



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 Desert

Fresh homemade pastry and coffee

**29<sup>.95</sup> per person plus tax and gratuity**

Add Antipasti for 8.<sup>00</sup> per person

## OPTION 3

Pennlyn Salad (Arugula, crumbled blue cheese, Granny Smith apples, shallots, and a mustard vinaigrette) or Caesar Salad

### Choice of Entrée

**Chicken Panache** Roasted chicken in a thyme sauce

**Short Ribs** Braised beef, served over Parmesan mashed potatoes

**Filet Mignon** Wrapped with Applewood-smoked bacon in a green peppercorn sauce

**Salmon** with roasted tomato coulis

### Coffee and Desert

Fresh homemade pastry and coffee

**44<sup>.95</sup> per person plus tax and gratuity**

Add Antipasti for 8.<sup>00</sup> per person

Pasta Mista: Gnocchi Gorgonzola, Rigatoni with pink vodka sauce, Cavateli Pesto for 8.<sup>95</sup> per person

## OPTION 2

Arugula Salad, Caesar Salad or House Salad

### Choice of Entrée

**Chicken Madera** Sautéed chicken with crabmeat, fresh tomato Madera wine sauce

**Veal Parmigiana** Pan fried with mozzarella and tomato sauce

**Salmon** with roasted tomato coulis

### Coffee and Desert

Fresh homemade pastry and coffee

**35<sup>.95</sup> per person plus tax and gratuity**

Add Antipasti for 8.<sup>00</sup> per person

Pasta Mista: Gnocchi Gorgonzola, Rigatoni with pink vodka sauce, Cavateli Pesto for 8.<sup>95</sup> per person

## OPTION 4

### One Hour Featuring

### Chef's Selection of Hors D'oeuvres

Caprese Salad, Arugula Salad or Caesar 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 Desert

Fresh homemade pastry and coffee

**53<sup>.95</sup> per person plus tax and gratuity**

Add Antipasti for 8.<sup>00</sup> per person

Pasta Mista: Fettuccine porchini, Chef Ravioli, or Gnocchi with Tomato Sauce for 10.<sup>95</sup> per person

# 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 Desert

Fresh homemade pastry and coffee

**24<sup>.95</sup> per person plus tax and gratuity**

Add Antipasti for 8.<sup>00</sup> per person

## OPTION 2

House Salad or Caesar Salad

### Pasta Course

Penne with tomato sauce or pink vodka sauce

### 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 Desert

Fresh homemade pastry and coffee

**29<sup>.95</sup> per person plus tax and gratuity**

Add Antipasti for 8.<sup>00</sup> per person

## OPTION 3

Arugula Salad, Caesar Salad or House Salad

### Pasta Course

Pasta Duo: Gnocchi with red sauce and penne with pink vodka sauce

### 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 Desert

Fresh homemade pastry and coffee

**36<sup>.95</sup> per person plus tax and gratuity**

Add Antipasti for 8.<sup>00</sup> per person