PRIVATE EVENTS & CATERING

DANTE Dining Group will work closely with you to bring your vision to life. We'll give you the chance to socialize and entertain while we deliver the tray passed hors d’oeuvres or customize a food station, perfectly tailored to your special event.

MENU AND SERVICE OPTIONS

DANTE Dining Group offers our menus with a variety of service options to suit your event:

- BUFFET SERVICE
- FOOD STATIONS
- TABLE SERVICE
- TRAY PASSED HORS D’OEUVRES
- FAMILY STYLE
- FOOD DISPLAYS

FOOD STATION OPTIONS

Select a DANTE designed food station as a unique add-on:

- ASIAN NOODLE BAR
- PIZZA STATION
- PASTA STATION
- SUSHI STATION
- CARVING STATION
- CAVIAR & VODKA BAR
- BAKED POTATO STATION
- PROSCIUTTO STATION
- OMELETTE BAR
UNIQUE SPACES FOR PARTIES AND EVENTS

Located minutes from downtown in the historic Tremont neighborhood, DANTE is a premier Cleveland destination for private events.

DANTE locations feature innovative, seasonal cuisine, and attentive planning and execution to make your event memorable.

DANTE Restaurant features a stunning private dining room which can accommodate comfortably up to 32 people in an intimate setting.

DANTE NEXT DOOR offers a larger space with a full-service bar and wood-fired pizza station and can accommodate 125 standing or 80 seated.

Coda is DANTE’S live music venue and can accommodate 75 guests for a standing reception or cocktail party. This space can be reserved as an additional experience to any party, and live music is available upon request.

The Gazebo is DANTE’S intimate private dining room and can accommodate 24 guests seated or 30 guests standing.

The Outside Patio accommodates 30 guests seated and 35 guests standing, weather permitting. May be reserved as an additional experience to the Gazebo.
BRUNCH BUFFET
$30 per person, minimum of 25 guests

FEATURED ITEMS
EGGS BENEDICT WITH CRAB
SCRAMBLED EGGS WITH FRESH HERBS
CINNAMON FRENCH TOAST WITH OHIO MAPLE SYRUP
APPLEWOOD SMOKED BACON & COUNTRY SAUSAGE
O’BRIEN POTATOES
FRESHLY BAKED BREAKFAST PASTRIES, MUFFINS & BAGELS
WHIPPED CREAM CHEESE & BUTTER
HOUSE MADE FRUIT COMPOTES
SELECTION OF SEASONAL FRUITS
THREE JUICE OFFERINGS

ADDITIONAL SUGGESTIONS $5 per person, per addition
OMELET STATION WITH ASSORTED MEATS, CHEESES & VEGETABLES
$150 additional Service Fee for Omelet Station
PANCAKE STATION WITH BLUEBERRIES, BANANAS, SWEET CREAM, TOASTED PECANS & OHIO MAPLE SYRUP
QUICHE SEASONAL SELECTIONS
HOUSE CURED SALMON DISPLAY WITH TRADITIONAL GARNISH
OVEN ROASTED PRIME RIB OF BEEF AU JUS & HORSERADISH $10 additional per person

SELECTION OF HOT TEAS, CAPPUCINO, ESPRESSO
Available by Request
HOUSE WINE red or white $10 by the glass, $40 per bottle
MIMOSA & BLOODY MARY BAR $10 per cocktail

FOOD AND BEVERAGE MINIMUM $700
Tax and gratuity not included.
20% taxable service charge and 8% Ohio state sales tax will be added to check.
BUFFET OR FAMILY STYLE

