

DANTE

40 Edwin H Land Blvd Cambridge

Private Event Menus

www.restaurantdante.com

Passed Appetizers, priced per piece

carne

CHICKEN LOLLIPOPS balsamic ginger sesame glaze, cucumber yogurt \$3

SEARED STEAK CROSTINI truffled watercress, parmigiano reggiano \$4

PROSCIUTTO WRAPPED MELON or seasonal fruit \$4

verdura

ARANCINI mini porcini risotto balls, scamorza cheese, truffle honey \$3

SICILIAN EGGPLANT CAPONATA, spoon \$3

MINI POTATO CROQUETTE mozzarella, raw tomato sugo \$3

BRUSCHETTA fresh mozzarella, tomato, basil, olive oil with garlic rub \$3

CANNELLINI BEAN CROSTINI black truffle, tomato confit \$3

pesce

TUNA CARPACCIO BRUSCHETTA avocado, ginger soy \$5

CLAMS CASINO crispy pancetta, garlicky fennel crumbs \$4

STUFFED CALAMARI soft herbs, pignoli nuts, golden raisins \$4

SHRIMP CEVICHE tomato water, basil, citrus \$4

Stationary Appetizers

RAW BAR priced per piece

raw local oysters \$3, shrimp cocktail \$3.75, smoked salmon \$4 served with traditional accompaniments

ARTISAN CHEESE & SALUMI \$25 per person

candied nuts, seasonal marmellata, pickled vegetables, crostini

ANTIPASTO TABLE \$15 per person

panzanella salad, roasted vegetables, assorted breads,
sautéed broccoli rabe salad (with chili, garlicky bread crumbs, pecorino romano),
marinated calamari salad, citrus rosemary scented mixed olives

SNACK TABLE \$15 per person

arancini - porcini risotto balls, mozzarella, truffle honey

meatball sliders - pork & beef

fried calamari - pepperoncini, cured lemon, grilled lemon thyme aioli

bruschetta - cherry tomatoes, garlic, Sicilian oregano



SAM KANTER
restaurant events & consulting

Event Director: Sam Kanter, Sam Kanter Events
617.996.0576 sam@samkanter.com

Prices do not include Massachusetts Meals Tax (7%), Suggested Gratuity (20%) or Admin Fee (6%).

EVENT MENUS ARE SAMPLES as we always use the freshest seasonal fare.

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3 COURSE FAMILY STYLE DINNER

\$60 per person

All courses served for the table to share.

primi

ARANCINI

porcini risotto balls, mozzarella, truffle honey

POLPETTE

three traditional pork and beef meatballs

FRIED CALAMARI

peperoncini, cured lemon, grilled lemon thyme aioli

MOZZARELLA DI BUFALA

the best buffalo mozzarella from salerno, confit cherry tomato

secondi

FLAT IRON STEAK

salsa verde

TOMATO BASIL PASTA

tufoli pasta, San Marzano (D.O.P.) tomato sugo, basil, parm

CHICKEN MILANESE

breaded, pan fried, warm green tomato salsa

contorni

(served with second course)

ROASTED BROCCOLI

salsa barese, sesame

GRILLED EGGPLANT

"involtini", ricotta, mozzarella, tomato sugo, basil

CRUSHED POTATO

roasted garlic, tons of herbs

dolci

TIRAMISU

traditional recipe

FRITTELLE

Venetian style fried dough, chocolate sauce

4 COURSE INDIVIDUALLY PLATED MENU

\$75 per person

Guests choose entree and dessert options on-site.

primi

SIMPLE GREENS

*organic greens, grapes, almonds, carrot,
cucumber, radish, lemon vin*

pasta

RICOTTA RAVIOLI

*primavera, asparagus, peas,
sweet tomato, mushrooms*

secondi

silent vegetarian option available

PAN ROASTED ARCTIC CHAR

*agro dolce, peppers, fennel, bermuda onion,
celery, tomato vin*

CHICKEN MILANESE

*breaded pan fried, warm green tomato salsa,
parm dressed frisee*

FLAT IRON STEAK

*salsa verde, crispy smashed potatoes,
garlic crema*

dolci

TORTA AL CIOCCOLATO

*classic chocolate cake, amarena cherries,
whipped cream, chocolate crisps*

PANNA COTTA

*vanilla bean custard,
seasonal fruit*

***All menus are customizable. Brunch and Lunch Menus also available.**



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FOOD STATIONS

priced per person

We recommend 3-5 options served for all guests to create a full dining experience.

*STEAK FRITES \$18 per person
grilled marinated steak, arugula,
herb frites, parmigiano reggiano*

*ARCTIC CHAR \$18 per person
agro dolce, peppers, fennel,
bermuda onion, celery, tomato vin*

*POLLO \$16 per person
chicken scallopini, marsala, garlic, chives,
chanterelles, black trumpets & spinach*

*HOMEMADE TUFOLI PASTA \$9 per person
San Marzano (D.O.P.) tomato sugo, basil, parmigiano reggiano*

*RICOTTA RAVIOLI \$14 per person
primavera, asparagus, peas,
sweet tomato, mushrooms*

*INSALATA \$6 per person
seasonal simple greens salad*

*DOLCI \$8 per person
italian cookies
add mini pastries \$5 per person
add coffee & tea \$4 per person*



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