

# Matteo's

RISTORANTE ITALIANO  
40 N 9<sup>TH</sup> STREET NOBLESVILLE, IN 46060  
(317) 774-9771  
(317) 774-9781 fax  
www.matteosindy.com

## DINNER BANQUET ROOM CONTRACT AND INFORMATION

\* This contract authorizes Matteo's to charge \$26.95 per person for entrees, \$9.50 per person for appetizers if selected, \$2.00 per person for additional sides or salads if chosen, and \$6.50 per person for desserts if selected.

\*A deposit of \$100.00 and a completed contract is required for reservation confirmation. The deposit will be applied towards your bill unless otherwise specified; in which case the deposit will be refundable after the bill is paid in full.

\*During the holiday season (Nov, Dec, Jan); all deposits are non- refundable.

\*Menu selections must be confirmed at least ten (10) days before the scheduled event. If menu is not confirmed, choices could become limited due to ordering problems.

\*We require a guaranteed count of guests ten days prior to your event. This count may be increased, but not lowered.

\*Room rental fees may apply if minimums are not met.

\*No food may be brought onto the premises except for weddings, birthdays, and with prior approval. A two dollar per person cake cutting charge applies to all outside desserts.

\*In the event that you are given permission to bring in a dessert, we will not guarantee the quality of that dessert. By bringing in an outside dessert and signing below you waive your right to claim compensation against Matteo's in the event of food borne illness.

\*In accordance with Indiana state law, no alcoholic beverages may be brought onto the premises

\*If your event is cancelled less than thirty (30) days prior to the scheduled date Matteo's reserves the right to bill 50% of the estimated total. During the holiday season (Nov, Dec, Jan) the full amount may be charged if cancellation notice is given thirty days or less from the scheduled event.

\*Sales tax and twenty percent gratuity will be added to final bill and all bar tabs.

\*Deposit and signed contract are required to hold the date of event.

\*Cash discount.

Matteo's agrees to provide service to the following party \_\_\_\_\_ on \_\_\_\_\_ at \_\_:\_\_ am/pm.

The type of event is \_\_\_\_\_. The approximate number of guests will be \_\_\_\_\_. A deposit of \$100.00 is being made on \_\_\_\_\_ with a credit card/check/cash.

Please confirm your menu selections and number of guests at least ten (10) days before your event.

The deposit will be applied towards your bill in accordance with our guidelines and policies. Please sign and mail or fax this sheet to Matteo's with your deposit. Any questions concerning the contract please call (317) 774-9771 and ask for Emily.

\_\_\_\_\_  
Signature  
\_\_\_\_\_  
Address  
\_\_\_\_\_  
Address  
\_\_\_\_\_  
Telephone  
\_\_\_\_\_  
Email

## **ADDITIONAL SALAD OPTIONS**

**Up charge for gourmet salads is 2.00 per person**

### **INSALATA CEASARE**

A classic Caesar salad, chopped romaine lettuce, homemade Caesar dressing, and croutons.

### **INSALATA MEDITERRANEA**

Romaine and field greens tossed with tomato, walnuts and gorgonzola cheese. Served with our homemade balsamic vinaigrette.

### **INSALATA CAPRESE**

Stacked slices of tomato, fresh mozzarella cheese, and fresh basil.

## **GOURMET SIDE CHOICES**

**Side dishes ordered alla carte are \$2.00 per person**

### **ROASTED ITALIAN POTATOES**

Cubed potatoes tossed with olive oil, rosemary, oregano and onion and the roasted in the open to be soft inside and slightly crisp outside.

### **PANZEROTTI DI NAPOLI**

An Italian-style croquette. Mashed potatoes mixed with cheese, fresh herbs and then rolled, battered and deep fried.

### **POTATOES AU GRATIN**

Sliced potatoes baked with onion, parmesan cheese and cream for a cheesy and delicious side.

### **FRESH BROCCOLI**

Fresh broccoli florets sautéed with garlic, olive oil, salt and pepper.

### **FRESH GREEN BEANS**

Fresh green beans blanched and then sautéed with onion, olive oil, salt and pepper.

### **ZUCHINI D'ESTATE**

Cubed zucchini sautéed with garlic, olive oil, fresh tomato and basil.

### **FRESH CARROTS AND GREEN BEANS**

Sliced carrots and fresh green beans sautéed with onion, olive oil, salt and pepper.

### **ASPARAGUS**

Asparagus sautéed with prosciutto, white wine and parmesan

### **ITALIAN RICE PILAF**

Italian rice cooked with celery, onion, carrots, and parmesan cheese.

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## ENTRÉE SELECTIONS

All parties have their choice of 3 items from the following menu. Parties of 25 or more will be served Family Style. Entrees are \$26.95 and come with salad, bread, and non-alcoholic drinks.

