



10 Route 32
North Franklin, CT 06254
TEL: 860-887-7755 FAX: 860-887-3940

Modesto's Restaurant offers their customers dining in a quiet and relaxed atmosphere. Modesto's has been serving customers for over fifteen years, using the freshest ingredients, from seafood, meats, poultry, Mexican dishes, and gourmet Italian specialties. Also enjoy one of our fabulous desserts prepared by our own pastry chef, Brie Osga, as a terrific finish to your evening. Schedule a banquet in Modesto's own banquet room, which seats up to 100 people. Enjoy the same delicious food that you would find in our restaurant or there are custom menus that are designed for weddings, business functions, holiday parties, or a special family event. Our staff led by Chef Modesto Moran, who brings us more than 25 years of culinary experience from New York City. At Modesto's we take great pride in making sure your experience is an unforgettable one.

Please feel free to give us a call if you have any questions about a future banquet or just to make a reservation.

www.modestosrestaurant.org

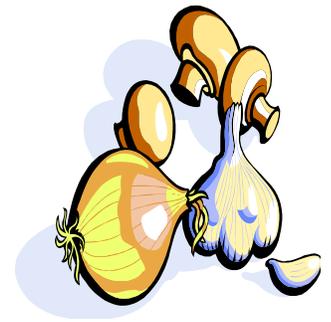
www.modestosrestaurant.net

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BANQUET MENU
MODESTO'S RESTAURANT

10 RTE. NORTH FRANKLIN, CT 06254
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**** Buffet ****
(25 people or more)

Mixed Garden salad- with balsamic vinegar and olive oil, herbs, dressing

Fresh mixed vegetables (broccoli, cauliflower, carrots, or others)

Any style of potatoes (red roasted, au gratin, white roasted, mashed)

Any style of chicken breast sautéed (Marsala, Sorrentina, Francaise, etc)

Any style of Boston scrod or filet of sole (baked, sauteed, or other style)

Any style pasta (except with Seafood)

***Rigatoni Vodka is suggested ** (penne, fussili, fettuccini, angel hair, linguini, etc)*

Your choice of Meat

*(Roast beef thin sliced in au jus, gourmet veal meatballs with tomato sauce,
grilled Italian sausage with peppers & onion or tomato sauce)*

Choice of One:

Cheese Cake, or ice cream with Strawberry Sauce

Tres leches or caramel custard with fresh sliced strawberries

(okay to bring your own cake for special occasions)

Price per person \$29.95





BANQUET MENU MODESTO'S RESTAURANT



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1st Course:

Choice of Soup or Salad

2nd Course:

Choice of:

Filet of Lemon Sole Francaise

Fresh filet of lemon sole lightly breaded in an egg batter and sautéed in a white wine lemon butter sauce. Served with potatoes and vegetables

Pollo Sorrentina

Boneless breast of chicken topped with a layer of eggplant and mozzarella cheese sautéed with white wine and a touch of plum tomato sauce. Served with potatoes and vegetables.

Penne alla Bolognese

Tubular pasta sautéed in a flavorful blend of diced milk-fed veal, shallots, fresh herbs, Marsala wine, parmigiano cheese, and a light touch of fresh plum tomato sauce.

Penne Vegetariano

Tubular pasta sautéed with grilled Italian eggplant, zucchini, broccoli, sundried tomatoes, red and green peppers, onions, fresh garlic, olive oil, and parmigiano cheese.

Coffee, Tea, and Soft Drinks Included

Choice of One:

*Cheese Cake, or ice cream with Strawberry Sauce
Tres leches or caramel custard with fresh sliced strawberries
(okay to bring your own cake for special occasions)*

Price per person \$29.95





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1st Course

Choice of soup:

New England Clam Chowder or Soup of the Day

2nd Course:

Mixed Garden Salad with house dressing.

3rd Course:

Your choice of Entrees:

Pollo alla Marsala

*Boneless chicken sautéed with shallots and fresh white special mushrooms in a Marsala wine sauce. **Includes Chef's Accompaniments***

Broiled Boston Scrod ai Scampi

Fresh Boston Scrod broiled with white wine, lemon, and butter, fresh garlic, and herbs served over linguini .

Penne Vegetariano

Tubular pasta sauteed with grilled Italian eggplant, zucchini, broccoli, sun-dried tomatoes, red and green peppers, onions, fresh garlic, herbs, olive oil and parmigiano cheese.

