



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

39.⁹⁵ 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

58.⁹⁵ 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 prosciutto

Veal Parmigiana Pan fried with mozzarella and tomato sauce.

Served over linguine

Salmon with roasted tomato coulis

Coffee and Dessert

Fresh homemade pastry and coffee

44.⁹⁵ 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 olive oil and capers

Grilled Lamb Chops Served with Au jus

Coffee and Dessert

Fresh homemade pastry and coffee

63.⁹⁵ 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

29.⁹⁵ 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

34.⁹⁵ 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 demiglace

Salmon with roasted tomato coulis

Coffee and Dessert

Fresh homemade pastry and coffee

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

*Banquet options can be served buffet style