SALADS

BABY SPINACH SALAD SOFT POACHED EGG, CRISP RED ONIONS, SMOKED BACON VINAIGRETTE

ROASTED BEET AND FRISÉE SALAD CANDIED WALNUTS, SHAVED GOAT CHEESE

ARUGULA CAESAR FOCACCIA CROÛTONS, CLASSIC DRESSING

CRISP GOAT CHEESE FRITTERS ROSEMARY ROASTED APPLES, BALSAMIC VINAIGRETTE

MUSHROOM SALAD FRISÉE, SHAVED HEARTS OF PALM, GINGER VINAIGRETTE

GREEN SALAD, ASPARAGUS PEA PURÉE, ARUGULA, KALE

7 VEGETABLE SALAD MESCULIN, APPLES, RADICCHIO, ENDIVE, BEETS, CAULIFLOWER, CARROTS

HEIRLOOM TOMATO SALAD BASIL PURÉE, MOZZARELLA CHEESE, ITALIAN CRACKERS

SUMMER BEANS WITH HEIRLOOM TOMATOES RED ONION VINAIGRETTE

TRADITIONAL CAESAR SALAD ROMAINE LETTUCE, PARMESAN CHEESE, CROÛTONS

COUS COUS AND VEGETABLE SALAD

GREEN APPLE ENDIVE, GOAT CHEESE, ARUGULA, PISTACHIO

RED SKIN POTATO AND LEEK SALAD

TOMATO AND BREAD SALAD RED ONIONS, CUCUMBERS, WHITE BALSAMIC VINAIGRETTE

ITALIAN RICE SALAD OLIVES, COOKED TUNA, TOMATOES, HARD BOILED EGGS, MUSHROOMS, WORCESTER

NIÇOISE SALAD GREEN BEANS, TOMATOES, CANNED TUNA, HARD-BOILED EGG, OLIVES, LETTUCE
BUFFET OR FAMILY STYLE OPTIONS (continued)

SIDES / STARCHES / VEGETABLES

CAVATELLI PASTA BOLOGNESE RAGU
PENNE PASTA SPICY SAUSAGE RAGU
TWISTED PASTA GARLIC, BROCCOLINI, CHILI FLAKE
SEA SHELL PASTA CARBONARA PANCETTA CREAM SAUCE, POACHED EGG
CHEESE RAVIOLI SIMPLE TOMATO SAUCE, PORTOBELLO MUSHROOMS
VEGETABLE LASAGNA
MACARONI AND CHEESE
TOASTED BASMATI SHITAKE MUSHROOMS, SCALLIONS, CORIANDER
7 VEGETABLE STIR FRY RICE
RED QUINOA ALMONDS, RED APPLES
GARLIC MASH POTATOES
ROSEMARY ROASTED FINGERLING POTATOES
YUKON POTATO CHEDDAR GRATIN
3 CHEESE POLENTA
CLEVELAND PIEROGI CARAMELIZED ONIONS, SOUR CREAM
EGGPLANT PARMESAN
BROCCOLI, CAULIFLOWER OHIO CHEDDAR
GARDEN RATATOUILLE
PENCIL ASPARAGUS WITH LEMON VINAIGRETTE
STUFFED HOT PEPPERS GROUND PORK AND RICE, TOMATO SAUCE
CORN HUSH PUPPIES
GARLIC BRAISED SWISS CHARD
BUFFET OR FAMILY STYLE OPTIONS (continued)

ENTRÉES

BACon WRAPPED SALMON SUMMER BEANS, APRICOTS, RED ONION VINAIGRETTE
MISO GLAZED ATLANTIC SALMON SAUTÉ OF BOK CHOU AND BEAN SPROUTS, GINGER VINAIGRETTE
SEARED SALMON GREEN CURRY SAUCE, EGGPLANT, CARROTS
MUSTARD CRUSTED SALMON CARAMELIZED ONIONS, TURNIPS
SEARED STRIPED BASS RATATOUILLE, ROASTED GARLIC, BLACK OLIVE VINAIGRETTE
BLACKENED TROUT TOMATO CORN RISOTTO
CRAB CAKES CAPER REMOULADE SAUCE, CRISPY SHALLOTS
LEMON AND GARLIC SHRIMP ARTICHOKE, TOMATOES, ONION
“SURF AND TURF” SEARED SCALLOPS AND BEEF MEDALLIONS, GRILLED SCALLION, GINGER CARROT PURÉE
SESAME CHICKEN BREAST SAUTÉ PEAS, MACADAMIA NUTS, SHIITAKE MUSHROOMS
PAN FRIED CHICKEN PARMESAN BRAISED ZUCCHINI AND RED ONIONS
HORSERADISH CRUSTED CHICKEN POTATO PURÉE, ASPARAGUS
PORK CHOPS BRAISED CABBAGE, POTATOES, APPLES, MUSTARD
BEEF AND PORK MEATBALLS TOMATO BRAISED ZUCCHINI, EGGPLANT
PORK TENDERLOIN CUTLETS CREAMY POLENTA, ROSEMARY BRAISED ROOT VEGETABLES
GRILLED HANGER STEAK PORTOBELLO, GRILLED VEGETABLES, POTATOES, BALSAMIC VINAIGRETTE
TOMATO BRAISED BEEF SHORT RIB PEPPERS, MUSHROOMS, ONIONS
CORNED BEEF FINGERLING POTATOES, CABBAGE, HORSERADISH CREAM
BRAISED PORK BELLY BRAISED WHITE BEANS, BABY CARROTS, FINGERLING POTATOES
ROSEMARY BRAISED LEG OF LAMB MUSHROOMS, ISRAELI COUS COUS
ROASTED LEG OF LAMB GARANZO BEANS, BABY CARROTS, MINT PESTO
CORIANDER CRUSTED DUCK BREAST GARLIC SPINACH, POMEGRANATE GLAZED PEARL ONIONS
BUFFET OR FAMILY STYLE
PACKAGE OPTIONS

