



## *Festa Italiana Plated Dinner ~ \$60 per person ++*

*All-Inclusive ~ Minimum 20-100 Guests*

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 & 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*

#### HOMEMADE MEATBALLS~

*Family recipe Meatballs simmered with Pomodoro Sauce*

#### ANTIPASTO DISPLAY~

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

*Served with Marinated Vegetables & Crostini*

#### STUFFED MUSHROOMS~

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

#### SHRIMP COCKTAIL~

*Fresh Shrimp served with Cocktail Sauce & Lemon Garnish , ADD 5 PP ++*



## *Festa Italiana Plated Dinner*

### *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, served with Fresh Vegetable & Orzo Pasta
- CHICKEN CHRISTINE ~ Pan Fried Chicken Cutlet Baked with Burrata Cheese, Fresh Basil & Sliced Tomatoes

#### *Beef Entrée ~ Served with Fresh Vegetable & Truffle Mashed Potatoes*

- FILET MIGNON ~ Chairman's' Beef Filet served with a Montepulciano Demi-Glaçe
- NEW YORK STRIP~ Chairman's Beef Strip served with a Brandy Peppercorn Sauce

#### *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

#### *Vegetarian Entrée ~*

- 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

LOCATION AND RESERVATION TIMES ARE SUBJECT TO AVAILABILITY



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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*

#### *Bar Services ~ May be Provided*

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

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