



Dinner Menu Private Guidelines

DEPOSITS

Massimo's requires a deposit of \$ **300.00** by credit card or company check to secure your reservation. The deposit will be forfeited for any event cancelled within one month of the reserved date; otherwise, the deposit will be applied to your final bill.

MENU SELECTIONS

Menu selections are required two weeks prior to your function. Our menus are suggestions only. We would be pleased to tailor a menu especially for you. Depending on the size of your group, the number of Entrées and Dessert choices varies. Please consult our coordinator for more details.

FOOD AND BEVERAGES MINIMUMS

Depending on the size of your group and the availability of a particular room, your group's purchases are subject to a food and beverage minimum. In the event the purchases (before tax & service charge) are less than the minimum for the particular room, the balance will be deemed a room charge. Please consult our catering manager for more details.

PRICES

**All menu prices are subject to change before the guarantee is given.
Upon guarantee, the prices are firm.**

GUARANTEE OF ATTENDANCE

A final guarantee is due 48 hours in advance.

This represents the minimum number of guests for which you will be charged in your final bill. We reserve the right to relocate your party to a more appropriate space should your expected attendance significantly change.

BILL PRESENTATION

An itemized bill will be presented at the completion of your function for your verification, signature and additional payment as needed.

All sales are subject to **18%** Service Charge and **8.75%** Sales Tax.

Final payment is due upon bill presentation and can be paid in cash, credit card or checks.

MISCELLANEOUS CHARGES

Dance Floor Set-Up Fee \$ 100.00
Cake Cutting Service \$ 1.00 per person
Audio Visual Rentals-Contact us for more information

5200 Mowry Ave. Fremont, California 510-792-2000



Sit Down Format Guidelines

1. Choose up to _____ Entrée(s) for your guests to select one (1) from. We are also able to provide an additional Entrée for those on a restricted diet or a vegetarian (please call for details).
2. Choose up to _____ dessert(s). If you bring a cake, you can opt to trade our cake-cutting fee by not accepting our dessert. If you want ice cream with your cake, add \$1.00 per person.
3. Are you interested in any Hors D' Oeuvres and/or Pasta Appetizer?
4. Select one (1) salad for the entire group.
5. Will you be serving Alcoholic Beverages and Soft Drinks, and if so: 1) is it Hosted or Non-Hosted? & 2) What will you provide (Sodas, Punch, Beer, Wines, and/or Spirits)
6. Seating-Depending on the size of your group, our staff will suggest a suitable seating arrangement.
7. Select a Time for Cocktails and Meal to start.
8. Are you in need of any of the following: AV Equipment, Special Floral Arrangements, Music, and or Decorations.

Standard Dinner Sit-Down Selections

The following Entrées are accompanied with:
Salad, *Italian* Bread and Butter, Chef's Selection of Appropriate Starch and
Vegetable, Dessert, Coffee, Tea or Iced Tea.

ENTRÉES

Chicken Parmigiana.....	\$ 36.00
Chicken breast with Tomato and Monterey Jack	
Breast of Chicken Sauté Sec.....	\$ 36.00
Sautéed with mushrooms, fresh herbs, white wine	
Rib Eye Steak.....	\$ 42.00
Char-Broiled with mushroom sauce	
Veal Parmigiana.....	\$ 36.00
Breaded Veal with Tomato and Monterey Jack	
Veal Scaloppini.....	\$ 36.00
Sautéed with fresh mushrooms and Marsala wine	
Fresh Filet of Salmon.....	\$ 38.00
Pan Seared-Fresh Lemon-Butter sauce	
Pork Medallions.....	\$ 36.00
Pan Seared-Sun Dried Cherries Sauce	

Grilled Vegetable Plate (V).....	\$31.00
Eggplant, Zucchini, Tomato, & Polenta	
Vegetable Lasagna (V).....	\$ 31.00
Ricotta, Vegetables & Tomato sauce	
Cannelloni Alla Romana.....	\$ 31.00
Veal Crêpes with Tomato Cream & Jack Cheese	
Eggplant Parmigiana (V).....	\$ 31.00
Sauce Pomodoro & Jack Cheese	

“(V)” Denotes: Vegetarian Entrée

Above Entrée Salads do not have a Salad Course

Please add 18% Service Charge and 8.75% Sales Tax to all above food and beverage

Premium Dinner Sit-Down Selections

The following Entrées are accompanied with:
Salad, ***Italian*** Bread and Butter, Chef's Selection of Appropriate Starch and
Vegetable, Dessert, Coffee, Tea or Iced Tea.

