Tonino's
PIZZA & PASTA CO.



Banquet Menu

HOST YOUR NEXT SPECIAL EVENT WITH US!

- Business Meetings
- Bridal Showers
- Baby Showers
- Rehearsal Dinners
- Holiday Parties
- Retirement Dinners
- Birthdays
- Anniversary Parties
- Communions & Confirmations
- Any Other Special Occasion

Tonino's will provide you & your guests with an exceptional experience featuring delicious food, attentive service & a warm atmosphere.

THREE MENUS TO CHOOSE FROM

EVERY BANQUET PACKAGE INCLUDES:

Homemade Italian Bread · Onion Focaccia · Fresh Tomato Garlic Marinara Focaccia · Garden Salad or Soup · Soda & Iced Tea

SUBSTITUTE Mixed Green or Caesar Salad for 1.00 per guest

Menu ONE

$25.95 LUNCH | $28.95 DINNER

CHOOSE ONE SELECTION FROM EACH CATEGORY

PASTA · CHICKEN · BAKED DISH

CHOOSE ONE PASTA ENTRÉE

- **Spaghetti Pomodoro** Plum tomatoes, olive oil, garlic & fresh basil
- **Cheese Ravioli** Tomato sauce
- **Penne & Broccoli** Fresh broccoli & tomatoes sautéed with garlic, olive oil, Chablis & fine herbs

CHOOSE ONE CHICKEN ENTRÉE

- **Parmigiana** Crisp pan fried chicken in a seasonal herb crust, topped with marinara, mozzarella & mixed greens in a lemon garlic parmesan dressing. Served with capellini in garlic & oil with a side of fresh grilled vegetable
- **Lemon & Capers** Lightly sautéed in pure olive oil with mushrooms, white wine & lemon

CHOOSE ONE BAKED DISH

- **Lasagna** Made with meat & cheese
- **Stuffed Shells** Stuffed with ricotta & topped with melted mozzarella
- **Baked Ziti** Fresh ricotta, creamy mozzarella & basil tossed in our tomato sauce with eggplant
- **Tri-Colored Cheese Tortellini** In a silky rose cream sauce
- **Eggplant Parmigiana** Baked eggplant topped with mozzarella & served in marinara

GUEST CHOICE

GUESTS MAY CHOOSE ONE OF THE ENTRÉES FROM EACH CATEGORY

Menu TWO

$27.00 LUNCH | $31.95 DINNER

CHOOSE ONE SELECTION FROM EACH CATEGORY

PASTA · CHICKEN · SEAFOOD

YOU MAY ALSO SELECT FROM

MENU ONE

CHOOSE ONE PASTA ENTRÉE

- **Spaghetti & Meatballs** With marinara
- **Spaghetti Sausage & Peppers** With marinara
- **Fettuccine Alfredo** With classic alfredo cheese sauce
- **Penne Primavera** Seasonal vegetables, tomatoes, olive oil & light garlic marinara
- **Penne Romano** Aurora cream sauce with fresh tomatoes, sun-dried tomatoes & a touch of vodka

CHOOSE ONE CHICKEN ENTRÉE

- **Marsala** Sautéed with imported Marsala wine & topped with mushrooms & sun-dried tomatoes
- **Pontevecchio** Sun-dried tomatoes, sautéed mushrooms, roasted garlic, finished in a sherry demi glaze cream sauce

CHOOSE ONE SEAFOOD ENTRÉE

- **Capellini Modo Nostro** Baby shrimp sautéed in a white wine garlic sauce with a touch of marinara over capellini
- **Linguine & Clams** Tender littleneck clams sautéed in a white wine garlic sauce with a touch of marinara over capellini
- **Linguine & Mussels** Fresh mussels in your choice of zesty wine garlic sauce or red sauce
- **Linguine Scampi** Colossal shrimp sautéed with garlic & fresh cut tomatoes in a white wine blush sauce
- **Linguine Fra Diavolo** Jumbo shrimp in a spicy red sauce

