

Banquet Menu Packages

(Menu I and II not available on Friday and Saturday)

I.

Baby Greens and other Lettuces
Pasta Entrée (Select from [Group A](#))
Chocolate Mousse
Coffee or Tea

\$25.00

II.

1/2 Tortellini with Cream Sauce
Entrée (Select from [Group B](#))
Spumoni
Coffee or Tea

\$35.00

III.

Caesar Salad
Tortellini with Cream Sauce
Entrée (Select from [Group B](#))
Tiramisu
Coffee or Tea
\$40.00

IV.

Romaine with Gorgonzola Salad
Sampling of Fresh Pasta
Entrée (Select from [Group B](#))
Tiramisu
Coffee or Tea
\$45.00

V.

Prosciutto with Fruit
Sampling of Fresh Pasta
Entrée (Select from [Group B](#) or [C](#))
Tiramisu
Coffee or Tea
\$50.00

VI.

Mixed Hot and Cold Appetizers
Fresh Pasta
Entrée (Select from [Group B](#) or [C](#))
Chocolate Velvet Cake or
Seasonal Berries with Cream
Coffee or Tea
\$60.00

Banquet Entree Selections

Group A Entrees

Pasta

Pasta Cannelloni - Pasta Crepe filled with Chicken and Veal

Lasagne - Layered Pasta with Cheese, Prosciutto and Meat

Penne con Pesto - Penne Pasta Tossed with Basil, Pinenuts, Garlic and Olive Oil

Tortellini con Panna - Pasta stuffed with Four Cheeses in a Cream Sauce

These pastas can be done with your choice of sauce- Pesto, Alfredo, Tomato or Meat

Additional Pastas are available- just ask us!

Group B Entrees

Veal

Piccata con Capperi - Slices of Veal sautéed with Lemon, White Wine, and Capers

Scaloppine Fior - Slices of Veal sautéed with Prosciutto and Mushrooms

Scaloppine al Marsala - Slices of Veal sautéed with Dry Marsala Wine and Mushrooms

Chicken

Petto di Pollo Cacciatoria - Breast of Chicken sautéed with Mushrooms, olives and Tomatoes.

Petto di Pollo Ligure - Breast of Chicken with Artichokes, Zucchini and Dried Tomatoes

Meat

Filetto al Vino Rosso con Poleta Fritta - Beef Filet with Red Wine and Fried Polenta

Fish

Pesce del Giorno - Fresh Fish, Selections Change Daily

Group C Entrees

(Also includes all of Group B)

Meat

Lombata di Manzo in Padella Pepata - New York Steak sautéed with Pepper, Cream and Grappa

Selia di Agnello Arrosto - Roasted Rack of Spring Lamb with Rosemary Sauce

Fish

Pesce Supremo - Chef's Selected Fish, Special Preparation

Gamberi Fior - Prawns Sautéed with Tomatoes, Shallots, White Wine and Garlic

All Fresh Seafood is Subject to Availability

Tax (8 1/2%) & Service Charge (20%) not included.

