



Festa Italiana Plated Dinner ~ \$70 per person ++

Pavilion \$2000 Food & Beverage Minimum

Includes 2 Antipasti Selections

Each additional antipasti~ \$5 per person ++

House Salad with balsamic dressing & ciabatta rolls

Choose 3 Entrée selections

Dolci Sweets Table~ Artistically Displayed

Homemade Cannoli, Tiramisu, Ricotta Crostata & Italian Sweets

Iced Tea, Water, Soda & Americano Coffee

Parties of 30 or more will be required to pre-select entrees and client will be responsible to provide meal cards

Antipasti-Stationed

Bruschetta ~

Combination of Chopped Tomatoes with Fresh Mozzarella served with Crostini

Caprese Platter ~

Fresh Sliced Mozzarella, Vine Ripe Tomatoes, Roasted Peppers & Basil Leaves ,

Served with drizzled E.V.O.O. & Balsamic Glaze

Antipasto display~

Artistically arranged Thinly Sliced Imported Cured Meats, Cheeses, Olives,

Served with Marinated Vegetables & Crostini

Homemade meatballs~

Family recipe Meatballs simmered with Pomodoro Sauce

Stuffed mushrooms ~

Freshly Stuffed Mushroom Caps filled with Homemade Sausage Stuffing or Crabmeat Stuffing

Min Arancine Siciliane

Cheese Rice Balls filled with Meat Sauce, Peas, & Mozzarella fried & served with Pomodoro Sauce.

Shrimp Scampi~

Large Shrimp Sautéed with Garlic, Parsley, Red Crushed Pepper, White Wine Lemon Butter Sauce, Served with Grilled Crostini. (Additional \$5 per person ++)



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Entrée Selections ~

Chicken Entrée ~

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,*

Beef & Veal Entrée ~ 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,*

Seafood Entrée ~ Served with Fresh Vegetable & Vesuvio Potatoes

Salmon Tommaso~ *Baked Oregonata Style & Topped with Cherry Tomatoes, Capers & Lemon Butter Sauce*

Shrimp Scampi~ *Sautéed Shrimp with White Wine and Garlic served with Spaghetti*

Pesce Spada Taormina GF~ *Grilled Swordfish Loin topped with Sicilian Olive Tapenade, Grilled Lemons & Red Chili Oil.*

Vegetarian Entrée ~ 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*

++ 7% Tax and 20% Service Charge

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



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Entrée Selections ~

Pasta Entrée ~

Penne all 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.*

Bar Services ~ May be Provided

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

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