Design your own menu from our seasonal offerings,
or choose from our event packages below.

PACKAGE ONE $50 per person
TWO ENTRÉES SELECTED
ONE VEGETABLE OR SALAD
TWO STARCHES
(may substitute a vegetable or salad)
ASSORTED DESSERTS

PACKAGE TWO $64 per person
THREE ENTRÉES SELECTED
ONE SALAD
ONE VEGETABLE
TWO STARCHES
(may substitute a vegetable or salad)
ASSORTED DESSERTS
TRAY-PASSED
HORS D’OEUVRES

VEGETARIAN SELECTIONS  $5 per selection per person

VIETNAMESE SPRING ROLLS DANTE DUM YUM SAUCE

CELERY ROOT AND TRUFFLE TARTS

ARANCINI WITH BITTER ORANGE AND PARMESAN

3 CHEESE STRAWS

PUMPKIN ARANCINI

FINGERLING POTATO SKINS SALSA VERDE, MANCHEGO

PANNA COTTA CAULIFLOWER, SUNCHOKE

GOAT CHEESE FRITTER LEMON CONFIT

RATATOUILLE TART CRISP ONIONS, ARUGULA PESTO

MINIATURE CREPES WITH ROQUEFORT, PEAR, WALNUT

TRUFFLED POTATO STRUDEL

PORCINI BEGGAR’S PURSE

CHICK PEA HUMMUS CROSTINI, BLACK TRUFFLE PATE

RATATOUILLE TARTLETS WITH GOAT CHEESE MOUSSE

WILD MUSHROOM ARANCINI

TEMPURA VEGETABLES DANTE DUM YUM SAUCE

BEET AND GOAT CHEESE SANDWICH
MEAT SELECTIONS  $6 per selection per person

LAMB CONFIT CROSTINI
PORK BELLY BLT’S
MORTADELLA WITH GNOCCHI FRITTI
CRISPY PORK BELLY WITH FENNEL GARLIC
HAM AND TRUFFLE FRITTERS
DUCK PROSCIUTTO FLATBREAD WITH GOAT CHEESE AND ARUGULA
DUCK CONFIT ARANCINI
BACON CHEDDAR PUFFS
BACON JALAPENO POPPERS
ROASTED CHICKEN MEATBALLS
TRUFFLED PORK MEATBALLS
MEATBALLS SWEET SOUR PEPPERS PARMIGIANO
RABBIT RILLETES WITH PISTACHIO
BEEF TENDERLOIN SWEET MISO, RADISH SALAD
BRIOCHE QUAIL EGGS AND CAVIAR
PORK CROQUETTES SAUCE GRIBICHE
PORK BELLY SIU MAI BLACK VINEGAR, CHILE OIL, CILANTRO
COUNTRY PORK PATE PEAR MOSTARDA
CHICKEN LIVER MOUSSE CROSTINI
*BEEF AND FOIE POTSTICKERS PONZU SAUCE $7
BEEF TATAKI CRISPY WONTON, DANTE DUM YUM SAUCE
*FOIE GRAS PARFAITS $7
*FOIE GRAS STUFFED DATES $7
*FOIE GRAS TORCHON PICKLED RAISINS $7
TRAY-PASSED HORS D’OEUVRES (continued)