ENTRÉES

Chicken Cordon Bleu.....	\$ 38.00
Stuffed with Canadian bacon and Swiss cheese	
Breast of Chicken Chasseur.....	\$ 38.00
Sautéed with wild and domestic mushrooms and fresh herbs	
Prime Rib of Beef au jus.....	\$ 46.00
11 oz- Oven roasted au jus (Requires a minimum of 12 orders)	
New York Steak.....	\$ 46.00
10 oz-Char-broiled-Maitre D' butter	
Filet Mignon.....	\$ 46.00
8 oz Filet with Maitre D' Butter	
Veal Saltimbocca.....	\$ 40.00
Prosciutto and Monterey Jack Cheese	
Fresh Filet of Whitefish.....	\$ 44.00
Halibut or Similar White Fish-Pan Seared-lemon butter sauce	
Fresh Filet of Whitefish with Prawns.....	\$ 48.00
Halibut or Similar White Fish-Pan Seared-2 large prawns-lemon butter & garlic sauce	
Petit Filet Mignon with Salmon Rosette....	\$ 56.00
8 oz Grilled Filet with a 4 oz Salmon Rosette-lemon butter & garlic sauce	
Filet Mignon with Salmon Rosette.....	\$ 60.00
10 oz Grilled Filet with Lemon-Butter and Garlic sauce	

*Seafood Salad.....\$ 32.95
Dungeness Crabmeat & Bay Shrimp over fresh greens

***Salad Course not included**

Please add 18% Service Charge and 8.75% Sales Tax to all food and beverage

SALAD SELECTIONS

(Choice of One)

Mixed Seasonal Greens Mixed Greens with Roma Tomato and Creamy Italian	Caesar Salad Romaine with Caesar Dressing & Garlic Croutons \$ 1..50 Additional
Massimo's Warm Spinach Salad Hot Bacon & Balsamic Vinegar Dressing \$ 1..95 Additional	Pear Salad Mixed Greens, Diced Pears, Candied Walnuts, Blue Cheese Crumbles and Balsamic Vinaigrette \$ 1..95 Additional

DESSERT SELECTIONS

(Choice of One)

Massimo's Mudd Pie Mocha Almond Ice Cream , Fudge, Cookie Crust	Massimo's Tiramisú Lady Fingers with a Mascarpone Custard
New York Style Cheesecake	Fresh Strawberries (When in Season) Grand Marnier Sauce
Haagen Dazs Raspberry Sorbet	Italian Spumoni Ice Cream

Chocolate Marquis-Served with Raspberry Purée	\$ 2.50 Additional
Cherries Jubiléé-Flambée	\$ 3.50 Additional
Bananas Foster-Flambée	\$ 3.50 Additional
Cake Cutting Service-Per person	\$ 1.00 Additional

MENU OPTIONS

For the following changes in your menu, please add the additional charge to your full base price.

APPETIZER SIZE PASTAS

Ravioli Pomodoro-Beef & Spinach with Fresh tomato sauce	\$ 3.50
Cheese Ravioli-Choice of: Fresh tomato sauce or Alfredo	\$ 3.50
Gnocchi-Potato Dumpling with choice of : Fresh tomato or Pesto sauce	\$ 3.50
Tortellini Alfredo-Stuffed with veal with cream sauce	\$ 3.50
Penne-Choice of: Pomodoro or Massimo-veal, mushrooms, diced tomato and cream	\$ 3.50

