

BANQUET MENU SELECTIONS

ENTREES

All meals include bread, oil and salad with house dressing.

ALL beverages are in addition to meal price.

LEVEL I Pick any 3 \$18.00 per person

FETTUCCINE ALFREDO-WIDE PASTA WITH CREAM, BUTTER, AND PARMESAN

TORTELLINI AL PESTO- CHEESE FILLED PASTA RINGS IN A GARLIC & BASIL PESTO

RIGATONI ALLA CARBONARA- PASTA TUBES WITH ITALIAN BACON, ONION, CREAM, PARMESAN

CAPELLINI CON POMODORO-ANGEL HAIR WITH TOMATO, PARSLEY, AND GARLIC.

RIGATONI ALLA BOLOGNESE- PASTA TUBES IN A HEARTY MEAT SAUCE AND CHEESE

CONCHIGLIE ALLA BOLOGNESE- RICOTTA FILLED SHELLS BAKED IN MEAT SAUCE

LINGUINE AGLIO A OLIO- THIN PASTA IN A ROBUST TOASTED GARLIC AND PARMESAN SAUCE

FARFALLE AL SALMONE-BOWTIES WITH SKOKED SALMON, SHALLOTS, CREAM & A HINT OF TOMATO

CALZONE CON SALSICCIA-TENDER PASTRY, SAUSAGE, OLIVES, MOZZARELLA, MUSHROOMS

RISOTTOS: WILD MUSHROOM, CHICKEN & PROSCUITTO, VEGETABLE, OR SHRIMP & GARLIC

LEVEL II Pick any 3 \$26.00 per person

CHICKEN CARUSO- WILD PORCINI MUSHROOM SAUCE & MADEIRA WINE

LEMON CHICKEN- SAUTED BREAST IN A LEMON AND SHERRY BUTTER SAUCE

CHICKEN PICCATA -LEMON, CAPER AND SHERRY REDUCTION SAUCE

VEAL MARSALA- STRIPS OF VEAL WITH MARSALA WINE, MUSHROOMS, AND CREAM

CHICKEN AGLIO A OLIO- ROBUST TOASTED GARLIC AND PARMESAN SAUCE

CHICKEN SANDRINO STUFFED W/ PROSCUITTO AND FONTINA CHEESE IN A PARMESAN CRUST

VEAL INDIANA -(CURRY SAUCE W/PARMESAN RISOTTO)

