


ONESTO

ITALIAN

# PRIVATE EVENTS & CATERING

Onesto is proudly part of Benson's Restaurant Group. Learn more about our restaurants, catering, and event venues throughout Milwaukee.

bensonsrestaurantgroup.com





hanaannphotos

# Host Your Next Event at Onesto!

Onesto's second floor private event space is ideal for rehearsal dinners, cocktail receptions, corporate lunches and dinners, intimate wedding receptions, social celebrations, cocktail hours, graduation parties, holiday parties, and more.

Loft-style space

Private bar and restrooms

**Seated:** 75 guests

**Reception-style:** 100 guests

Restaurant buy-outs available

## Parking:

Street parking available (free after 9pm)

Parking structures within two blocks located on Milwaukee street and the corner of Water & Chicago Street.

Please note: Onesto's private event space is located on the second floor and does not have elevator access.

# Lunch Menu

Onsite | Delivery | Pick-up

## APPETIZERS

### CHARCUTERIE
serves 10
chef-selected artisan cheeses, cured Italian meats, Castelvetrano olives, jam, seasonal fruit, nuts, and crostini 80

### MEATBALLS
grass-fed beef meatballs with marinara 36/ dozen

### BASIL CHICKEN SKEWERS
marinated basil chicken skewers 50/ dozen

### BRUSCHETTA
serves 10
tomato bruschetta with crostini served on the side 48

## SANDWICH PACKAGE

Choose any two sandwich selections
Includes 20 half sandwiches total (10 of each selection)
140

### THE ITALIAN
varzi salami, capicola, fontina, basil aioli, arugula, tomato, piquillo pepper, red wine vinaigrette, focaccia

### CAPRESE
heirloom tomatoes, truffle balsamic, mozzarella, arugula pesto, focaccia

### PESTO CHICKEN SALAD
sun-dried tomato, walnut pesto, arugula, provolone, focaccia

gf Gluten Free | v Vegetarian | df Dairy Free | s Contains Nuts or Seeds



# Lunch Menu

Onsite | Delivery | Pick-up

## PASTA PACKAGES

Half pan serves 10 | Full pan serves 20
Bread service available upon request

**MEATBALLS & PASTA**
grass-fed beef, sage, marinara 140 | 280

**RIGATE ALLA VODKA**
san marzano tomato, cream, basil, dehydrated Fresno chili 140 | 280

**FUSILLI**
cremini mushroom, asparagus, truffle cream 140 | 280

## SALADS & SIDES

Half pan serves 10 | Full pan serves 20

**SALADS**
house or caesar 60 | 120

**ANTIPASTO PASTA SALAD**
chef's choice pasta, sun-dried tomato, mozzarella pearls, pickled onions, peppers, olives, house vinaigrette 80 | 160

**FRUIT TRAY**
fresh seasonal fruit selection 70 | 140

**CRUDITÉ TRAY**
seasonal vegetables with dipping sauce 70 | 140

## DESSERTS

Priced per dozen

**CHOCOLATE CHIP COOKIES** 36

**BROWNIES** 36

**MINI CANNOLI** 36



# Dinner Menu

## APPETIZERS

Priced per dozen unless specified

**ITALIAN MARKET BOARD**
200 per board / serves 20
enjoy a stationed spread of chef selected premium artisan cheese, cured Italian meats, castelvetrano olives, jam, fruit, nuts and crostini

**SEASONAL CROSTINI** 48

**BASIL CHICKEN SKEWERS** 50
with roasted garlic aioli

**GRILLED WALNUT PESTO SHRIMP** 55 gf|n

**MEATBALL & MARINARA SKEWERS** 45 gf|n

**CAPRESE SKEWERS** 36 gf|v

**MEDITERRANEAN FLATBREAD** 45
spinach, sundried tomato, goat cheese v

**BRISKET FLATBREAD** 52

**MINI CRAB CAKE** 60

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 | 50/Guest

Includes bread service and your choice of
one salad, three entrees and one side.
All pastas made in-house daily.