SOUP SHOTS $5 per selection per person

CREAMY CELERY ROOT TRUFFLE
*CRAB BISQUE ORANGE AND FENNEL $7
BANANA BUTTERNUT SQUASH SOUP
POTATO LEEK AND HAZELNUTS
*LOBSTER DUMPLING WITH SHISO GINGER BROTH $7

SUSHI $6 per selection per person

SPICY CRUNCHY TUNA ROLLS
SALMON ROLLS TWO STYLES
SUSHI ROLLS VEGETARIAN
ROASTED BEEF ROLL DANTE DUM YUM SAUCE
TEMPURA SHRIMP ROLL
CALIFORNIA SUSHI ROLL
TUNA ROLL
EEL AND CUCUMBER SUSHI ROLL

PIZZA ASSORTMENTS $5 per person

DANTE’S “INFERNO”
SPICY SAUSAGE, PEPPERONI, KALAMATA OLIVES, HOT PEPPERS,
MOZZARELLA, BASIL

MARGHERITA
TOMATO SAUCE, MOZZARELLA, BASIL, FRESH TOMATOES,
PECORINO CHEESE

FRANKIE’S
SPAGHETTI AND MEATBALL PIZZA, TOMATO SAUCE

BIANCO
GOAT CHEESE, RED ONION, RICOTTA, TRUFFLE HONEY, PISTACHIO

Pizza can be made without gluten, and vegetarian options are available.
TRAY-PASSED HORS D’OEUVRES (continued)

SEAFOOD SELECTIONS $6 per selection per person

YELLOWTAIL CEVICHE JALAPEÑO, TANGERINE
KUMAMOTO OYSTERS WITH TRUFFLE, YUZU
OYSTERS WITH PRESERVED LEMON VINAIGRETTE
OYSTERS WITH MANGO MINT CUCUMBER MIGNONETTE
OYSTERS VERJUS GRANITA
OYSTERS SESAME CUCUMBERS, GINGER MIGNONETTE
CRAB AND MANGO RAVIOLI GREEN CURRY, PUFFED RICE
CRAB FILLED MUSHROOM CAPS
CRABCAKES BALSAMIC ONION COMPOTE
CRABCAKE SLIDERS ROOT VEGETABLE SLAW
CRAB FILLED FINGERLING POTATOES CHILIES, MINT
SALMON BELLY PARSLEY PURÉE, PUMPERNICKEL TOASTS
SMOKED SALMON POTATO CRISP, CHIVE CRÈME FRAICHE
SALMON TARTARE PROFITEROLES LEMON CONFIT
SALMON CARPACCIO LEEK FENNEL SALAD
SALMON TATAKI ON CRISP WONTON SHELL
BLACK TIGER SHRIMP CITRUS SALAD, CILANTRO
SHRIMP AND SHIITAKE SKEWERS
BAKED STUFFED MUSSELS
COD FRITTERS PIQUILLO PEPPERS
OCTOPUS ARANCINI WITH SAFFRON, AND OLIVES
GRILLED OCTOPUS WHITE BEAN PURÉE
*LOBSTER SLIDERS $7
*LOBSTER GRILLED CHEESE SANDWICH $7
*CHILLED LOBSTER SALAD CARROT PURÉE, CARDAMOM $7
WASABI PEA CRUSTED TUNA PICKLED RADISH
TUNA TATAKI MUSTARD, CORNICHONS, RED ONIONS, MÂCHE SPICY TUNA CHIPS, SPICY SCALLOP CHIPS
HORS D’OEUVRE
PACKAGE OPTIONS

Select from our Vegetarian, Seafood, Meat or Pizza menu options. All packages may be customized and modified to satisfy your requirements.

CHOICE OF 4 HORS D’OEUVRES & 1 DRINK  Wine, beer or low shelf cocktail
$35 per person + tax and gratuity

CHOICE OF 6 HORS D’OEUVRES & 2 DRINKS  Wine, beer or low shelf cocktail
$57 per person + tax and gratuity

Additional options can be created upon request.
We accommodate all dietary needs, including but not limited to Vegan, Vegetarian & Gluten Free.