Please add 18% Service Charge and 8.75% Sales Tax to all food and beverage

BAR and BEVERAGES

LIQUOR

Well Brands	\$ 5.00
Call Brands	\$ 6.00 to 7.00
Premium Brands	\$ 8.00 to 10.00

WINES

House Selections

Beringer "Stone Cellars" Select Varietals	
Chardonnay, Cabernet Sauvignon, & Merlot	\$ 5.00 Glass/\$18.00 Bottle
La Terre White Zinfandel	\$ 4.50 Glass/15.00 Bottle
Sparkling Wine- House Selection	\$ 18.00 Bottle

Standard Selections

Kendall Jackson "Paradise" Chardonnay-California	\$ 35.00 Bottle
Edna Valley Chardonnay-San Luis Obispo	\$ 30.00 Bottle
Robert Peppi Sauvignon Blanc	\$ 25.00 Bottle
14 Hands Merlot-California	\$ 28.00 Bottle
Sterling "Vintners Collection" Cabernet- Central Coast	\$ 30.00 Bottle
Cartlidge & Brown Pinot Noir-Napa	\$ 28.00 Bottle
Tizziano Chianti Classico- <i>Italy</i>	\$ 21.00 Bottle

Please note: Due to availability the above selections are subject to change

Premium Selections

Consult our Banquet Coordinator about our extensive wine list.

Beers and Non Alcoholic Beverages

Domestic Beer	\$ 3.75
Micros & Imported Beer	\$ 5.00
Non Alcoholic Beer	\$ 4.25
Soda (Coke, Diet Coke, & Sprite)	\$ 2.00
Mineral Water	\$ 3.00
Martinelli's Sparkling Cider	\$ 7.50

Miscellaneous

Private Bar Set-up charge	\$ 80.00
Wine Corkage Fee	\$ 15.00 per .750 ml

Please add 18% Service Charge and 8.75% Sales Tax to all food and beverage

HORS D' OEUVRES

PLATTERS

(Twenty-five pieces per tray)

Chilled Prawns-Cocktail Sauce	\$ 50.00
Oysters On The Half Shell	\$ 50.00
Oysters Rockefeller	\$ 65.00
Mushroom Caps-Stuffed with Dungeness Crab	\$ 55.00
Salmon Wrapped in Puff Pastry	\$ 40.00
Chicken Brochettes. Skewered Chicken, Pineapple, and Bell Pepper	\$ 45.00
Cajun Chicken Wings-Hot and Spicy with Ranch Dip	\$ 40.00
Fried Ravioli-with fresh Pomodoro sauce	\$ 30.00
Filo Triangles-Stuffed with Spinach and Cheese	\$ 38.00
Vegetable Frittata	\$ 30.00
Tomato and Basil Bruschetta-with Crostini	\$ 35.00
Assorted Mini-Quiche	\$ 40.00
Cheese Quesadillas-with Homemade Salsa & Sour Cream	\$ 35.00
Chicken Quesadillas-with Homemade Salsa Sour Cream	\$ 40.00
Seafood Quesadillas-with Homemade Salsa & Sour Cream	\$ 45.00

Trays

(Serve 10 to 15 Guests)

Calamari Fritti-served with Lemon-Butter, Tartar and Cocktail sauce	\$ 45.00
Popcorn Rock Shrimp- served with Lemon-Butter, Tartar and Cocktail sauce	\$ 45.00
French Fried Zucchini Sticks-served with Ranch Dip	\$ 35.00
Vegetable Crudit�-seasonal fresh raw vegetables with Ranch Dip	\$ 35.00
Fruit & Cheese-International Cheeses & Fresh Seasonal Fruits and Crackers	\$ 50.95
<i>Italian</i> Antipasto-Grilled vegetables, Meats, Olives, and Cheese	\$ 55.95
Spicy Chicken Bites-Hot & Spicy morsels of chicken breast in a buttermilk batter	\$ 45.00
Mini Meatballs-Tossed in a fresh herb, mushrooms and cream sauce	\$ 40.00

Please add 18% Service Charge and 8.75% Sales Tax to all food and beverage



Buffet Guidelines
(Minimum of 20 Guests)