## SALADS

**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

## SIDES

**SEASONAL VEGETABLE**

**CARAMELIZED CAULIFLOWER**

**ROASTED FINGERLING POTATOES**

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Menu selections due 1 week prior to event | 50/Guest

Includes bread service and your choice of
one salad, three entrees and one side.
All pastas made in-house daily.

## ENTREES

**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**
seasonal

**SEARED SALMON**
red pepper romesco, seasonal vegetables, microgreens gf +3.5

**SHORT RIB**
caramelized onion risotto, gruyere, port wine demi gf +7

## ENTREE ADD-ONS

pricing is per person

Chicken 6
Shrimp (2 pcs) 5
Meatballs (2 pcs) 6
Salmon (3 oz) 6



# Plated Menu

65/Guest
*Menu selections* due 1 week prior to event

Includes bread service and your choice of salad, entree and dessert
All pastas made in-house daily

## SALADS

**HOUSE**
spring mix, red onion, tomato, castelvetrano olives,red wine vinaigrette v|gf

**CAESAR**
romaine, pecorino cheese, housemade croutons v

## ENTRÉE OPTIONS

*Please select upto four (4) entree optionsto share with your guests. For groups of 15 or more, we kindly ask that entree selections be provided in advance.*

Add grilled chicken (+6/person) or seared salmon (+12/person)

**RISOTTO**
seasonal - caramelized onion, gruyere v|gf

**RIGATE ALLA VODKA**
san marzano tomato, cream, basil, dehydrated fresno chili v

**FUSILLI**
asparagus, cremini mushroom, truffle cream sauce v

**RAVIOLI**
spinach and four-cheese filling

**MEATBALLS & PASTA***
grass-fed beef, sage, marinara n

**BOLOGNESE**
brisket, roasted tomatoes, pancetta

**GRILLED CHICKEN MARSALA**
cremini mushrooms, shallots, garlic, chef's choice pasta

**FAROE ISLAND SALMON***
red pepper romesco, seasonal vegetable gf|df|n

**SHORT RIB**
caramelized onion risotto, gruyere, port wine demi-glace gf

**TENDERLOIN**
garlic mashed potatoes, seasonal vegetables

## DESSERT

**CHEESECAKE OR TIRAMISU**

gf Gluten Free | v Vegetarian | df Dairy Free | s Contains Nuts or Seeds

# Desserts

## PLATED

pricing is per person

**PLATED TIRAMISU** 11

**PLATED CRÈME BRÛLÉE CHEESECAKE** 11

**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

**CHOCOLATE CHIP COOKIES** 36

**BROWNIES** 36

**ASSORTED MINI DESSERTS** 36
(4 dozen minimum)

**CARRY IN DESSERT FEE** 50

**CAKE CUTTING FEE** 2 per person

Please let us know if any guests in your party have allergies or dietary restrictions.
We're happy to accommodate and want everyone to have a great experience!



# Drink Packages

### SENZA SPIRITI
non-alcoholic package | 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, Altos Malbec

### CUSTOM CONSUMPTION BAR
open a tab for your guests. We're happy to customize a limited drink menu for your event.

### PREMIO
full bar package of wine, beer, liquors | 4 hours | 42 per person

Tito's Vodka, Bombay Gin, Captain 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

# Bar Service Options

Choose from four customizable setups for your event:

### ON CONSUMPTION
guests order as they go, and drinks are tallied on the final bill

### CASH BAR
guests purchase their own drinks.
Please note: Cash bar sales do not apply toward the food & beverage minimum.

### SET A LIMIT
host sets a dollar amount limit for hosted drinks; once reached, the bar transitions to cash.

### DRINK PACKAGES
pre-selected packages for unlimited service over a set time.

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 / 16 per person a la carte
includes red and white sangria with a variety of fruit

### COFFEE BAR
4 per person
regular & decaf, standard milk & 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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## LET'S PLAN YOUR NEXT GATHERING!

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