



January 25, 2012



## SPECIAL OCCASION DINNER BANQUET (CORPORATE WITHOUT ENTRÉE PRE- ORDERS)

Available from 4:00 PM to 9:00 PM with 50 Guest Minimum.  
Served with Our Signature Fresh Bread, Olive Oil, and Herbs.  
Includes Fresh Brewed Regular and Decaf Coffees, Hot Tea, and Iced Tea.

\$34.99 Per Person                      \$13.99 Per Child Age 12 & Under  
(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)

### ~~~~~ Butlred Hors D'Oeuvres ~~~~~

\* See Hors D'Oeuvres Listing (Select Two Signatures or One Premium)

### ~~~~~ Fresh Fruits & Assorted Cheeses Display ~~~~~

#### ~~~~~ Salad ~~~~~

(Select One)

- \* Caesar Classico with Pesto Croutons, Red Bell Pepper, Parmesan Crisp & Cracked Black Pepper with House Caesar
  - \* Toscani Chopped with Basil Balsamic Vinaigrette
- \* Spinach & Chianti Pear Salad with Candied Walnuts, Mandarin Oranges, Sun-Dried Cranberries, Gorgonzola & Raspberry-Balsamic Vinaigrette
  - \* Strawberry Walnut Spinach Salad with Mandarin Oranges & Raspberry Vinaigrette
    - \* Tomato & Mozzarella Caprese Salad with Basil, Balsamic Vinaigrette, & Spring Mix with Citrus Champagne Vinaigrette

#### ~~~~~ 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
  - \* Pecan-Encrusted Chicken Breast Stuffed with Brie & Served with Mixed Berry Sauce
    - \* Parmesan-Encrusted Tilapia with Sautéed Spinach & Lemon Vinaigrette
  - \* Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts & Amaretto Sauce
    - \* Pomegranate Grilled Salmon with Cranberry, Marinated Shallots & Gorgonzola
      - \* Shrimp Fettuccini Alfredo
        - \* Broiled Lump Crab Cakes with Lemon Aioli
        - \* Baked Shrimp Stuffed with Crab Meat with Alfredo Sauce
        - \* 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
          - \* 10-Oz. Delmonico Steak (Prepared Medium) with Gorgonzola Walnut Butter
          - \* 10-Oz. Rib-Eye Steak (Prepared Medium) with Gorgonzola Walnut Butter (Add \$4 Per Order Extra)
          - \* 6-Oz. Petite Filet Mignon (Prepared Medium) with Balsamic Red Onion Marmalade (Add \$4 Per Order Extra)
          - \* 9-Oz. Filet Mignon (Prepared Medium) with Balsamic Red Onion Marmalade (Add \$8 Per Order Extra)



**SPECIAL OCCASION DINNER BANQUET  
(CORPORATE WITHOUT ENTRÉE PRE-ORDERS) - Continued**

~~~~~ **Sides** ~~~~~

*(Select Two – None with Pasta Entrée)*

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

~~~~~ **Desserts** ~~~~~

- \* *Custom Cake with French Vanilla Ice Cream*

**OR**

*(Select Up to Two)*

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

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