BENIAMINO
TRAITEUR & RESTAURANT

IN-HOUSE PARTY MENU

FAMILY-STYLE DINING STARTING AT $85 PER PERSON

For a more intimate experience, our private dining room accommodates up to 50 guests. With attentive full-service hospitality, bar service, and optional DJ and mixologist services, we create a warm and welcoming setting for birthdays, anniversaries, corporate events, and every special occasion worth celebrating.

APPETIZERS

Our In-House Party Menu includes three appetizer selections, all served family-style.

POLPETTE CALABRESI
Traditional eggplant & veal meatballs served over Pecorino fonduta.

ANTIPASTO PLATTER
Imported Italian salumi and cheeses served with olives and honeycomb.

FRIED CAULIFLOWER
Served over whipped ricotta and finished with Calabrian spicy honey.

ROASTED EGGPLANTS
Served over stracciatella and finished with fresh mint and roasted hazelnuts.

FRIED DUO
Artichoke cacio e pepe arancini and 'Nduja potato croquettes.

PARMA PROSCIUTTO PLATTER
Served with fresh figs, Parmigiano Reggiano shavings and honeycomb.

GRILLED CALAMARI + $10
Served over salsa verde with olives and cherry tomatoes.

ITALIAN BURRATA + $10
Served with marinated zucchini and finished with roasted hazelnuts.

TUNA TARTARE + $10
Sushi-grade tuna with mango, fresh mint, crispy farro and crostini.

SCALLOP CRUDO +$15
Served with citrus jam and finished with premium Puglian olive oil.

LOBSTER CROSTONE +$20
Served on garlic crostone with fresh dill, citrus and premium Puglian olive oil.

PASTA

Our In-House Party Menu includes one selection of pasta, served family-style.

GNOCCHI DI PATATE
Pistachio pesto and stracciatella.

BUCATINI ALLA CARBONARA
Italian guanciale, Pecorino cheese and egg.

CAVATELLI ALLA DIAVOLA
Classic pomodoro with 'Nduja and burrata.

PAPPARDELLE AI FUNGHI
Truffled mushrooms and roasted hazelnuts.

LEMON & RICOTTA RAVIOLI
Finished with butter and Pecorino.

MAINS

Our In-House Party Menu includes one main selection, served family-style.

PORK LOIN MILANESE
Classic pork loin Milanese topped with eggplant caponata.

MISTO GRILL
Grilled chicken thighs, sausage and jumbo shrimp finished with a spicy 'nduja sauce.

GRILLED SALMON
Served with marinated zucchini and fresh mint.

OVEN-BAKED COD
Topped with cherry tomatoes, olives and caper Livornese.

GRILLED VEAL CHOP + $15
Grilled milk-fed veal chop, sliced and served with a white wine and citrus reduction.

LAMB CHOPS + $25
Grilled lamb chops served with pistachio gremolata.

SIDES

Our In-House Party Menu includes two side selections, served family-style.

BEET SALAD
Served with goat cheese, fresh mint and candied roasted nuts.

ROASTED HEIRLOOM CARROTS
Served over stracciatella and finished with fresh mint.

GRILLED BROCCOLINI
Dressed with garlic confit and finished with roasted hazelnuts.

CREAMY POLENTA
Served with wild roasted mushrooms and imported truffle oil.

POTATO WEDGES
Crispy potato wedges finished with Pecorino and cracked black pepper - Cacio e Pepe

MASHED POTATOES
Served with smoked pancetta and caramelized onions.

ROASTED BRUSSELS SPROUTS
Dressed with aged balsamic vinegar and finished with Parmigiano Reggiano shavings.

FENNEL SALAD
Fennel, arugula and radicchio tossed with a fresh citrus dressing.

KALE CAESAR SALAD
Tossed with our house Caesar dressing and finished with roasted chickpeas and crispy farro.

FOR BOOKINGS & INFORMATION
Call 514-955-5111