Rigatoni della Casa alla Vodka

Tubular pasta sautéed with our own fresh plum tomatoes and a splash of vodka sauce.

Choice of One:

Cheese Cake, or ice cream with Strawberry Sauce

*Tres leches or caramel custard with fresh sliced strawberries
(okay to bring your own cake for special occasions)*



Price per person \$31.95



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1st Course:

Appetizers buffet style

Tomatoes Bruschetta , Cheese and Crackers , Raw Vegetables with blue cheese dip

2nd Course:

Mixed Garden Salad with house dressing.

3rd Course:

Your choice of Entrees:

Pollo alla Scarpariello

*Boneless chicken sautéed with olive oil and fresh garlic, white special mushrooms in a white wine lemon butter sauce. *Served with potatoes and vegetables.*

Broiled filet of Boston Scrod

Fresh filet of Boston Scrod broiled with white wine, lemon, and butter. served with potatoes and vegetables.

Penne alla Bolognese

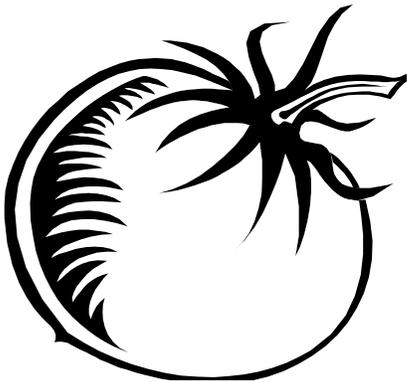
Tubular pasta sautéed in a flavorful blend of dice milk-fed veal, shallots, fresh herbs, Marsala wine, parmigiano cheese, and a touch of tomato sauce.

*****Includes Chef's Accompaniments*****

Coffee, Tea, and Soft Drinks Included

Choice of One:

*Cheese Cake, or ice cream with Strawberry Sauce
Tres leches or caramel custard with fresh sliced strawberries
(okay to bring your own cake for special occasions)*



Price per person \$34.95



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1st Course:

Mixed Garden Salad with house dressing.

2nd Course:

Your choice of Entrees:

Pollo Sorrentina

Boneless breast of chicken topped with a layer of eggplant and mozzarella cheese sautéed with white wine and a touch of plum tomato sauce.

Stuffed Shrimp

Three jumbo shrimp stuffed with snow crab meat and baked in a white, wine, lemon, and butter.

Salmon Abbruzzese

Fresh Norwegian salmon sautéed with roasted peppers, sun-dried tomatoes, artichoke hearts, fresh asparagus, and a white wine lemon sauce.

Penne Bordolaise

Tubular pasta sautéed with strips of Filet Mignon, fresh grilled portabello mushrooms, sun-dried tomatoes in an Imported bordolaise red wine sauce. (extra charge \$\$)

Includes Chef's Accompaniments

Coffee, Tea, and Soft Drinks Included

Choice of One:

*Cheese Cake, or ice cream with Strawberry Sauce
Tres leches or caramel custard with fresh sliced strawberries
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Price per person \$35.95



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1st Course:

Cheese and Crackers, Scallops with Bacon (3), Raw Vegetables with blue cheese dip

2nd Course:

Mixed garden salad with house balsamic vinagrette dressing

3rd Course:

Your choice of Entrees:

Penne Vegetariano

Tubular pasta sauteed with grilled Italian eggplant, zucchini, broccoli, sun-dried tomatoes, red and green peppers, onions, fresh garlic, olive oil, and parmigiano cheese.

Broiled Filet of Salmon

Fresh filet of Norwegian salmon broiled with white wine, lemon, and butter.

Pollo Francaise

Fresh boneless breast of chicken lightly breaded in an egg batter and sautéed in a white wine lemon butter sauce.

Steak Marsala

New York strips of beef sautéed with New England mushrooms and a Marsala wine sauce served over rice. (extra charge \$\$)

****Includes Chef's Accompaniments****

Coffee, Tea and Soft drinks Included

Choice of One:

Cheese Cake, or ice cream with Strawberry Sauce

Tres leches or caramel custard with fresh sliced strawberries

(okay to bring your own cake for special occasions)



Price per person \$36.95



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1st Course:

Cheese and Crackers Raw Vegetables with blue cheese dip

2nd Course:

Mixed Garden Salad with house dressing.

3rd Course:

Your choice of Entrees:

Pollo Sorrentina

Boneless breast of chicken topped with a layer of eggplant and mozzarella cheese sautéed with white wine and a touch of plum tomato sauce.

