

Banquet Menus

Benvenuto, Welcome!

Domenicos Italian Ristorante was established in 1973 and is conveniently located in downtown Beloit and currently offers two banquet rooms. La Casa Grande was founded in 2003 and opened its first event venue three years later, and its second banquet facility in 2019.

As of today we offer you the six following venues to enjoy:

Grand Banquet Room

120 Guests

547 E Grand Avenue, Beloit

Grande Banquet Hall

300 Guests

618 Fourth Street, Beloit

The Private Room

25 Guests

618 Fourth Street, Beloit

The Petrosino Room

64 Guests

547 E Grand Avenue, Beloit

Grande II

150 Guests

648 Fourth Street, Beloit

La Casa Outdoor Patio

45 Guests

618 Fourth Street, Beloit

Each menu item is prepared from scratch using family recipes passed down over the years. Handcrafted specialty hors d'oeuvres, authentic Italian pizzas and pastas, traditional American favorites and Mexican inspirations can all be found here. If there are special dishes to you that are not listed on our menu we will be happy to prepare your unique request.

We appreciate your patronage and look forward to seeing you again and again for all of the special occasions in your life!

Grazie & Enjoy!

~ The Gabriele Family & Staff

HORS D'OEUVRES*

HOT APPETIZERS

SERVES 50

Chicken Wings	\$100.00
Sausage Stuffed Mushroom Caps	\$110.00
Italian Meatballs	\$100.00
Sicilian Shrimp	\$125.00
Vegetable Spring Rolls	\$100.00
Mini Hot Beef Sandwiches	\$150.00
Mozzarella Cheese Crisps.....	\$70.00

COLD APPETIZERS

SERVES 50

Fresh Vegetables with cauliflower, broccoli, celery, cucumbers & carrots.....	\$100.00
Seasonal Fresh Fruit with watermelon, cantaloupe, honeydew & strawberries.....	\$110.00
Whole Smoked Salmon (30 pieces).....	\$130.00
Assorted Cheese Tray with Crackers.....	\$110.00
Antipasto Italian salami mortadella, prosciutto, tomatoes & Italian cheeses.....	\$130.00
Shrimp Cocktail with lemon wedges & cocktail sauce.....	\$150.00
Cucumber Dill Canapé served on rye bread with dill sauce.....	\$100.00
Bruschetta Marinated Roma Tomatoes tossed in olive oil & Italian seasonings.....	\$100.00

BAR SIDE & LATE NIGHT SNACKS

Large One Topping Pizza (4-5 ppl)	\$12 Each
Chips & Onion Dip	\$3.00 Per Person
Pretzels & Cheese Dip	\$3.00 Per Person
Fancy Mixed Nuts	\$3.00 Per Person

***Note:** This pricing information is for Hors D'oeuvres that accompany either buffet or seated-style dinners only.
If you plan to have only Hors D'oeuvres and Cocktails at your event, please order from the Hors D'oeuvres Buffet Menu.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Above prices do not include tax or service charge. Prices are subject to change.

HORS D'OEUVRES BUFFET

HOT APPETIZERS

Chicken Wings *with ranch or barbeque*
Sausage Stuffed Mushroom Caps
Italian Style Meatballs
Vegetable Spring Rolls *with sweet & sour*
Mini Hot Beef Sandwiches
Breaded Mushroom *with marinara sauce*
Cheese Balls *with marinara sauce*
Mozzarella Cheese Sticks *with marinara sauce*
Chicken Mini Flautas
Shredded Beef Mini Flautas
Jalapeno Poppers *with cream cheese filling*
Cocktail Franks *in barbeque sauce*
Quesadillas *shredded beef and/or chicken*
Italian Sausage & Roasted Peppers

COLD APPETIZERS

Fresh Vegetables *with cauliflower, broccoli, celery, cucumbers & carrots*
Assorted Cheese Tray *with crackers*
Assorted Finger Sandwiches
Cucumber Dill Canape
Bruschetta *marinated Roma tomatoes tossed in olive oil & Italian seasonings*
Mexican Tortilla Chips with Salsa
Deviled Eggs *with paprika*
Italian Pasta Salad *with our house dressing*

PRICING

\$18.95 per person

Choose any six items

\$20.95 per person

Choose any eight items

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Buffet Style Dinners

The buffet style is a great way to offer your guests the most variety at the best value. Our buffets are self service and guests are welcome to dine to contentment. Each package offers a unique selection based on our guests' most enjoyed options. If you would like to prepare a custom option, please see our "build your own buffet" option in the following pages. Our event coordinators will be happy to assist you further.

