



January 25, 2012



## FULL SERVICE DINNER BANQUET

Available from 4:00 PM to 9:00 PM with 25 Guest Minimum.  
Served with Our Signature Fresh Bread, Olive Oil, and Herbs.  
Includes Fresh Brewed Regular and Decaf Coffees, Hot Tea, and Iced Tea.

\$25.99 Per Person      \$9.99 Per Child Age 12 & Under  
(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)

### Cup of Soup

(Select One for Additional \$3 Per Person)

- \* Lambrusco Beef Vegetable Soup
- \* Loaded Baked Potato Soup
- \* Lobster Bisque with Sweet Corn (Add \$1.50 Per Person)

### Salad

(Select One)

- \* Caesar Classico
- \* Toscani Chopped with Basil Balsamic Vinaigrette
- \* Spinach & Chianti Pear (Add \$2 Per Person)
- \* Strawberry Walnut Spinach (Add \$2 Per Person)

### Entrées

(Select Up to Two)

(Select Three for Additional \$3 Per Person)

- \* Home-Made 4-Cheese Lasagna with Marinara Sauce
- \* Spaghetti Marinara with Home-Made Meatballs or Italian Sausage
- \* Chicken Margherita with Fettuccini
- \* Chicken Parmesan with Basil, Provolone, & Marinara with Spaghetti
- \* Chicken Marsala & Mushrooms with Fettuccini
- \* Herb-Encrusted Chicken with Fettuccini Alfredo
- \* Pecan-Encrusted Chicken Breast Stuffed with Brie & Served with Mixed Berry Sauce (Add \$2 Per Order Extra)
- \* Parmesan-Encrusted Tilapia with Sautéed Spinach & Lemon Vinaigrette
- \* Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts & Amaretto Sauce (\$3 Per Order Extra)
- \* Pomegranate Grilled Salmon with Cranberry, Marinated Shallots & Gorgonzola (Add \$3 Per Order Extra)
- \* Shrimp Fettuccini Alfredo (\$2 Per Order Extra)
- \* Broiled Lump Crab Cakes with Lemon Aioli (\$3 Per Order Extra)
- \* Baked Shrimp Stuffed with Crab Meat with Alfredo Sauce (\$3 Per Order Extra)
- \* Roasted Garlic Chopped Steak with Marsala Mushroom Sauce, Shallots & Thyme
- \* Beef Tenderloin Tips with Marsala Mushrooms Over Fettuccini
- \* 8-Oz. Marsala Tender Steak (Prepared Medium) with Marsala Wine, Demi Glace, Mushrooms, Shallots & Thyme
- \* 8-Oz. Balsamic Flat-Iron Steak (Prepared Medium) with Pepperoncini-Horseradish Garlic Butter (Add \$2 Per Order Extra)
- \* 10-Oz. Delmonico Steak (Prepared Medium) with Gorgonzola Walnut Butter (Add \$4 Per Order Extra)
- \* 10-Oz. Rib-Eye Steak (Prepared Medium) with Gorgonzola Walnut Butter (Add \$6 Per Order Extra)
- \* 6-Oz. Petite Filet Mignon (Prepared Medium) with Balsamic Red Onion Marmalade (Add \$6 Per Order Extra)
- \* 9-Oz. Filet Mignon (Prepared Medium) with Balsamic Red Onion Marmalade (Add \$10 Per Order Extra)



## FULL SERVICE DINNER BANQUET - Continued

### Sides

*(Select Two – Limit of One Side Dish Per Pasta Entrée)*

- \* Sautéed Mediterranean Vegetables
- \* Fresh Broccoli with Herb-Seasoned Olive Oil
- \* Green Beans Almondine
- \* Sautéed Asparagus with Brown Sugar Butter & Parmesan (Add \$1 Per Order Extra)
- \* Garden Herb Orzo & Wild Rice
- \* Red-Skin Garlic Mashed Potatoes
- \* Pecan-Encrusted Mashed Sweet Potatoes
- \* Spaghetti Marinara

### Desserts

*(Select Two) (Select Three for Additional \$1.50 Per Person)*

- \* Bananas Foster Cheesecake
- \* Peanut Butter Caramel Fudge Cheesecake
- \* Strawberry Dulce Cheesecake
- \* French Vanilla Crème Brûlée
- \* Dark Chocolate Kahlua Crème Brûlée
- \* Tiramisu
- \* Cannoli
- \* Peanut Butter Fudge Cake

*Consuming raw or undercooked meats, poultry, seafood, or eggs  
may increase your risk of a food-borne illness.*