Stuffed Shrimp

Three jumbo shrimp stuffed with snow crab meat and baked in a white, wine, lemon, and butter.

Salmon Abbruzzese

Fresh Norwegian salmon sautéed with roasted peppers, sun-dried tomatoes, artichoke hearts, fresh asparagus, and a white wine lemon sauce.

***Includes Chef's Accompaniments**
Coffee, Tea, and Soft Drinks Included*

Choice of One:

*Cheese Cake, or ice cream with Strawberry Sauce
Tres leches or caramel custard with fresh sliced strawberries
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Price per person \$37.95





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1st Course:

Choice of three items buffet style

- 1) Stuffed Mushrooms
- 2) Bruschetta al Pomodoro
- 3) Homemade Veal Meat balls with tomato sauce
- 4) Stuffed mini Eggplant with ricotta cheese
- 5) Cheese and Crackers
- 6) Raw Vegetables with blue cheese dip

2nd Course:

Mixed Garden Salad with house balsamic vinagrette dressing.

3rd Course:

Choice of:

Filet of Lemon Sole Francaise

Fresh filet of sole dipped in a light egg batter, sautéed in a delicate white wine, butter, and lemon sauce.

Pollo Provencale

Boneless breast of chicken sauteed with fresh garlic, white wine, fresh basil, tomatoes, and black olives in a stupendous "Concasse" sauce.

Penne Bordolaise

Tubular pasta sauteed with strips of Filet Mignon, fresh grilled portabello mushrooms, sun-dried tomatoes in an Imported bordolaise red wine sauce.

Roast Beef

Roasted top round sliced to order in au jus. Served with vegetables and potatoes.

***** Includes Chef's Accompaniments *****

Coffee, Tea, and Soft Drinks Included

Choice of One:

Cheese Cake, or ice cream with Strawberry Sauce

Tres leches or caramel custard with fresh sliced strawberries

(okay to bring your own cake for special occasions)



Price per person \$39.95



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Appetizers

*****served family style*****

Blackened Scallops or (with bacon)

Fresh sea scallops blackened with our own special blend of Cajun spices and served with a side of bearnaise sauce.

Chiles Rellenos

Italian green peppers filled with three types of cheeses and chunks of shrimp topped with a spicy plum tomato sauce.

Stuffed Mushrooms

Fresh New England mushrooms stuffed with a crabmeat stuffing and topped with mozzarella cheese and baked.

Entrees

Your choice of :

Salmon Abruzzese

Fresh filet of Norwegian salmon sauteed with sun-dried tomatoes, roasted peppers, artichoke hearts, and asparagus in a white wine lemon butter sauce.

Pollo Martini

Boneless breast of chicken lightly breaded with parmiginano cheese and sauteed with artichoke hearts, and asparagus in a white wine lemon butter sauce.

Prime Rib

16 oz. black Angus Beef cooked to perfection. Sliced to order. (extra charge \$\$)

***** Includes Chef's Accompaniments *****
Coffee, Tea, and Soft Drinks Included

Choice of One:

*Cheese Cake, or ice cream with Strawberry Sauce
Tres leches or caramel custard with fresh sliced strawberries
(okay to bring your own cake for special occasions)*



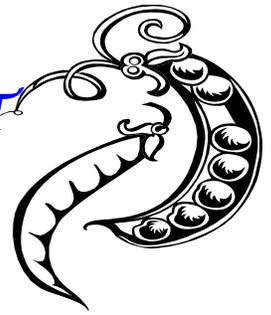
Price per person \$44.95



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Appetizers

served family style

Blackened Shrimp

Jumbo shrimp blackened with our own special blend of Cajun spices and served with a side of béarnaise sauce.

Cheese and Crackers

An assortment of cheeses served with black and green olives and cherry peppers.

Modesto's Chicken Quesadillas

Mini folded tortillas stuffed with chicken and an assortment of cheeses.

Salad

Mixed garden salad with house dressing

Entrees

Your choice of :

Tournedos Moran

Medallions of Filet Mignon sauteed with New England mushrooms, red wine sauce, and touch of beef broth. (extra charge \$\$)

Stuffed Shrimp

Jumbo shrimp stuffed with a crabmeat stuffing baked in a white wine sauce.

Pollo alla Martini

Boneless breast of chicken lightly breaded with parmiginano cheese and sauteed with artichoke hearts, and asparagus in a white wine lemon butter sauce.

