

# For dinner parties of 20 or more

# Gold Dinner Banquet Menu \$24.95 Per Person

(Does not include tax and gratuity)

### For Starters

### Second Course

# Third Course

Italian Bread, Roasted Peppers House salad with our Bruschetta

homemade italian dressing

Penne pasta in our homemade pomodoro sauce

### Choice of 3 Entrees

Accompanied with garlic mashed potatoes and sauteed seasonal fresh vegetables Coffee, tea, and soda included

### Chicken Francaise

Sauteed egg dipped chicken breast, chardonnay white wine butter sauce, pecorino

### Chicken Parmigiana

Breaded breast of chicken, mozzarella cheese, pomodoro sauce

### Chicken Marsala

Sauteed shallots, mushrooms, marsala wine, veal demi

### Veal Parmigiana

Breaded veal scaloppini, mozzarella cheese, pomodoro sauce

### Broiled Flounder

Citrus chardonnay white wine sauce

### Stuffed Tilapia

Lump crab stuffed tilapia, citrus chardonnay white wine sauce

# Platinum Dinner Banquet Menu \$34.95 Per Person

(Does not include tax and gratuity)

### For Starters

Italian Bread, Roasted Peppers (House salad with our Bruschetta & Choice of Antipasto or Calamari Fritto

### Second Course

homemade italian dressing or caesar salad

### Third Course

Penne pasta in our homemade pomodoro sauce or homemade blush sauce (sherry wine, marinara cream sauce)

### Choice of 3 Entrees

Accompanied with garlic mashed potatoes and sauteed seasonal fresh vegetables Coffee, tea, and soda included

### Chicken MonaLisia

Sauteed chicken, roasted red pepper, asparagus, pecorino, mozzarella, chardonnay

### Chicken Francaise

Sauteed egg dipped chicken breast, chardonnay white wine butter sauce, pecorino

### Chicken Parmigiana

Breaded breast of chicken, mozzarella cheese, pomodoro sauce

### Chicken Piccata

Sauteed scaloppini of chicken, capers, shallots, chardonnay white wine citrus butter sauce

#### Chicken Marsala

Sauteed shallots, mushrooms, marsala wine, veal demi

### Veal Parmigiana

Breaded veal scaloppini, mozzarella cheese, pomodoro sauce

### Veal Marsala

Sauteed shallots, mushrooms, marsala wine, veal deme

#### Veal Piccata

Sauteed scaloppini of veal, capers, shallots, chardonnay white wine citrus butter sauce

### Center Cut Filet Mignon

Hand cut filet, chianti mushroom demi

### Broiled Flounder

Citrus chardonnay white wine sauce

### Roasted Salmon

Hand cut salmon, sun dried tomato chardonnay white

### Stuffed Tilapia

Lump crab stuffed tilapia, citrus chardonnay white wine sauce

### Jumbo Lump Crab Cakes

Pan seared crab cakes, lobster beurre blanc