Package #1

Americano Buffet \$19.95

Italian Herbed Baked Chicken & Italian Pot Roast or Roast Pork with Stuffing Choose
Two Salads: House Salad, Cole Slaw or Pasta Salad
Choose One Potato: Parsley Potatoes, Mashed Potatoes, Baked Potatoes or Roasted Garlic Choose
One Vegetable: Buttered Corn, Glazed Carrots or Green Beans Almandine

Package #2

Italian Buffet \$19.95

Chicken Marsala & Italian Meatballs Italian Pasta Salad & Marinated Vegetable Salad
Penne Bolognese & Farfalle Alfredo Blend of Italian Vegetables
Variety of Hot Pizzas Including Sausage, Pepponi & Cheese

Package #3

Grandé Buffet \$22.95

Italian & Mexican Combination

Italian: Italian House Salad, Penne Bolognese, Italian Meatballs

Pizza Variety Including Sausage, Pepperoni and Cheese

Mexican: Flour Tortillas, Spanish Rice, Refried Beans

Mexican-Style Chicken, Seasoned Ground Beef

Shredded Lettuce, Chopped Tomatoes, Sliced Black Olives

Shredded Cheese and Sour Cream, Tortilla Chips with Hot & Mild Salsa

Add Grilled Steak & Chicken Fajitas

\$2.00 per Person

Note: This buffet is available for groups of more than 40 guests

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Buffet Style Dinners (Continued)

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Package #4

Mexican Fajita Buffet \$19.95

Flour Tortillas, Spanish Rice and Refried Beans
Mexican-Style Chicken, Seasoned Ground Beef, Grilled Steak & Chicken Fajitas
Shredded Lettuce, Chopped Tomatoes, Sliced Black Olives
Shredded Cheese, Sour Cream
Tortilla Chips with Hot & Mild Salsa

Package #5

Executive Buffet \$29.95

Chef Carved Prime Rib & Boneless Grilled Chicken Breast
Sautéed Shrimp Scampi in Farfalle Pasta
Choose One Salad: Caesar Salad or Italian House Salad
Choose One Potato: Twice Baked Potato or Au Gratin Potato
Roasted Garden Vegetables

Package #6

Pizza and Pasta Buffet \$16.95

Italian House Salad
Penne Bolognese, Farfalle Alfredo
Pizza Variety Including Sausage, Pepperoni and Cheese

Package #7

Three Pasta Buffet \$17.95

Italian House Salad
Authentic Meat Lasagna
Choice of: Pesto Pasta or Roma Pasta
Choice of: Cheese Ravioli or Cheese Tortellini with Choice of Sauce
Sauce Choices Include: Marinara, Meat or Alfredo

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Buffet Style Dinners

(Continued)

The buffet style is a great way to offer your guests the most variety at the best value. Our buffets are self service and guests are welcome to dine to contentment. Each package offers a unique selection based on our guests' most enjoyed options. If you would like to prepare a custom option, please see our "build your own buffet" option in the following pages. Our event coordinators will be happy to assist you further.

Create a custom buffet by selecting each option to fit your event best.

Package #8

Build Your Own Buffet

Two Entrée Buffet \$19.95

Three Entrée Buffet \$21.95

Substitute Prime Rib for an additional \$Market Price

Entree Selections

Herb Baked Chicken | Beef Rolado | Chicken Vesuvio | Italian Pot Roast
Baked Cod | Roasted Pork Loin with Stuffing | Sirloin Tips with Noodles Chicken
Marsala | Roasted Turkey with Dressing

Choice of Two Salad Selections

Italian House Salad | Italian Pasta Salad | Potato Salad | Cole Slaw
Macaroni Salad | Cucumber & Onion Salad | Marinated Vegetables

Choice of Two Vegetable Selections

Buttered Sweet Corn | California Blend Vegetables | Italian Blend Vegetables
Glazed Baby Carrots | Escalloped Corn | Green Beans Almondine

Choice of One Starch Selection

Parsley Buttered Potatoes | Au Gratin Potatoes | Whipped Potatoes with Gravy
Rosemary Reds | Baked Potato | Wild Rice Pilaf | Garlic Roasted Potato

Soft Beverages

A soft beverage package is included for all groups with buffet menu selections.

This includes regular and decaffeinated coffee, hot and iced tea, lemonade, fountain sodas and pitchers of water. Milk is available upon individual request.

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Plated Style Dinners

Select two options to offer your guests on their r.s.v.p. for your event.

Please note a minimum of 15 orders is required for each selection.

Entrees without pasta will be served with chef's choice vegetable and potato

From Our Grill

All beef selections cooked medium.
Served with choice of potato.

Ribeye Steak \$29.95

A 12oz. center cut prepared medium.

Prime Rib

Slow roasted until tender and juicy, served medium.

10oz. \$26.95 | 12oz. \$29.95

Filet Mignon

Premium tenderloin filet, prepared medium

6oz. \$34.95

Poultry Selections

Chicken Primavera \$21.95

Lightly breaded chicken with a creamy primavera vegetable sauce.

Chicken Marsala \$22.95

Lightly breaded chicken with a marsala wine and mushroom sauce.

Seafood Delicacies

Served with choice of potato.

Roasted Salmon \$23.95

Delicately seasoned and plated with a signature pesto alfredo sauce.