*** Includes Chef's Accompaniments ***

Choice of One:

Cheese Cake, or ice cream with Strawberry Sauce

***Tres leches or caramel custard with fresh sliced strawberries
(okay to bring your own cake for special occasions)***



Price per person \$44.95

MODESTO'S RESTAURANT

Banquet menu

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Special Hors d'oeuvres for parties of 25 people or more:

GROUP # 1:

- A. **FRIED ZUCCHINI:** Fresh fried zucchini served with a marinara sauce.
 - B. **FRIED CALAMARI:** Fresh fried calamari served with a lightly spicy marinara .
 - C. **CHEESE & CRACKERS:** Assortment of crackers with an assortment of cheeses.
 - D. **STUFFED MUSHROOMS:** Fresh New England mushrooms stuffed with a crabmeat stuffing and topped with jalapeno jack cheese.
 - E. **POTATO SKINS:** Fresh potato skins stuffed with cheese and bacon.
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GROUP # 2:

- A. **FRIED CALAMARI:** Fresh Fried calamari served with a lightly spicy marinara.
 - B. **RAVIOLI AL MODESTO'S:** Veal filled ravioli sautéed with sundried tomatoes, roasted peppers in a white wine sauce.
 - C. **STUFFED MUSHROOMS:** Fresh New England mushrooms stuffed with a crabmeat stuffing and topped with jalapeno jack cheese.
 - D. **MOZZARELLA STICKS:** Mozzarella sticks served with a side of marinara sauce.
 - E. **POTATO SKINS:** Fresh potato skins stuffed with cheese and bacon.
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GROUP # 3:

- A. **CHEESE & CRACKERS:** Assortment of crackers with an assortment of cheeses.
 - B. **STUFFED CLAMS:** Fresh clams baked with bacon and pepper stuffing.
 - C. **FRIED CALAMARI:** Fresh Fried calamari served with a lightly spicy marinara.
 - D. **MOZZARELLA STICKS:** Mozzarella sticks served with a side of marinara sauce.
 - E. **RIGATONI ALLA VODKA:** Tubular pasta sautéed with our own special plum tomato sauce.
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Banquet menu

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Special Hors d'oeuvres for parties of 25 people or more:

GROUP # 4:

- A. **CHILES RELLENOS:** Stuffed chili peppers with three types of cheeses and chunks of shrimp with a mild salsa.
 - B. **STUFFED MUSHROOMS:** Fresh New England mushrooms stuffed with a crabmeat stuffing and topped with jalapeno jack cheese.
 - C. **FRIED CALAMARI:** Fresh fried calamari served with a lightly spicy marinara.
 - D. **POTATO SKINS:** Fresh potato skins stuffed with cheese and bacon.
 - E. **VEAL MEATBALLS:** Veal meatballs served with a side of marinara sauce.
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GROUP # 5:

- A. **SCALLOPS WRAPPED IN BACON:** Fresh sea scallops wrapped with bacon and baked.
 - B. **CHEESE & CRACKERS:** Assortment of crackers with an assortment of cheeses.
 - C. **STUFFED MUSHROOMS:** Fresh New England mushrooms stuffed with a crabmeat stuffing and topped with jalapeno jack cheese.
 - D. **RAW VEGETABLES:** Assortment of raw vegetables served with a side of bleu cheese.
 - E. **FRIED CALAMARI:** Fresh fried calamari served with a lightly spicy marinara.
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GROUP # 6:

- A. **CAJUN SHRIMP:** Jumbo shrimp blackened with own Cajun spices and served with a side of Béarnaise sauce.
- B. **CAJUN SCALLOPS:** Sea scallops blackened with own Cajun spices and served with a side of Béarnaise sauce.
- C. **CLAMS CASINO:** Fresh clams baked with a bacon and pepper stuffing.
- D. **CLAMS OREGNATA:** Fresh clams baked with a delightful oregano stuffing.
- E. **STUFFED MUSHROOMS:** Fresh New England mushrooms stuffed with a crabmeat stuffing and topped with jalapeno jack cheese.

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Additional Appetizers:

Cajun Shrimp

Shrimp Cocktail

Clams Casino

Mozzarella Carrozza

Clams on the Half Shell

Blackened seafood

Fried Calamari

Rigatoni alla Vodka

Modesto's Mussels with Garlic

Potato Skins

Buffalo wings

Blackened baby octopus

Tomatoes bruschettas

Chicken, shrimps, scallops al coconut

Scallops with bacon

Imported fresh Buffalo mozzarella

And much more.....