POLLO ALLA PIZZIOLA-ZESTY TOMATO SAUCE, PARMESAN, MOZZARELLA, & FONTINA

POLLO ALLA PARMIGIANA-PARMESAN ENCRUSTED, ZESTY TOMATO SAUCE, PARMESAN, MOZZARELLA, & FONTINA

POLLO ALLA SALTIMBOCCA-FRESH SAGE, PROSCUITTO HAM, LEMON-SHERRY REDUCTION

POLLO ALLA VALDOSTANA-PROSCUITTO HAM, LEMON-SHERRY REDUCTION, MOZZARELLA

SCALLOPINE CON POLLO ALLA MARSALA-MUSHROOMS, LEMON, GARLIC, MARSALA WINE

TILAPIA ALLA PUTANESCA-CAPERS, MEDITERRANEAN OLIVES, PARSLEY AND TOMATO

TILAPIA ALLA PICCATTA-LEMON, CAPER, PARSLEY, WHITE WINE REDUCTION

SNAPPER CON OLIVADA - MEDITERRANEAN OLIVES, PARSLEY AND TOMATO, WHITE WINE

SNAPPER OR TALAPIA AL LIMONE- LEMON, PARSLEY, WHITE WINE REDUCTION

"HANGER" STEAK ALLA TUSCANA- CHAR-BROILED, LEMON, ROSEMARY, OREGANO OLIVE OIL MARINADE

"HANGER: STEAK CON PORCINI-CHAR-BROILED, MADEIRA WINE, CREAM, PORCINI MUSHROOMS

"HANGER" STEAK ALLA MADEIRA-CHAR-BROILED, MADEIRA WINE, MUSHROOM DEMIGLACE

LEVEL III Pick any 3 \$29.00 per person

SCAMPI- JUMBO PRAWNS SAUTEED WITH GARLIC, SHALLOTS, BRANDY AND CREAM
NY STEAK W/MADEIRA SAUCE- PRIME CUT, CHARBROILED, WITH MADEIRA WINE AND MUSHROOM SAUCE
VEAL LOIN SCALLOPINE- SAUTEED IN MARSALA WINE, LEMON, AND BUTTER, WITH MUSHROOMS AND PARSLEY
VEAL LOIN PICCATA- LEMON, CAPER AND SHERRY REDUCTION SAUCE
RACK OF VEAL IN CROSTA - WRAPPED IN PASTRY AND BAKED WELLINGTON STYLE
ROASTED RACK OF LAMB- MARINATED IN DIJON AND FRESH ROSEMARY, WITH PORCINI MUSHROOM SAUCE
BEEF MEDALLIONS W/ MADEIRA SAUCE- BEEF TENDERLOIN CHARBROILED WITH MADEIRA WINE SAUCE
SALMONE AL ANNETO- BAKED WITH LEMON, BUTTER, AND DILL (Seasonal)
HALIBUT ALLA PICATTA- LEMON, CAPER, PARSLEY, WHITE WINE REDUCTION (Seasonal)
HALIBUT ALLA OLIVADA- MEDETERANIAN OLIVES, PARSLEY AND TOMATO, WHITE WINE (Seasonal)
HALIBUT CON FRUTTI DI MARE RIPIENA-STUFFED WITH CRAB, MUSHROOMS, MOZZARELLA ARTICHOKE HEARTS (Seasonal)
SCAMPI CON GRANCHA RIPIENA-JUMBO PRAWNS STUFFED WITH CRAB, BRANDY CREAM SAUCE
HALIBUT AL FORNO- BAKED WITH LEMON, BUTTER, AND DILL (Seasonal)
HALIBUT GRIGLIATA CON AGLIO AOLI-BAKED WITH LEMON & BUTTER, WITH GARLIC AOLI (Seasonal)
BISTECCA DI FILETTO AL PORTO-6 OZ FILET, CHAR-BROILED, MUSHROOMS, PORT WINE REDUCTION
BISTECCA DI FILETTO CON PORCINI-6 OZ FILET, CHAR-BROILED, PORCINI MUSHROOM SAUCE
VITELLO ALLA PICATTA- LEMON, CAPER, PARSLEY, WHITE WINE REDUCTION
VITELLO ALLA MILANESE-PARMESAN ENCRUSTED, PORCINI MUSHROOM CREAM SAUCE
VITELLO ALLA SALTIMBOCCA- FRESH SAGE, PROSCIUTTO HAM, LEMON-SHERRY REDUCTION
VITELLO ALLA PIZZIOLA- ZESTY TOMATOE SAUCE, PARMESAN, MOZZARELLA, & FONTINA
SCALLOPINE ALLA MARSALA- MUSHROOMS, LEMON, PARSLEY, MARSALA WINE REDUCTION
VITELLO CON TALEGGIO RIPIENA- STUFFED WITH TALEGGIO CHEESE, PORCINI MUSHROOM SAUCE

HORS D'OEUVRES/APPETIZERS

PRICES ARE PER DOZEN (4 DOZEN MINIMUM)

CORNITELLI..... \$12.00
PROSCIUTO PRAWNS..... \$15.00
SAUSAGE STUFFED MUSHROOM CAPS..... \$10.00
BAKED CLAMS CASINO..... \$10.00
ITALIAN MEATBALLS W/SAUCE..... \$12.00
INSALATA CAPRESE SKEWERS..... \$10.00
PROSCIUTO & MELON..... \$10.00
ROSEMARY CHICKEN SKEWERS..... \$15.00
TUSCAN CHICKEN WINGS..... \$12.00
CRAB PUFFS..... \$15.00
BRUSCHETTA CASALINGA..... \$12.00
BALSAMIC & HONEY CHICKEN WINGS..... \$12.00

TRAYS

SERVES 15

ANTIPASTO..... \$75.00
INSALATA CAPRESE..... \$55.00
MEAT & CHEESE..... \$75.00
CRACKER, BRIE & FRUIT..... \$75.00

PLATED COLD APPETIZERS

\$7.00 ADDITIONAL PER PERSON (CHOOSE ONE)

ANTIPASTO
POLLO TONATO
BRUSCHETTA
SEAFOOD COCKTAIL
CAPRESE
BEEF CARPACCIO
ANTIPASTO CARNE
PROSCUITTO WITH MELON

PLATED HOT APPETIZERS

\$ 8.00 ADDITIONAL PER PERSON (CHOOSE ONE)

SALMON W/ LINGUINE AGLIO A OLIO
SCAMPI W/ SMOKED SALMON LINGUINE
GRILLED SCAMPI W/LINGUINE AL PESTO
CANNALONI AL FORNO
MANICOTTI AL FORNO
WILD MUSHROOM RISOTTO
RISOTTO WITH PROSCUITTO AND PARMESAN
SEAFOOD CROSTATA
CRAB STUFFED SCAMPI
RAVIOLI FRITTI
CALZONETTI
APPROPRIATE PASTA DISHES

DESSERTS

\$7.00 ADDITIONAL PER PERSON (CHOOSE ONE)

TIRAMISU
AMERENA CHERRIES
STRAWBERRIES ZABIGLIONE (IN SEASON)
CHOCOLATE TRUFFLE TORTE
CHEESECAKE W/ RASPBERRY COULIS
MOLTEN CHOCOLATE CAKE

You may provide your own dessert:
Subject to a \$2.00 per person plate charge.

Sample Menu

Auto Addition Christmas Dinner December 14, 2011

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*Bruschetta*

*Salad of romaine hearts  
in balsamic vinaigrette*

*Choice of:*

*Salmon with dill*

*Chicken Breast with wild  
mushroom sauce*

*Veal Marsala*

*Amerena Cherries  
over vanilla ice cream*

*This is a sample menu card which is placed at  
each setting. This particular dinner costs  
\$ 43.00 per person. It is from the level three menu  
with an optional selection of an appetizer  
and dessert.*