



Banquet Menu #3

All menus are served with our famous homemade garlic knots

Course 1

Bruschetta

Calamari

Zucchini Sausage and Melted Gorgonzola

Prosciutto Wrapped Asparagus

Course 2

Italian Wedding Soup

or

Caesar Salad

Crisp romaine lettuce tossed in our homemade dressing with grated parmesan cheese and croutons

Course 3

Filet Mignon

Grilled 8oz tenderloin filet topped with a burgundy peppercorn demi-glaze, served with red potato mash

Salmon Beurre Blanc

Fresh sautéed Atlantic salmon fillet topped with a lemon beurre blanc. Served with asparagus and baby red mashed potatoes

Shrimp Scampi

Jumbo succulent shrimp gently sautéed in a light garlic lemon butter sauce, tossed with assorted vegetables, served over a bed of linguini pasta

Penne Rustica

Penne pasta tossed in a rose cream sauce with julienne chicken and homemade Italian sausage topped with melted provolone cheese baked in our wood burning stove

Veal or Chicken Marsala

Tender veal cutlet sautéed with mushrooms, lemon, capers, artichokes and cream, served with capellini marinara and fresh vegetables

Course 4

Crème Brule

Italian style custard with vanilla bean, sugar, cream and egg yolks topped with a flamed sugar crust

Triple Chocolate Cake

A decadent dessert of moist chocolate cake, chocolate filling and chocolate frostings

Tiramisu

Espresso-rum soaked lady fingers with creamy mascarpone cheese and cocoa powder

\$46 Per person

Includes non-alcoholic drinks

All banquet menus are subject to tax and 20% gratuity.