

# Benedetto's

RISTORANTE ITALIANO

Tired of Chain Restaurants, We Make it Fresh for Your Party!

## Buffet

**Buffet Dinners 15.00 pp starting**  
Buffet packages available for your wedding or special event.  
Contact Benedetto's for details and pricing.

### Action Stations

The stations below includes all amenities, heat lamp, lights, décor and sauces.  
75.00 Station Set-up Fee  
50.00 chef fee applies

### Pasta Stations

5.00 pp  
30 person minimum  
Includes: Marinara, Alfredo and Pink Sauce, Penne Pasta and Bow Tie Pasta.  
Chef will cook pastas in front of your guests.

### Prime Rib/Steam Ship Carving Stations

9.00 Per person  
25 person minimum on Prime Rib  
50 person minimum on Steam ship

### Beverage and Bar Stations

2 hour minimum applies.

### Coffee or Tea Station

50.00 station set-up  
Includes: coffee urns, coffee, paper cups, stirrer, creamers, etc.  
5.00 pp - 25 person minimum

### Sodas & Bottled Water Station

50.00 station set-up  
Includes: plastic cups, 3 soda choices by customer request.  
4.00 pp-per hour - 25 person minimum

## Variety Dessert Trays

All Benedetto's desserts made in house.

**True Italian Ricotta Cheese Cake** . . . . . 90.00  
16 slices

**Variety trays** . . . . . 5.00 pp  
including Carrot Cake, 3 Layer Chocolate Cake, Italian Cheese

### Serving Packages

**China package** . . . . . 5.00 pp  
Polished forks, knives, linen napkins, china plates, delivery

**Plastic package** . . . . . 3.00 pp  
Black knives, forks, black paper napkins, delivery

**Chrome chaffing dishes** . . . . . 20.00/dish  
includes set up, fuel, and pick up.

Additional servers and bartenders are available at 15.00 per hour

## Fresh made Salads

All salads include Benedetto's House or Ceaser dressing served on the side and Benedetto Garlic Rolls.

	Half Pan	Full Pan
	Feeds 8-10 guest	15-20 guest
<b>Garden Salad</b> . . . . .	30.00	45.00
<b>Ceaser Salad</b> . . . . .	40.00	60.00
<b>Garlic Rolls</b> (a dozen) . . . . .		3.00

**Benedetto Roasted Garlic** (per 8oz) . . . . . 6.00  
**Antipasta Salad** . . . . . 50.00 90.00  
A Italian lovers dream salad. Fresh mushrooms, red and yellow bell peppers, artichokes, black olives, bruschetta tomatoes, prosciutto ham, fresh mozzarella, topped with our balsamic vinaigrette

### Benedetto's House Dressing

Gluten free - Lactose free  
8.00 12oz Souvenir Jar

*A Must at any event!*

## Benedetto Dip

The mistake that became FAMOUS!

Our award winning seafood dip that includes lobster, crab, cheddar cheese, scallions, spinach, artichokes, topped with mozzarella and Alfredo.  
9" Round Foil Pan (feeds 10-15) . . . . . 35.00  
Half Pan (feeds 25-35) . . . . . 75.00  
Full Pan \$110.00 (feeds 50-75) . . . . . 140.00  
Served with crustinis for dipping

## New England Seafood

**DO YOUR OWN CLAMBACK**  
DIRECT FROM BOOTHBAY HARBOR MAINE

**Lobster Rolls** 18.95 each

These rolls are bought directly in downtown boothbay for that most authentic flavor. 6 piece minimum order

**Maine Steamers (Pissa' Clams)** . . . . . MKT  
Fresh from Boothbay, ME. Steam your self or you may order them steamed with drawn butter, and clam juice for cleaning.

**Benedetto's Clam Chowder** . . . . . 10.00/quart

**FRESH MAINE LOBSTERS** . . . . . MKT  
Any size you want.

### OYSTER BAR / Oyster SHOOTERS

Benedetto's has access to some of the best oysters in the world. We can set up with a live shucker, ice bar with drain, and all the fixens (cocktail, horseradish, lemons etc.)  
5.00 a oyster includes everything.  
Ask for do it self just oyster pricing

### Smoked Salmon by the POUND

Market  
This special dish is smoked on premise with Brown sugar, rosemary and a lemon pepper rub. Served with sliced red onions, capers, lemons and crustinis, to make your own mini hourdurves.

### LOBSTER CLAM BAKE AT YOUR HOME

Chef Ben spent many summers in Maine, and no one nows better than a clam bake then Chef Ben. Typical clam bakes include, corn, potatoes, onions, chicken, sausage, clams, and lobsters lobsters, all cooked over your fire pit with fresh seaweed. It's really cool, CALL for PRICING.