1. Choose Two Pastas.
2. Choose One Salad.
3. Choose Two Entrées.
4. Choose One Dessert. In the event the customer provides his or her cake, the customer will forfeit our dessert in lieu of a cake cutting charge. If the customer opts to take our dessert and serve their cake, we will charge a \$1.00 per person cake-cutting fee.
5. Are you interested in any Hors D' Oeuvres?
6. Will you be serving Alcoholic Beverages, and if so: 1) is it hosted or non-hosted? & 2) What will you provide (Beer, Wines, and/or Spirits).
7. Inform us of your preference on how you would like your guests seating arranged. Depending on the size of the party and which room is suitable for your group, we can arrange: one large table, U-shape Table, E-shape Table, or Round Tables of 6 or 8 persons per table.
8. Select a Time for Cocktails and Meal to start.
9. Are you in need of any of the following: A/V Equipment, Special Floral Arrangements, Music, and/or Decorations.

Massimo's Dinner Buffet # 1

Includes:

Hors D' Oeuvres

Fresh Raw Vegetable Crudité with Dip

French Fried Zucchini Sticks with Dip

Mini Meatballs with herbed cream

Choice of Two (2) Pastas

Rigatoni ala Massimo

Sauce of Veal, mushrooms, cream and diced tomato

Rigatoni Pomodoro

Fresh Tomato & Basil

Penne Al Pesto

With basil, cream and garlic sauce

Tortellini

With either Massimo or Pomodoro sauce

Choice of One (1) Salad

Mixed Seasonal Greens

With Creamy Italian or Balsamic Vinaigrette

Traditional Caesar Salad

Romaine with Caesar Dressing and Croutons

Choice of Two (2) Entrées

Sliced Grilled Top Sirloin of Beef

With mushroom & Veal Demi-Glaçe

Breast of Chicken Marsala

With mushrooms & Veal Demi-Glaçe

Breast of Chicken Parmigiana

Breaded with Tomato and Jack Cheese

Eggplant Parmigiana

Vegetarian-Tomato & Jack Cheese

Pan Seared Filet of Halibut

Or Similar Fish with lemon butter sauce

Mixed Seasonal Vegetables

Italian Bread and butter

Choice of One (1) Dessert

Homemade Mudd Pie

Homemade Tiramisú

New York Style Cheesecake

Italian Spumoni Ice Cream

Haagen Dazs Raspberry Sorbet

Cake-Cutting Service (See Catering Director for more information on this)

Beverages

Coffee, Tea & Iced Tea

\$ 36.95 per person plus 18% Service Charge and 8.75% Sales Tax

Massimo's Luncheon Buffet # 2

Includes:

Hors D' Oeuvres

Fresh Raw Vegetable Crudit  with Dip
French Fried Zucchini Sticks with Dip
Mini Meatballs with herbed cream

Choice of Two (2) Pastas

Rigatoni ala Massimo

Sauce of Veal, mushrooms, cream and diced tomato

Rigatoni Pomodoro

Fresh Tomato & Basil

Penne Al Pesto

With basil, cream and garlic sauce

Tortellini

With either Massimo or Pomodoro sauce

Choice of One (1) Salad

Mixed Seasonal Greens

With Creamy Italian or Balsamic Vinaigrette

Traditional Caesar Salad

Romaine with Caesar Dressing and Croutons

Choice of Two (2) Entr es

Sliced Prime Rib of Beef

With au jus

Chicken Rollatini

Stuffed with Ham & Cheese-mushrooms cream sauce

Breast of Chicken Chasseur

With wild mushrooms, fresh herbs and Sherry wine sauce

Pan Seared Fresh Filet of Salmon

With Lemon Butter sauce

Pan Seared Filet of Halibut

Or Similar Fish with lemon butter sauce

Mixed Seasonal Vegetables

Italian Bread and butter

Choice of One (1) Dessert

Homemade Mudd Pie

Homemade Tiramis 

New York Style Cheesecake

Italian Spumoni Ice Cream

Haagen Dazs Raspberry Sorbet

Cake-Cutting Service (See Catering Director for more information on this)

Beverages

Coffee, Tea & Iced Tea

\$ 45.95 per person plus 18% Service Charge and 8.75% Sales Tax