



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

44<sup>.95</sup> per person plus 6% tax and 20% gratuity

## 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

59<sup>.95</sup> per person plus 6% tax and 20% gratuity

## 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

48<sup>.95</sup> per person plus 6% tax and 20% gratuity

## 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

64<sup>.95</sup> per person plus 6% tax and 20% gratuity

Any Option

7<sup>.95</sup> Penne with pink/red sauce

10<sup>.95</sup> 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

**Pasta Bolognese** Pasta with housemade bolognese

**Salmon** Served with roasted tomato coulis

Coffee and Dessert

Fresh homemade pastry and coffee

32<sup>.95</sup> per person plus 6% tax and 20% gratuity

## 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

37<sup>.95</sup> per person plus 6% tax and 20% gratuity

## 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

45<sup>.95</sup> per person plus 6% tax and 20% gratuity

\*Banquet options can be served buffet style

\*3% administrative fee added to final bill