Sicilian Baked Cod \$21.95

Wild caught Atlantic cod smothered in sweet sautéed onions, fresh basil leaves, and our signature Marinara sauce. Topped with a sprinkle of Romano cheese.

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Plated Style Dinners

Selections include Italian House Salad, rolls, & butter.
Chefs will choose an appropriate vegetable to compliment the meal (Excluding pasta dishes).

Pasta Favorites

*Vegetarian selections denoted by **

***Vegetable Lasagna \$21.95**

Seasonal fresh vegetables layered between rich cheeses and thick bands of pasta. Smothered with sauce supreme and topped with a halo of Romano cheese.

Shrimp Alfredo \$22.95

Jumbo shrimp lightly seasoned and grilled, tossed in a traditional Parmesan Alfredo sauce with tender pasta ribbons.

***Roma Pasta \$19.95**

Fresh garlic, basil, and juicy Roma tomatoes tossed in extra virgin olive oil with penne.

Penne Bolognese \$19.95

Tubular noodles smothered in a hearty meat sauce loaded with ground beef.

Pork Selections

Served with choice of potato.

Grilled Pork Chop \$22.95

A thick-cut loin stuffed with savory vegetable dressing. Served over garlic whipped potatoes & drizzled with sweet onion demi-glace.

Lemon Pepper Pork Loin \$22.95

A tender pork loin crusted with fresh lemon and cracked black pepper.

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Desserts

Dessert Cutting and Plating Service

We offer to cut and plate guest provided desserts for an additional \$2 per person.

Guest Provided Desserts

You may provide your own dessert for a \$1 per person fee.

Trays of Miniatures

	50 Pieces	100 Pieces
Petit Fours	\$100.00	\$185.00
Mini Cannoli	\$75.00	\$135.00
Mini Cheesecakes	\$80.00	\$135.00

Individual Desserts

Vanilla Ice Cream.....	\$4.50
Rainbow Sherbet.....	\$4.50
Spumoni Ice Cream.....	\$4.50
Decadent Chocolate Layer Cake.....	\$6.00
Strawberry Shortcake.....	\$6.00
Cherry Cheesecake.....	\$6.00
Chocolate Mousse.....	\$5.00

NOTICE:

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Bar Arrangements

To include access to alcohol beverages at your event please select from the following options.
A \$50 fee for each bartender on staff for your event will be required.

Cash Bar

Your private bar is set up with a wide selection of well, call, and premium liquors along with the most popular domestic beers, our house wines and soft drinks.

Host Bar

Host Bar

You may open a tab at the bar allowing your guests to order what they would like.
A deposit of \$4 per guest is due in advance along with a credit card on file.

Complimentary Options

Offer your guests complimentary beer or wine that you have purchased in advance. This will be made available to your guests until it is consumed. This option may also be incorporated alongside a cash bar arrangement.

Drink Tickets

Drink tickets are a great way to offer your guests an alcohol beverage of their choice while staying within a budget. You may issue drink tickets to your guests for redemption at the bar for an alcohol beverage.

Drink tickets have a maximum redemption value of \$10, and carry no cash value.

A deposit of \$4 per ticket is due in advance along with a credit card on file.

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Alcohol Beverages

To include access to alcohol beverages at your event please select from the following options.
A \$50 fee for each bartender on staff for your event will be required.

Drinks

House Wine	\$6
Bottled Domestic Beer	\$4
Bottled Specialty, Craft, Import Beer	\$5
Well Cocktails	\$5
Call Cocktails	\$6
Premium Cocktails	\$7

Wine

(Priced by the bottle – Additional wines available upon request)

\$22 Each

Pinot Noir | Merlot | Cabernet Sauvignon | Lambrusco
Chardonnay | White Zinfandel | Pinot Grigio | Moscato

Pricing for additional options may be requested.

Champagne

(Priced by the bottle – Additional champagnes available upon request)

Spumante \$22

Beer Selections

Miller Lite | Budweiser | Bud Light | Coors Light
Spotted Cow | Moon Man | Modelo | Corona

Pricing for additional options may be requested.

NOTICE:

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Miscellaneous

Audio-Visual Equipment

TV & VCR/DVD	\$25.00
Screen	\$25.00
LCD Projector	\$100.00
Podium	\$25.00
Microphone	\$25.00

NOTICE:

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Thank you for choosing our Banquet Hall as the venue for your event!

In order to reserve the date in our calendar, we ask that you please read, sign and return the Rental Agreement together with the required deposit.

We also ask that you complete the Banquet Event Order (BEO) to the best of your ability at this time. Changes can be made to your menu selection and final guest count up until 14 calendar days prior to the day of your event when final guest count, menu selection and payment in full are due.

If you received these items in the form of an email with attachments, we ask that you please also return them to us electronically via email. If emailing them back is not an option, or if you received hard copies from us, please fill them out legibly and either mail them, fax them, or drop them off in person.

Please contact Peter Gabriele to check on room availability, to set up an appointment to view the facility, or to discuss any of our policies.

We look forward to hosting this special event!

Thank You!

Peter Gabriele
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