FOOD & BEVERAGE MINIMUM
$1000  Monday – Thursday
$2000  Friday – Saturday – DANTE Next Door
$3000  Friday – Saturday – DANTE
$3500  Sunday
PRIVATE PARTY AND EVENT STANDARD
SAMPLE MENU OPTIONS

THREE COURSE CHOICE OF MENU  $78 per person. Includes two drinks.
First Course  choice of three appetizers
Second Course  choice of four entrées
Third Course  choice of three desserts

FOUR COURSE CHOICE OF MENU  $95 per person. Includes three drinks.
First Course  choice of three appetizers
Second Course  choice of pasta, risotto or polenta
Third Course  choice of four entrées
Fourth Course  choice of three desserts

FIVE COURSE CHOICE OF MENU  Designed by Chef Dante. $125 per person. Includes four drinks.
First Course  appetizer
Second Course  house made pasta
Third Course  seafood entrée
Fourth Course  meat entrée
Fifth Course  dessert

COURSE MENU WITHOUT BAR OPTION
3 courses  $58 per person
4 courses  $65 per person
5 courses  $75 per person
House Wine  $40 per bottle / $10 by the glass / red or white
Signature Cocktails  beginning at $10 per cocktail

FOOD & BEVERAGE MINIMUM
$1000  Monday – Thursday
$2000  Friday – Saturday – DANTE Next Door
$3500  Friday – Saturday – DANTE
$3000  Sunday
$2000  Coda
STANDARD BAR PACKAGE

SPIRITS

VODKA  Absolut, Tito’s, Kettle One
GIN     Tanqueray, Sapphire
RUM     Captain Morgan, Bacardi Silver
WHISKY  Jack Daniel’s, Jameson
BOURBON Maker’s Mark, Bulleit (Rye included)
SCOTCH  Dewar’s, Johnny Black, Macallan 12
BLENDED WHISKY Canadian Club, Seagram’s 7, Crown Royal
TEQUILA Don Julio Silver

BEER
Peroni, Fat Head’s Head Hunter IPA, Thirsty Dog Heaven and Helles Ale,
Market Garden Seasonal Porter, Market Garden Seasonal Pilsner

WINE
Chef Dante collaborates with wine makers in Italy to create wines that pair with everything on his menu.
DANTE exclusive selections include: Sparkling Prosecco, Vermentino, Red Zephyr.
CHEF DANTE BOCCUZZI
Mastering his craft brought him around the world to become a culinary leader in hometown Cleveland, Ohio.

Chef Dante Boccuzzi has pursued his craft in Washington D.C., San Francisco, Mougin, London, Milan, Hong Kong, and New York City, where he earned a Michelin Star, was twice nominated to the James Beard House Rising Star Chef Award, and recognized as a Rising Star Chef with Star Chefs. Dante has worked with and for Nobu Matsuhisa, Giorgio Armani, and Robert De Niro.

His personal career milestone is the 2010 opening of the eponymous DANTE, featuring Modern American Cuisine and located in the culinary destination of Tremont in Cleveland. A year later, Ginko opened as a New York Times acclaimed sushi restaurant located below the Dante restaurant, featuring traditional and modern Japanese sushi.

In 2012 D.C. Pasta Co., an Italian trattoria, opened in Strongsville, Ohio. Later that year, Dante opened his second namesake restaurant in Akron, Ohio – DBA, for Dante Boccuzzi Akron – blending American cuisine with his second passion, Rock-n-Roll.

In November of 2012 Chef Dante was nominated by Robb Report magazine for The Next Generation Culinary Master Competition, an honor awarded to five individuals chosen by Culinary Masters from around the Country.

In April of 2014, DANTE Next Door opened. The restaurant features traditional Italian cuisine based on Dante’s travels throughout Italy. Later that year, Dante had the fun opportunity to be a contestant on Season 4 of Guy’s Grocery Games, featuring fellow James Beard nominees.

Coda, a live music venue, opened in October 2015, featuring small plates, locally-brewed craft beers, and local, national, and international musical acts.

In April 2016, Dante’s Inferno opened at Progressive Field, serving hand-crafted pizza to the home of the Cleveland Indians. Later that month, Dante opened Northside Speakeasy, a craft cocktail bar in the Marriott Courtyard Hotel.

September 2017 marks the opening of the second location of Dante’s Inferno. This full scale casual Italian restaurant is located in the recently renovated Flats East Bank near downtown Cleveland.