

Step 8

Custom Buffet Package

Please select a minimum of two entrees and two sides

Entrees

- Chicken Piccatta \$10
- Chicken Francaise \$10
- Chicken Marsala \$10
- Chicken Caramelicious \$10
- Roasted Bone-In Chicken \$14
- Garlic Chicken Florentine \$10
- Penne Marinara w/Meatballs \$7
- Whitefish Francaise \$10
- Crab Stuffed Whitefish \$15
- Mahi Mahi w/Lemon Butter \$12
- Miso Salmon \$15
- Pork Cutlets in Marsala Sauce \$9
- Filet Tips w/Mushroom Demi \$13
- Filet Medallions w/Roasted Garlic Demi \$14
- Veal Marsala \$15
- Stuffed Eggplant \$10
- Sausage, peppers and onions \$10
- Split Lobster Tails (Market Price)
- Carving Station \$100 (Plus Market Price)

Options:

- Strip steak
- Filet mignon
- Prime Rib
(at market price)

Sides

- Penne Marinara \$3
- Penne Ala Vodka \$4.5
- Baked Penne \$5
- Baby Baked Potatoes \$3
- Yukon Gold Mashed Potato \$3
- Sweet Mashed Potato \$3
- Sauteed Seasonal Vegetables \$3
- Blistered Green Beans \$3
- Asparagus \$6
- Italians Greens \$5
 - Add Sausage \$3
 - Hot Peppers \$1.50
- Wild Rice \$4

Step 9

Desserts

Any items brought in, \$0.50 service fee per person

- Daily Dessert Feature \$7
- Tiramisu \$7
- Almond Cream Cake \$7
- Stuffed Cannoli \$7
- (half orders available \$3.50ea)

Miscellaneous

Unlimited Coffee/Tea/Soda Service \$3

Need a luncheon party?

We offer catering for parties outside our normal hours for special occasions.

- Bridal Showers,
- Business luncheons,
- Bereavement gatherings
- Private Parties

*\$100 Room fee for parties outside normal business hours.
All prices are subject to change.*

Step 1

Desired Date and Time

Name _____

Phone _____

Date _____

Number of guests _____

Arrival Time _____

App. Service Time _____

Dinner Service Time _____

Step 2

Number of guests

Up to 15 people (Choice of one)

- ___ Off Menu
- ___ Pick four entrees
- ___ Buffet
- ___ Family Style

16-40 people (Choice of one)

- ___ Buffet
- ___ Pick four entrees
with universal side
- ___ Pick four entree
with universal side, additional sides
priced accordingly
- ___ Family Style

40+ people (Choice of one)

- ___ Buffet
- ___ Pick four entrees
with universal side
- ___ Pick four entrees
with universal side, additional sides
priced accordingly
- ___ Family Style

A specially designed custom menu personally created by Michael Alberini

Your menu will be one of a kind and selected according to fresh seasonal and local ingredients. *(when available)*

Debi DeSousa

Banquet Coordinator

Hours:

Tuesday thru Saturday 12-3 pm

Hours

Hours are subject to change.

Please check our website for current hours.

Wine Shop & Retail Store

Please check our website for current hours.

MICHAEL
ALBERINI'S
RESTAURANT AND WINE SHOP

1140 Boardman-Poland Rd, Boardman, OH
330-965-ALBI (2524) · michaelalberinis.com

Our Facilities

The Tasting Room

An elegant private room with long rectangular wooden table, chandelier, and high-backed chairs. Accommodates 10-12 people.
Lunch \$150 min. + \$100 room fee.
Room minimum \$250

The West Room

A private room perfect for small to medium meetings or gatherings. Accommodates up to 25 people.
Lunch \$200 min. + \$100 room fee.
Room minimum \$400

The East Room

A private room perfect for medium-large business meetings or family gatherings. Accommodates up to 45 people.
Lunch \$300 min. + \$100 room fee.
Room minimum \$650

The Grand Room

A large private room perfect for seminars and large gatherings. Accommodates up to 100 people. Equipped with a full service bar.
Lunch \$500 min. + \$100 room fee.
Room minimum \$1000

20% service charge

\$1.00 linen fee per person

All prices are subject to change

Audio/Visual Package

We offer screens and A/V equipment available for business meetings, etc.

