

ONESTO

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ONESTO

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WELCOME TO ONESTO!

We are proud to bring our scratch-made Italian food to your wonderful event. The warmth of our second floor private space will certainly engage your guests and our impeccable service will ensure everyone is well taken care of. We look forward to celebrating with you!

Capacity: 75 Seated Dinner / 150 Cocktail Style

Personalized Event Coordination

Private bar, open space for dancing or reception

Private restrooms

Please note, Onesto's private event space is located on the 2nd floor with no elevator access

APPETIZERS

pricing is per dozen unless otherwise noted

ITALIAN MARKET BOARD <i>(serves 20)</i> <i>Enjoy a stationed spread of chef selected premium artisan cheese, cured Italian meats, castelvetrano olives, jam, fruit, nuts and crostini</i>	\$300 per board
SEASONAL CROSTINI	\$48
TENDERLOIN SKEWERS	\$72
BASIL CHICKEN SKEWERS <i>GF</i> <i>with roasted garlic aioli</i>	\$50
GRILLED WALNUT PESTO SHRIMP <i>GF, N</i>	\$55
MEATBALL & MARINARA SKEWERS <i>GF, N</i>	\$36
CAPRESE SKEWERS <i>GF, V</i>	\$42
MEDITERRANEAN FLATBREAD <i>V</i> <i>spinach, sundried tomato, goat cheese</i>	\$45
BRISKET FLATBREAD	\$52

V Vegetarian *GF* Gluten-Friendly *N* Nuts and Seeds

Events are subject to 8.4% sales tax, and 24% service charge on overall bill

FAMILY-STYLE OR BUFFET

Menu selections due 1 week prior to event

Buffet: \$45/Guest, Family Style: \$50/Guest

Family-style and buffet include bread service and your choice of one salad, three entrees and one side

All pastas made in-house daily

SALADS (choose one)

Add grilled chicken (+5/person) or seared salmon (+12/person)

House - spring mix, red onion, tomato, castelvetrano olives, red wine vinaigrette V, GF

Caesar- romaine, pecorino cheese, housemade croutons v

Panzanella - ciabatta, mozzarella, tomato, red onion, spring mix, balsamic vinegar V +\$2

ENTREES (choose three)

Brisket Bolognese - chef's choice pasta

Ravioli - spinach and 4-cheese filling v

Fusilli - asparagus, cremini mushrooms, truffle cream v

Meatballs & Pasta - berkshire pork sausage, grassfed beef, sage marinara N

Rigate alla Vodka - san marzano tomato, cream, basil, dehydrated fresno chili v

Chicken Marsala - cremini mushrooms, shallots, garlic, chef's choice pasta

Vegan Risotto - watercress, spring peas, lemon, extra virgin olive oil vegan

Seared Salmon - red pepper romesco, seasonal vegetables, microgreens GF +3.5

Tenderloin - garlic mashed potatoes and seasonal vegetable GF +7

SIDES (choose one)

Seasonal Vegetable

Caramelized Cauliflower

Garlic Mashed Potatoes

ENTREE ADD-ONS

pricing is per person

Chicken \$6

Shrimp (2 pcs) \$5

Meatballs (2 pcs) \$6

Salmon (3 oz) \$6

Tenderloin (4 oz) \$7

PLATED DINNERS

for parties up to 50 guests

v

Please ask your event coordinator for a current plated dinner list

v Vegetarian GF Gluten-Friendly N Nuts and Seeds

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DESSERTS

PLATED

pricing is per person

Plated Tiramisu	\$11
Plated Crème Brûlée Cheesecake	\$10
Mini Dessert Duo	\$6
Mini Dessert Trio	\$9
Mini Dessert Quattro	\$12

Flavors: mini lemon bars, salted caramel mini tart, chocolate raspberry mousse tarte or mini cream puff

STATIONED

pricing is per dozen, 1 dozen minimum order

Cookie Bars	\$40
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chocolate chip or chocolate chocolate chip

Assorted Mini Desserts	\$36
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(4 dozen minimum)

CARRY IN DESSERT FEE \$50

CAKE CUTTING FEE \$1.75 per person

FULL SERVICE BAR

NON-ALCOHOLIC

4 HOURS / \$6 PER PERSON

Unlimited soda, coffee, and juice.

VINO E BIRRA

Wine and beer package

4 HOURS / \$30 PER PERSON

*Spotted Cow | Riverwest Stein | Lakefront IPA | Miller Lite | Hard Seltzer
Pavette Pinot Noir | Pavette Cabernet | Pavette Chardonnay | Pavette
Sauvignon Blanc | Tattoo Girl Riesling | Altos Malbec*

CUSTOM CONSUMPTION BAR

Open a tab for your guests to enjoy. We are happy to work with you on a limited drink list to customize this experience.

PREMIO

Full bar package of wine, beer, liquors

4 HOURS / \$42 PER PERSON

*Tito's Vodka | Bombay Gin | Captian Morgan Rum | Altos Tequila
Jack Daniels Whiskey | Jim Beam Bourbon | Dewars Scotch | Spotted Cow
Riverwest Stein | Lakefront Ipa | Miller Lite | Hard Seltzer | Pavette Pinot Noir
Pavette Cabernet | Pavette Chardonnay | Pavette Sauvignon Blanc*

LUSSO

Premium bar package of wine, beer, and liquors

4 HOURS / \$45 PER PERSON

*Our Full Wine And Beer Package Plus Brands Like Ketel One Vodka |
Hendrick's Gin | Bacardi Rum | Milagro Tequila |
Buffalo Trace Bourbon | Jameson Whiskey*

Ask about our Premium Wine selections that can be added to any package.

Additional premium wine or liquor \$4/person

SPECIALTY DRINK ADD-ONS

PROSECCO TOAST

\$6 PER PERSON ADD-ON

SANGRIA BAR

\$8 PER PERSON ADD-ON / \$15 PER PERSON A LA CARTE

Includes red and white sangria with a variety of fruit

COFFEE BAR

\$3.5 PER PERSON

Regular and Decaf, standard milk and sugar selections

MIMOSA BAR

2 HOURS / \$18 PER PERSON

Available for lunch events

Prosecco, juice bar featuring orange, grapefruit, and cranberry juice

ELIJAH CRAIG BOURBON TASTING

\$26 PER PERSON

*Four .5 oz tastes featuring Elijah Craig Small Batch | Elijah Craig Toasted
Barrel | Elijah Craig Barrel Proof | Elijah Craig 18 Year*

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