## Pasta Favorites

All pans served with fresh made garlic rolls, grated cheese, full size disposable serving spoons or tongs. Pasta orders only need a 3 hour advance notice, and 100% payment required when placing pick up orders.  
All catered events off premise require a 25% non-refundable deposit. Of course we will work with you considering the circumstance.

Pasta pans typically feed 20% more than stated  
Your choice of Penne, Spaghetti, Angel Hair, Fettuccine, Linguine or Rigatoni. Penne is the suggested pasta as it holds sauce better.

	Half Pan	Full Pan
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	Feeds 5-7	15-18
Any Pasta Marinara . . . . .	40.00	75.00
W/meatballs . . . . .	55.00	105.00
W/sausage . . . . .	50.00	95.00
W/mushroom sauce . . . . .	45.00	85.00
W/ garlic and oil . . . . .	45.00	80.00
Lasagna . . . . .	60.00	115.00
Baked Ziti w/ricotta . . . . .	55.00	105.00
Eggplant Parmesan . . . . .	55.00	105.00
Manicotti . . . . .	50.00	95.00
Spinach Manicotti . . . . .	60.00	110.00
Eggplant Rollatini . . . . .	65.00	115.00
Spinach Lasagna . . . . .	60.00	115.00
Cheese Ravioli . . . . .	55.00	105.00
Stuffed Shells . . . . .	50.00	95.00
Penne Alla Vodka . . . . .	65.00	120.00
with chicken . . . . .	70.00	135.00
with crab and shrimp . . . . .	85.00	150.00
Fettuccine Alfredo* . . . . .	60.00	115.00
with chicken* . . . . .	75.00	130.00
with shrimp* . . . . .	85.00	150.00

KIDS TRAYS	Feeds 5-10	15-20
Penne butter . . . . .	35.00	65.00
Mac n Cheese . . . . .	45.00	85.00
Chicken Fingers . . . . .	65.00	110.00

	Half Pan	Full Pan
Chicken Florentine . . . . .	70.00	130.00
Lobster Ravioli . . . . .	75.00	140.00
Seafood Cannoli . . . . .	75.00	140.00
Chicken Cannelloni . . . . .	65.00	125.00
Polo Tuscany . . . . .	75.00	130.00
Filet Benedetto . . . . .	90.00	175.00
Butternut Squash Ravioli . . . . .	65.00	125.00
Rosemary Salmon . . . . .	75.00	150.00
Grouper Bianco . . . . .	85.00	165.00
Grouper Benedetto . . . . .	85.00	165.00

Deserts available on request.  
\*Sauces may break please stir before serving

## Hors d'ourves

All pieces below are hand made individually by our chefs. Minimum order 10 pieces.

**Oysters 5.00 each**  
(can talk about availability of certain oysters)  
presented with microgreens, horseradish, cocktail sauce and lemons. Benedetto's does not serve gulf oysters.

**Bruschetta** . . . . . 2.25 pp  
Fresh tomatoes mixed with extra virgin olive oil, basil, garlic and Italian cheeses and herbs. Served with crustinis.

**Antipasti** . . . . . 4.75 pp  
A mixture of fresh mozzarella Red and yellow roasted peppers, mushrooms, artichokes, prosciutto ham, sundried tomatoes, Black olives, asparagus, and peppadews. Served over mixed greens with a balsamic vignette.

**Chicken Satay** . . . . . 2.75  
Marinate pieces of skewered chicken breast grilled and served in a cacciatore sauce or a homemade peanut sauce

**Ben Dip Puff Pastry Cups** . . . . . 3.50  
Puff pastry cups filled with our Famous Benedetto Dip. (Lobster, crab, spinach, artichokes and five cheeses)

**Glazed Prosciutto wrapped shrimp** . 4.75  
Fresh gulf shrimp served tail on, wrapped with imported prosciutto then lightly flambéed and glazed hot sweet chili pepper sauce.

**Mini Crab Cakes** . . . . . 5.00  
Our fresh jumbo lump crab cake stuffing molded into mini 2 oz crab cakes. Served with sautéed spinach and served with our Key lime Burlban

**Petite Vegetarian Squares:** . . . . . 2.55  
Roasted eggplant, Zucchini and Squash layered with goat cheese and drizzled with Balsamic reduction and garnished a purple micro green basil.