GUEST CHOICE

GUESTS MAY CHOOSE ONE OF THE ENTRÉES FROM EACH CATEGORY

Menu THREE

$29.95 LUNCH | $33.95 DINNER

CHOOSE ONE SELECTION FROM EACH CATEGORY

PASTA · CHICKEN · FRESH FISH

YOU MAY ALSO SELECT FROM

MENU ONE & TWO

CHOOSE ONE PASTA ENTRÉE

- **Tortellini Tre P** Alfredo sauce with peas, prosciutto & Parmesan
- **Spaghetti Meat Sauce** Ground beef with onions, tomatoes, basil & wine
- **Tonino's Fettuccine Bolognese** Choice ground beef sautéed in a delicate light & silky cream sauce
- **Gnocchi Margherita** Cherry tomatoes, olive oil, basil & fresh buffalo mozzarella
- **Arrabbiata** Hot peppers, mushrooms, tomatoes, olives & prosciutto

CHOOSE ONE CHICKEN ENTRÉE

- **Abruzzi** Sautéed in a shallot brandy cream sauce with mushrooms & sun-dried tomatoes, topped with broccoli & mozzarella
- **Maximo** Sautéed in a shallot, white wine sauce with a touch of marinara, fresh chopped tomatoes, mushrooms & sun-dried tomatoes, topped with broccoli & mozzarella

CHOOSE ONE FRESH FISH ENTRÉE

- **Grilled Salmon** Served with spinach, grilled vegetables & mashed potatoes
- **Salmon Portofino** Pomodoro sauce with fresh cherry tomatoes & mixed mushrooms, topped with fresh garlic & served over capellini
- **Grouper** Served in a white wine sauce with mashed potatoes & Julianne's veggies sauté

GUEST CHOICE

GUESTS MAY CHOOSE ONE OF THE ENTRÉES FROM EACH CATEGORY

OPTIONAL MENU ADD ONS

APPETIZERS

All appetizers are served per person

CHOOSE ONE APPETIZER $4.00

- **Zucchini Fritti**
  Crispy fried zucchini, served with side of tomato sauce
- **Fried Calamari** Tender calamari, lightly fried & served with a tangy marinara
- **Roasted Peppers & Fresh Mozzarella** Olive oil & herbs
- **Fried Mozzarella**
  Lightly breaded & served with marinara for dipping

CHOOSE THREE APPETIZERS $6.99

- **Mussels**
  Fresh mussels in your choice of a zesty red sauce or a garlic white wine
- **Bruschetta**
  A blend of plum tomatoes & extra virgin olive oil, served over crisped seasoned Italian bread slices
- **Caprese Salad**
  Fresh mozzarella, tomatoes, garlic, basil & olive oil

$6.00 PER PERSON

- **Antipasto Rustico** Italian meats & cheeses, grilled eggplant, artichokes, roasted peppers, tomatoes, olives & bruschetta

Banquet Information

- You can personalize your menu with dishes that may not be on our banquet menu, additional charges may apply
- A minimum of 25 guests is necessary for banquet pricing to apply
- A $100.00 non-refundable room rental is required to reserve space for your banquet
- A 20% gratuity will be added to all banquet pricing
- All banquets are available for a maximum of 3 hours
- All cancellations require a minimum of one week notice
- The menu selections & number of guests attending must be confirmed one week prior to your banquet
- A final guest count must be confirmed 24 hours prior to your banquet & that is how many guests you will be responsible to pay for. If there are less guests that come to the banquet than what you confirmed, we will gladly prepare food for you to take home for the number of guests that is less than the confirmed number.

We look forward to the opportunity to host your event!

If you have any questions or would like to set up an event, please call us at 610-240-9566

*CONSUMER ADVISORY: Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of foodborne illness, especially if you have certain medical conditions. If you have a particular food allergy, please let us know when ordering. Prices & menu items subject to change without notice. Tax not included. © Grande Cheese Company 8/2026 All Rights Reserved.