIED ON THE SPECIAL EVENT AGREEMENT, WILL BE UTILIZED AS THE GUARANTEED NUMBER OR ACTUAL NUMBER, WHICHEVER IS GREATER.

Room Minimums

PRIVATE DINING SPACES MAY BE ASSIGNED A MINIMUM OF FOOD AND BEVERAGE BASED ON THE DAY OF THE WEEK AND THE TIME OF THE EVENT THE MINIMUM REPRESENTS THE DOLLAR AMOUNT THAT MUST BE SPENT TO SECURE THE ROOM PRIVATELY. IF THE ROOM MINIMUM IS NOT MET, AN ADDITIONAL CHARGE WILL BE ADDED TO THE FINAL BILL. SALES TAX AND SERVICE CHARGE DO NOT CONTRIBUTE TO THE MINIMUM FOOD AND BEVERAGE REQUIREMENT.

Deposits & Payments

DESTINO MAY REQUIRE A DEPOSIT WHEN BOOKING A GROUP DINING RESERVATION. PAYMENT OF THE DEPOSIT, ALONG WITH A FULLY EXECUTED SPECIAL EVENT AGREEMENT SIGNED BY BOTH PATRON AND EVENT SALES MANAGER, ARE REQUIRED IN ORDER TO CONFIRM THE EVENT, DEPOSITS WILL BE DEDUCTED FROM THE FINAL GUEST CHECK AND THE CUSTOMER WILL BE RESPONSIBLE FOR PAYMENT OF THE REMAINING BALANCE ON THE NIGHT OF THE EVENT.

Taxes, Services Fees & Gratuities

LOCAL TAXES WILL BE APPLIED TO THE SUBTOTAL AT THE APPLICABLE RATE ON THE DAY OF THE EVENT FUNCTION. IN LIEU OF A GRATUITY, DESTINO RISTORANTE ADDS A 20% SERVICE CHARGE ON ALL IN-HOUSE GROUP DINING AND FULL-SERVICE CATERING EVENTS. THE ENTIRETY OF THIS SERVICE CHARGE IS DISTRIBUTED TO OUR STAFF ANY ADDITIONAL GRATUITY LEFT FOR THE SERVICE STAFF IS OPTIONAL AND AT THE HOST'S DISCRETION. DROP-OFF CATERING ORDERS WILL BE SUBJECT TO A DELIVERY FEE.

TAX EXEMPT EVENTS - MUST PROVIDE A CURRENT LETTER TO CONFIRM THE ORGANIZATION'S TAX EXEMPT STATUS. ALL FORM OF PAYMENTS RELATED TO THE TAX EXEMPT EVENT MUST BE PROVIDED DIRECTLY FROM THE ORGANIZATION LISTED ON THE TAX EXEMPT LETTER.

Menu Selections

MENU SELECTIONS MUST BE CONFIRMED NO LATER THAN 10 DAYS PRIOR TO THE EVENT IF SELECTIONS ARE NOT MADE BY THIS DATE, YOUR DESTINO'S EVENT SALES MANAGER WILL SELECT A MENU FOR YOU, CHOOSING OUR MOST POPULAR ITEMS.

Special Dietary Needs

WE CAN ACCOMMODATE GUESTS THAT HAVE SPECIAL DIETARY NEEDS WITH SEPARATE MEALS. PLEASE LET US KNOW ANY SPECIFIC DIETARY NEEDS WHEN YOU PLACE YOUR MENU SELECTIONS 10 DAYS PRIOR TO THE EVENT.

Outside Food & Beverage

IT IS THE POLICY OF DESTINO RISTORANTE TO PROHIBIT ANY FOOD OR BEVERAGE PREPARED OUTSIDE OF DESTINO RISTORANTE FROM BEING SERVED ON THE PREMISES. EXCEPTIONS MAY BE MADE AT THE EVENT SALES MANAGER'S DISCRETION FOR THE PURPOSE OF RELIGIOUS NECESSITY OR OTHER SPECIFIC CIRCUMSTANCES. UPON REQUEST, YOU ARE ALLOWED TO BRING IN A DESSERT FROM A COMMERCIAL BAKERY ALL ARRANGEMENTS MUST BE MADE IN ADVANCE AND REQUIRE A SUPPLEMENTAL SIGNED AGREEMENT.

Event Setup

WE TYPICALLY ALLOW THE HOST TO ARRIVE A MAXIMUM OF 1 HOUR PRIOR TO THE EVENT START TIME. HOWEVER THIS IS CONTINGENT ON WHETHER OR NOT THERE IS A PARTY SCHEDULED PRIOR TO YOUR EVENT PLEASE LET YOUR EVENT SALES MANAGER KNOW IF YOU ARE ARRIVING PRIOR TO YOUR GUEST ARRIVAL TIME WE ALLOW YOU TO DECORATE THE PRIVATE DINING ROOM WITH THE FOLLOWING EXCEPTIONS: NO MATERIAL TO BE AFFIXED TO THE CEILING, WALLS, FLOORS, LIGHT FIXTURES, NO CONFETTI, GLITTER, OR ANYTHING SIMILAR.

Handicap Accessibility

PLEASE CHECK WITH YOUR EVENT SALES MANAGER TO MAKE SURE THE ROOM OR SPACE YOU ARE RESERVING IS HANDICAP ACCESSIBLE.

Rentals

RENTAL OF SPECIALTY LINENS AND AUDIO-VISUAL EQUIPMENT IS AVAILABLE. IF YOUR EVENT REQUIRES RENTAL OF THESE ITEMS, PLEASE MAKE YOUR EVENT SALES MANAGER AWARE WITH ADVANCED NOTICE. SUCH RENTALS ARE CONTRACTED THROUGH A THIRD-PARTY VENDOR AND ARE BASED ON AVAILABILITY AT AN ADDITIONAL CHARGE.

Valet Parking

VALET PARKING IS AVAILABLE AT DESTINO RISTORANTE.