## House Favorites

	Half Pan	Full Pan
Chicken Marsala* . . . . .	60.00	115.00
Chicken Parmesan . . . . .	60.00	115.00
Chicken Pizza lola . . . . .	60.00	115.00
Chicken Benedetto . . . . .	60.00	115.00
Chicken Alexander . . . . .	60.00	115.00
Chicken Lemon* . . . . .	60.00	115.00
Chicken Franchese* . . . . .	60.00	115.00
Chicken Picatta* . . . . .	60.00	115.00
Eggplant Rollatini . . . . .	55.00	110.00
Veal Parm . . . . .	65.00	125.00
Veal Pizza lola . . . . .	65.00	125.00
Veal Alexander . . . . .	65.00	125.00
Veal Lemon . . . . .	65.00	125.00
Veal Picatta . . . . .	65.00	125.00
Shrimp Scampi* . . . . .	75.00	135.00
Shrimp Parm . . . . .	75.00	135.00
Linguine with Clams . . . . .	65.00	125.00
Linguine Mussels . . . . .	60.00	115.00

**Cucumber Bowls with Ahi tuna** . . . . . 5.50  
#1 Sushi grade ahi tuna tar tar seasoned with black truffles, olive oil, and Italian herbs served in a mini cucumber bowl. Garnished with a wasabi micro green.

**Mini Stuffed Eggplants** . . . . . 3.25  
Fresh eggplant stuffed with three Italian cheeses.

**Stuffed filet mignon** . . . . . 4.75  
Thinly sliced and seasoned filet mignon served on garlic toast and stuffed with a sweet ricotta cream, and topped with light Chambord reduction sauce and garnished with a micro green onion.

**Mini Mozzarella Pesto Caprese** . . . . . 3.75  
Beefsteak or Roma tomato topped with fresh buffalo mozzarella, and purple micro green basil. Drizzled with imported olive oil, balsamic vinegar glaze and pesto.

**Fried Mozzarella Triangles** . . . . . 3.50  
Fresh mozzarella lightly breaded the pan fried. Served in our Marinara sauce.

**Crab Rangoon** . . . . . 3.75  
Wonton sheets that we make by hand, then stuffed with real lump crabmeat, cream cheese, and a sweet and sour sauce for dipping. To die for!

**Shrimp Cocktail** . . . . . 3.75  
Fresh Jumbo Gulf Pink Shrimp Served with sliced lemon and cocktail sauce

**Escargots** . . . . . 1.50  
Tender snails and mushroom caps sautéed with wine, garlic, butter and herbs.

**Lump Crabmeat** . . . . . Market Price  
Fresh Lump crabmeat served with a creamy horseradish sauce for dipping.

**Stone Crabs** . . . . . Market Price  
Served with a creamy horseradish sauce for dipping

**Manila Clams** . . . . . 2.00  
Fresh Clams sautéed in garlic and white wine

**Mini Jonah Crab Claws** . . . . . 4.00  
Mini crab claws cracked so the meat sticks up out of the shell for your guest to handle easily Served with a creamy horseradish or drawn butter.

**Mushroom Florentine** . . . . . 2.25  
Mushroom caps stuffed with baby spinach, Romano, mozzarella, and Italian herbs.  
Make them with fresh lump crab. 3.75

**Chicken Fingers** . . . . . 3.00  
Lightly breaded chicken breast strips

If you don't see what you are looking for contact us and we can create.

## Wine and liquor Bars

Packages below are priced by the hour, 2 hour minimum applies.

### Call Liquors

16.00 per person 1st hour  
5.50 pp each additional hour  
2 domestic beer choices  
1 imports beer choices  
2 wine choices: Pinot Grigio, Merlot, Cabernet, White Zinfandel, Chardonnay Tanquery, Absolut, Bacardi, Captain Morgan, J&B, Jack Daniels, VO, Cuervo White

### Premium Bar

18.00 per person 1st hour  
6.50 pp each additional hour  
3 domestic beer choices  
2 imports beer choices  
3 wine choices: Pinot Grigio, Cabernet, Merlot, Chardonnay, Ketel One, Bombay Sapphire, Johnny Walker Black, Chivas, Crown Royal, Makers Mark, Crown Royal Cuervo 1800

### Beer-Wine-Bottled Water Bar

12.00 per person first hour  
4.00 each additional hour  
Includes 2 domestic Beer Choices  
2 types of wine: Pinot Grigio, Merlot, Cabernet, White Zinfandel, or Chardonnay  
Bottled water-Plastic cups

### Well Liquors and/or House Wine

14.00 Per person first hour  
5.00 Per person each additional hour  
2 domestic beer Choices  
Vodka, Gin, Rum, Bourbon, Whiskey, Scotch, Tequila, Pinot Grigio, Merlot, Cabernet, White Zinfandel, Chardonnay

Please call our catering line to set-up an appointment to discuss details and pricing for your event.

813-909-9694

or email Chef Ben at [Chefpumo@yahoo.com](mailto:Chefpumo@yahoo.com)

