



BANQUET MENU

DINNER MENUS

OPTION 1

House Salad or Caesar Salad

Choice of Entrée

Chicken Valdostana

Rolled chicken breast stuffed with arugula, sun dried tomato & fontina cheese in mushroom sauce

Veal Piccata

Sautéed veal medallions with capers in a lemon vinaigrette

Salmon

with roasted tomato coulis

Coffee and Dessert

Fresh homemade pastry and coffee

37.⁹⁵ per person plus 6% tax and 20% service charge



OPTION 2

Caesar Salad or House Salad

Choice of Entrée

Chicken Saltimbocca

Sautéed chicken breast with melted fontina cheese and smoked proscuitto

Veal Parmigiana

Pan fried with mozzarella and tomato sauce

Salmon

with roasted tomato coulis

Coffee and Dessert

Fresh homemade pastry and coffee

42.⁹⁵ per person plus 6% tax and 20% service charge

OPTION 3

Caesar Salad or House Salad

Choice of Entrée

Chicken Panache

Sautéed chicken breast topped with crabmeat, spinach and fresh tomatoes. Topped with a Madeira sauce and melted Fontina cheese

Short Ribs

Braised beef, served over Parmesan mashed potatoes

Filet Mignon

with a green peppercorn sauce

Salmon

with roasted tomato coulis

Coffee and Dessert

Fresh homemade pastry and coffee

52.⁹⁵ per person plus 6% tax and 20% service charge



OPTION 4

Caesar Salad or House Salad

Chicken Aragosta

Stuffed chicken breast with lobster meat, served with asparagus and red peppers in a buerre blanc sauce

Veal Oscar

Veal with asparagus, crabmeat, topped with champagne sauce and demi-glace

Filet of Branzino

Served with a radish-avacado salsa

Grilled Lamb Chops

Served with Au jus

Coffee and Dessert

Fresh homemade pastry and coffee

60.⁹⁵ per person plus 6% tax and 20% service charge

Any Option

7.⁹⁵ Penne with pink/red sauce

10.⁹⁵ Gnocchi with pink/red sauce

LUNCH MENUS

OPTION 1

House Salad or Caesar Salad

Choice of Entrée

Chicken Francaise

Chicken dredged in flour and egg, pan fried, and then finished with a lemon sauce

Cavatelli Emilia

Cavatelli pasta, tips of tender filet with a house-made hearty tomato sauce

Salmon

Served with roasted tomato coulis

Coffee and Dessert

Fresh homemade pastry and coffee

27.⁹⁵ per person plus 6% tax and 20% service charge

OPTION 2

House Salad or Caesar Salad

Choice of Entrée

Chicken Piccata

Sautéed chicken breast finished in a lemon butter sauce with capers

Veal Marsala

Sautéed veal medallions with a fresh variety of mushrooms in a Marsala wine sauce

Salmon

with roasted tomato coulis

Coffee and Dessert

Fresh homemade pastry and coffee

32.⁹⁵ per person plus 6% tax and 20% service charge

OPTION 3

Caesar Salad or House Salad

Choice of Entrée

Chicken Emy

Smoked prosciutto, melted fontina, served with a peppercorn brandy sauce

Veal Parmigiana

Pan fried with mozzarella and tomato sauce. Served over linguine

Petite Filet Mignon

Served with a red wine reduction

Salmon

with roasted tomato coulis

Coffee and Dessert

Fresh homemade pastry and coffee

41.⁹⁵ per person plus 6% tax and 20% service charge