- \* **PENNE ORTOLANA** – Penne pasta cooked with Portobello mushroom, onion, spinach, asparagus, roasted red bell peppers and a tomato cream sauce.
- \* **POLLO RIPIENO** – Chicken breasts stuffed with Prosciutto ham, provolone cheese, spinach, and ricotta cheese. Served in a tomato sauce with crimini mushrooms, capers, black olives, and basil.
- \* **TORTELLINI PAPALINA** – Cheese tortellini cooked in an onion, ham, and mushroom alfredo sauce.
- \* **VITELLO BRACIOLA** – Rolled veal stuffed with spinach, Prosciutto ham, and ricotta cheese. Served with a tomato, Portobello mushroom and red wine sauce.
- \* **PENNETTA SORRENTINA** – Penne pasta cooked with fresh tomato sauce, mozzarella cheese, and fresh basil.
- \* **COSTELLETO D'ANGELO** – Lamb chops marinated in lemon juice and served grilled, drizzled with extra virgin olive oil.
- \* **PENNE DEL GOLFO** – Penne pasta cooked in a marinara sauce with jumbo shrimp.
- \* **RIPIENO DI MANZO** – Bistro beef stuffed with ground veal, asparagus, provolone cheese, and served in a red wine Portobello mushroom sauce.
- \* **SAUSAGE LASAGNA** – Lasagna stuffed with Italian sausage, ricotta cheese, mozzarella cheese, pesto, and topped with a fresh tomato sauce.
- \* **FILETTO CON FUNGHI** – (ADD \$1.95 PER PERSON) Grilled filet mignon (cooked Med) topped with a red wine portobello mushroom sauce.
- \* **MOSTACCIOLI BOLOGNESE** – Mostaccioli pasta cooked with a ground beef, red wine, tomato sauce.
- \* **WHITE FISH** – (Market) fresh fish of the day.
- \* **CHICKEN LASAGNA** – Lasagna stuffed with chicken, ricotta cheese, mozzarella cheese, pesto, and topped with a fresh tomato sauce.
- \* **POLLO CON SALSICCIA** – Chicken breasts sautéed with Italian sausage, mushrooms, and rosemary.
- \* **RAVIOLI AURORA** – Spinach and ricotta cheese ravioli cooked with a tomato cream sauce.
- \* **BOCCINCINI DI MAILLE** – Pork tenderloin baked and topped with a mushroom, ham and onion-Dijon cream sauce.

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## ANTIPASTI

Please choose four appetizers to be served family style or buffet style. The price per person is \$9.50 for an assortment of four appetizers.

- \* **PIZZA** – Homemade pizza crusts, either Margherita style or Seafood style.
- \* **INSALATA CAPRESE** – Tomato, fresh mozzarella cheese, and basil
- \* **MELANZANE** – Fried, rolled eggplant stuffed with ricotta cheese and spinach
- \* **CALAMARI FRITTI** – Fresh calamari lightly battered and flash fried
- \* **GAMBERONI FRA DIAVOLO** – Shrimp sautéed in a spicy marinara sauce
- \* **BRUSCHETTA** – Toasted Italian bread topped with tomato, garlic, basil and olive oil marinade.
- \* **PEPPERONI ARROSTITI** – Roasted red peppers marinated in olive oil, garlic, capers and black olives.
- \* **PROSCIUTTO CRUDO & FRESH MOZZARELLA** – Cured ham and fresh whole milk mozzarella
- \* **SALSICCIA SECCA E PROVOLONE** – Homemade Italian dried sausage, served with aged provolone cheese.
- \* **OLIVE ALL'OSCOLANA** – Large green olives stuffed with ground veal and Prosciutto ham, battered and then deep fried. Served with alfredo dipping sauce.
- \* **ARANCINI DI RISO** – Creamy Italian risotto rolled and stuffed with cheese, ground beef and herbs and then deep fried.

## DESSERTS

Please select one type of dessert. Desserts may be served family style or individually and are \$6.50 per person.

- \* **TIRAMISU**- Lady fingers soaked in espresso, and kahula and layered with sweetened mascarpone pastry cream.
- \* **FANGO CAKE** - Chocolate walnut brownie style cake topped with melted marshmallows.
- \* **PANNA COTTA** – Vanilla custard topped with raspberry reduction sauce.
- \* **DELIZIA AL LIMONE**–Lady fingers dipped in limoncello and layered with vanilla pastry cream.
- \* **GIANDUIA** – Lady fingers dipped in Bailey's chocolate milk and layered with chocolate mousse.
- \* **WE ALSO OFFER WEDDING AND BIRTHDAY CAKES OF VARYING FLAVORS.**

## DRINKS

We offer an unlimited drink package of house wine and house beer for \$16.95 a person. This price will apply to all attending the party, except for those under the age of twenty-one.

*Matteo's*

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**BANQUET FACILITIES PACKET**

**Thank you for your interest in our banquet facilities. We are dedicated to making your event special and memorable. If you have any requests or questions about food, décor, beverages, etc, we have many contacts and possibilities that cannot be reflected in this packet due to space limitations. Please call and ask to speak with Emily if you would like to talk about the options for your event. Again, thank you for your interest in Matteo's Ristorante Italiano.**

**Sincerely,  
Emily and Matteo Di Rosa**