

2026

*Celebration of Life*  
GATHERINGS & EVENTS

CASTELLO  
RISTORANTE

*Castello*

  @castelloristorante

#CelebrationofLifewithCastellos

# CELEBRATION

## packages 2026

MONDAY - THURSDAY

CASTELLO  
RISTORANTE



905.264.9248

www.castelloristorante.com

### Harmony \$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.

### Serenity \$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

### Grace \$60

PER PERSON

#### APPETIZER

##### CHARCUTERIE BOARD

CURED MEATS  
GRILLED VEGETABLES, CHEESE,  
OLIVES, FOCACCIA

#### 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

### Tribute \$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

# CELEBRATION

## 2026 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