- | | |
|---------------------------------------|-------|
| <input type="checkbox"/> Screens | \$75 |
| <input type="checkbox"/> Audio/Visual | \$150 |
| <input type="checkbox"/> Both | \$200 |

Step 3

Select your Appetizers/Hors D'ourves

**Priced per piece/person*

Write in number of pieces desired

- ___ Lamb Lollipops \$4/pc
- ___ Lobster Egg Rolls \$4/pc
- ___ Shrimp Cocktail Medium \$3/ea
- ___ Shrimp Cocktail Large \$5/ea
- ___ Mini Crab Cakes \$4/pc
- ___ Asian Lettuce Wraps \$2.75/per
- ___ Mozzarella Capresa \$2.5/pc
- ___ Italian Greens \$5/per
 - ___ Add Italian Fennel Sausage \$3/ea
 - ___ Add Fried Hot Pepper \$1.5/ea
- ___ Stuffed Eggplant \$5/per
- ___ Fried Calamari \$4/per
- ___ Chef Charcuterie w/Crackers \$5
- ___ Cheese and cracker \$3.5/per
- ___ Fruit Platter \$3.5/per
- ___ Crudite Veggie Platter \$3/per
- ___ Hot Peppers and Oil \$2.5/per
- ___ Stuffed Hot Peppers \$4.75/ea
- ___ Thai Shrimp \$4.5/per

Step 4

Select a Salad (a la carte)

Select (1) Salad your Choice to plated dinners or buffets \$3.00

- House Salad**
- Caesar Salad**
 - Add Anchovie \$1

Step 5

Select your Universal Side for plated entrees. House sides beyond one will be an additional \$3.00/person and served family style.

- Sweet Mashed Potato
- Yukon Mashed Potato
- Wild Rice
- Sauteed Seasonal Vegetables
- Baby Baked Potato
- Penne Marinara Pasta
- Green Beans

Premium Sides

- Penne Vodka add \$4.5
- Penne Alfredo add \$4.5
- Italian Greens add \$5
- Asparagus add \$6
- Chef's Selection Risotto add \$5

Step 6

Select Plated Entrees (up to 4)

Dinner

- Chicken Piccata \$22
- White Fish Francaise \$22
- Veal Entrees (4 ways) \$42
- Miso Salmon \$25
- Chicken Calabrese \$24
- Chicken Caramelicious \$22
- Chicken Francaise \$22
- Chicken Parmigiana \$22
- Mahi-Mahi \$25
- Rack of Lamb \$36
- Pecan Pork Chops \$22 Dbl \$30
- Fire Blue Pork Chops \$22 Dbl \$30
- Cracked Cherry Pork Chops \$22 Dbl \$30
- Baseball Sirloin \$26
- Crab Cake Dinner \$23 Dbl \$37

- Petite Filet \$34
- Grande Filet \$42
- Aspen Medallions \$34
- Cracked Cherry Medallions \$34
- 16 oz. Bone-In Ribeye \$44
- 13 oz. NY Strip Steak \$40
- Fettucine Alfredo \$13
 - with Chicken \$7
 - with Shrimp \$12
- Gnocchi Bolognese \$19
- Frutti Di Mare \$26
- Stuffed Eggplant \$20
- Garlic Chicken Florentine \$22
- Penna or Bucatini with Meatball \$18

Please inquire about salad entree options

Lunch

- Grilled Organic Chicken \$12
- Filet Tips, choice of Sauce \$15
- Veal Cutlet with Choice of Sauce \$20
- Penne Marinara \$9
- Chicken Piccata \$14
- Sonoma Salad \$14
- Chicken Francaise \$14
- Veal Parmesan \$20
- Stuffed Eggplant \$12
- Chicken Parmigiana \$12

Step 7

For Buffets

Build your buffet

Each base package includes

2 entrées

2 sides

Bread & Butter service

The price after each item represents the cost for additional buffet items beyond base package. You can also mix and match packages.

The “Classico” Package / \$25 base

Choose One

- Chicken Piccata
- Pork Marsala

Choose One

- White Fish Francaise
- Stuffed Eggplant

Choose One

- Sauteed Seasonal Vegetables
- Blistered Green Beans

Choose One

- Baby Baked Potatoes
- Penne Marinara

The “Deluxe” Package / \$28 base

Choose One

- Chicken Caramelicious
- Mahi Mahi

Choose One

- Veal Parmesan
- Filet Tips w/Mushroom Demi

Choose One

- Sauteed Seasonal Vegetables
- Blistered Green Beans

Choose One

- Baby Baked Potatoes
- Penne Ala Vodka

The “Primo” Package / \$33 base

Includes salad, bread & butter service

Choose One

- Chicken Marsala or Chicken Garlic Flourrentine
- Crab stuffed White Fish

Choose One

- Filet Medallions w/Roasted Garlic Demi
- Veal Lombardi or Alberini

Choose One

- Sauteed Italian Greens
- Asparagus

Choose One

- Baby Baked Potatoes
- Wild Rice

If you have a preferred, listed above please inquire, because we can build to suit.