



Plated Dinner Menu ~\$50 per person ++

Please select 3 entrees for your guests

Pavilion \$2000 Food & Beverage Minimum

Entrée Selections ~

Beef & Veal ~ Served with Fresh Vegetable & Truffle Mashed Potatoes

FILET MIGNON ~ *Chairman's' Beef Filet served with a Montepulciano Demi-Glaze*

Sirloin Marsala~ *Chairman's Sirloin with Prosciutto, Mushrooms & Sweet Marsala Wine,*

VEAL PICATTA ~ *Tender Veal Sautéed with Lemon Butter & Capers ,served with Fresh Vegetable & Orzo Pasta*

VEAL MARSALA~ *Sautéed with Prosciutto, Mushrooms & Sweet Marsala Wine*

Chicken ~

CHICKEN PARMIGIANA ~ *Pan Fried Chicken Cutlet baked with Pomodoro Sauce & Mozzarella served with Spaghetti*

CHICKEN PICATTA ~ *Chicken Breast Sautéed with Lemon Butter & Capers ,served with Fresh Vegetable & Orzo Pasta*

CHICKEN MARSALA~ *Sautéed with Prosciutto, Mushrooms & Sweet Marsala Wine*

CHICKEN CHRISTINE ~ *Pan Fried Chicken Cutlet Baked with Burrata Cheese, Fresh Basil & Sliced Tomatoes
Served with Arugula Salad & Balsamic Glaze*

Seafood ~

SALMON TOMMASSO~ *Baked Oregonata Style & Topped with Cherry Tomatoes, Capers & Lemon Butter Sauce ,served with Fresh Vegetable & Vesuvio Potatoes*

SHRIMP SCAMPI~ *Sautéed Shrimp with White Wine and Garlic served with Spaghetti*

PESCEE SPADA TAORMINA GF~ *Grilled Swordfish Loin topped with Sicilian Olive Tapenade, Grilled Lemons & Red Chili Oil.*

++ 7% Tax and 20% Service Charge

Prices subject to change., room , rental and additional fees may apply



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Entrée Selections ~

Pasta ~

PENNE ALLA VODKA ~ *Crispy Pancetta Flambéed with Vodka, Tomato & Cream Sauce*

LOBSTER RAVIOLI ~ *Served with Shrimp, Cherry Tomatoes & Spinach in a Vodka Sauce*

STUFFED RIGATONI ANTONIO ~ *Tossed with Pomodoro Sauce, & Meatball Baked with Fresh Mozzarella*

SACCHETTINI ~ *Tossed Imported Pasta Purses filled with Pear & Cheese served with Prosciutto, Spinach, Walnuts, & Gorgonzola Cream Sauce.*

Vegetarian ~ Gluten Free & Vegan Options Available Upon Request

EGGPLANT PARMESAN ~ *Pan Fried Fresh Eggplant Baked with Pomodoro Sauce & Mozzarella with Spaghetti*

FETTUCINE ALLA MARISSA ~ *Wilted Spinach, Pine Nuts, Eggplant, Roasted Tomatoes, Mushrooms tossed with Pesto, Oil & Garlic Sauce*

Bar Services ~ May be Provided

BEER , WINE & FULL LIQUOR AVAILABLE ~ *Quoted Separately*

Antipasti & Dolci may be added - Quoted Sepa-

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