

2025
holiday
PARTIES & EVENTS

CASTELLO
RISTORANTE

Castello



@castelloristorante

#HolidayWithCastello

HOLIDAY packages 2025

CASTELLO
RISTORANTE



905.264.9248

www.castelloristorante.com

MONDAY - THURSDAY

Jolly \$40
PER PERSON

GRAZING TABLE

CURED MIXED MEATS, CAPRESE SALAD, PENNE VODKA, POLPETTINE, SUN-DRIED TOMATOES, OLIVES, GRILLED PEPPERS, ZUCCHINI & EGGPLANTS, SMOKED SALMON TOPPED WITH BERMUDA ONIONS & CAPERS, MIXED HERITAGE GREENS, STUFFED HOT BANANA PEPPERS, BEET SALAD, RICE SALAD, MIXED SALADS, A VARIETY OF SPREADS INCLUDING HUMMUS, OLIVE TAPENADE, SERVED WITH CROSTINI, BRUSCHETTA AND FRESHLY BAKED BREADS.

Frosty \$45
PER PERSON

APPETIZER

CHOICE OF ONE

INSALATA CASTELLO

HERITAGE GREENS
CRANBERRIES, WALNUTS
WRAPPED CUCUMBER

CHEF'S DAILY SOUP

MAIN COURSE

CHOICE OF ONE

ALL ENTREES SIDED WITH
VEGETABLE AND POTATO

POLLO SCOTTATO

SAUTEED CHICKEN BREAST
SUNDRIED TOMATO
BLACK OLIVES

VEAL SCALLOPPINE

MEDLEY OF SAUTEED
MUSHROOMS

ZUCCHINI BOATS

STUFFED WITH A
MEDLEY OF VEGETABLES

DESSERT

CHEF SELECTION

Holly \$60
PER PERSON

APPETIZER

CHARCUTERIE BOARD

CURED MEATS
GRILLED VEGETABLES, CHEESE,
OLIVES, FOCACCIA

MAIN COURSE

CHOICE OF ONE

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ZUCCHINI BOATS

STUFFED WITH A
MEDLEY OF VEGETABLES

DESSERT

CHEF SELECTION

Snowy \$75
PER PERSON

APPETIZER

CHARCUTERIE BOARD

CURED MEATS, GRILLED
VEGETABLES, CHEESE, OLIVES,
STONE OVEN FOCACCIA

FIRST COURSE

HOMEMADE PASTA IN ONE OF OUR
SIGNATURE SAUCES

MAIN COURSE

CHOICE OF ONE

ALL ENTREES SIDED WITH
VEGETABLE AND POTATO

POLLO SCOTTATO

SAUTEED CHICKEN BREAST
SUNDRIED TOMATO
BLACK OLIVES

VEAL SCALLOPPINE

MEDLEY OF SAUTEED MUSHROOMS

ZUCCHINI BOATS

STUFFED WITH A
MEDLEY OF VEGETABLES

DESSERT

CHEF SELECTION

BEVERAGES

SOFT DRINKS, COFFEE



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PRICING VALID FOR BOOKINGS MADE BEFORE SEPTEMBER 30, 2025

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CHEF SELECTION

BEVERAGES

SOFT DRINKS, COFFEE

PRICING VALID FOR BOOKINGS MADE BEFORE SEPTEMBER 30, 2025

HOLIDAY 2025 packages

**ANTIPASTINI SKEWER, ROASTED PEPPER,
CHERRY TOMATO, SALUMINI, FOCACCIA**

| 6

**CRUSTED TRUFFLE RISOTTO BALLS
FRESH MOZZARELLA, TOMATO SAUCE**

| 4

**THAI BASIL SALAD ROLLS WITH
HOISIN PEANUT DIPPING SAUCE**

| 7

PORCHETTA MINI FOCACCIA BITES

| 10

ASSORTED PIZZA AL METRO ON WOOD BOARDS

| 6

MEATBALL SKEWERS

| 7

OTHER ADD ON'S

BRUSCHETTA \$3 PER PERSON | ADDITIONAL PASTA \$6 PER PERSON

ADDITIONAL MEAT (VEAL OR CHICKEN) \$10 PER PERSON

STRIPLOIN STEAK \$20 PER PERSON | CALAMARI FRITTI \$8 PER PERSON

FRITTURA OR ZUPPA DI PESCE \$15 - \$20 PER PERSON

FRUIT \$7 PER PERSON | DESSERT \$8 PER PERSON

Add Ons

HORS D'OEUVERS

MINIMUM ORDER OF 20 PIECES



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