



January 25, 2012



## SPECIAL OCCASION 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.

\$32.99 Per Person      \$12.99 Per Child Age 12 & Under  
(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)

### Butlered Hors D'Oeuvres

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

OR

### Cup of Soup

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

### 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
- \* Roasted Garlic Chopped Steak with Marsala Wine, Mushrooms, 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
- \* 10-Oz. Delmonico Steak (Prepared Medium) with Gorgonzola Walnut Butter



## SPECIAL OCCASION DINNER BANQUET - Continued

- \* 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)

### 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
- \* 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.