



Banquet Dinner Menu

Entrees are served with Garden Salad, Rolls, Butter, Dessert and Freshly Brewed Coffee / Decaf or Hot Tea

Vegetarian & Pasta

Pasta Primavera.....	\$25.00	A Medley of Fresh Garden Vegetables, tossed with Olive Oil, Fresh Herbs, Parmesan Cheese and served on a Bed of Fettuccine Noodles, with Garlic Bread
Baked Eggplant Parmesan.....	\$27.00	Layers of Breaded Eggplant, Basil Marinara Sauce, Ricotta, Mozzarella and Parmesan Cheese, Baked to a Golden Brown
Baked Lasagna.....	\$29.00	Layers of Angus Ground Beef, Italian Sausage, Pasta, Spinach, Marinara Sauce, Ricotta, Mozzarella

Poultry

Chicken Marsala.....	\$29.00	Boneless Breast of Chicken Sautéed in Marsala Wine with Mushrooms and Italian Seasonings, Served with Basmati Rice and Sautéed Vegetables
Chicken Piccata.....	\$29.00	Breast of Chicken Sautéed in a Lemon Caper Sauce, Served with Basmati Rice and Sautéed Vegetables
Oven Roasted Garlic Herb Chicken.....	\$28.00	Half Roast Chicken Rubbed with Olive Oil, Fresh Garlic and Hand-Picked Herbs, baked to a Golden Brown, Served with Mashed Potatoes and Sautéed Vegetables
Chicken Parmesan.....	\$30.00	Breaded Breast of Chicken with Parmesan Cheese and Marinara Sauce, topped with Mozzarella Cheese on a Bed of Fettuccine Marinara & Vegetables
Chicken Cacciatore (Gluten Free)	\$29.00	Sautéed with Bell Peppers, Yellow Onions, Mushrooms, and Black Olives in a Tomato Sauce, Served with Rice & Sautéed Vegetables

Fish

Petrale Filet of Sole Almandine.....	\$30.00	Dore style topped in a Lemon Butter Sauce & Toasted Almonds, Served with Rice and Vegetables
Poached Salmon.....	\$33.00	Topped with a Malibu Mango Relish, Served with Rice and Vegetables
Baked Mahi Mahi	\$35.00	Panko Encrusted with a Sweet Chili Sauce, Served with Rice and Vegetables

Beef

Roast Marinade of Tri Tip.....	\$33.00	Topped with a Red Wine Mushroom Reduction Sauce, Served with Red Roasted Potatoes and Vegetables
Rib Eye Steak.....	\$37.00	Flame Broiled to Perfection, topped with a Chimi Churri Sauce, Served with Red Roasted Potatoes and Vegetables
Flame Broiled Filet Mignon.....	\$42.00	Center Cut Choice Filet Mignon, topped with a Port Wine Reduction, Served with Red Roasted Potatoes and Vegetables
New York Steak.....	\$37.00	Flame Broiled to Perfection, topped with a Brandy Peppercorn Sauce, Served with Red Roasted Potatoes and Vegetables

Surf & Turf

Petite Filet Mignon & Prawns Scampi.....	\$42.00	Flame Broiled to Perfection, Topped with Mushroom Burgundy Sauce, Accompanied with Jumbo Prawns, Tomatoes and Green Onions in a Garlic Lemon Butter Sauce, Served with Red Roasted Potatoes and Vegetables
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Add on Extra Special Touch to any Dinner

<i>House Special: Award Winning Mostaccioli Pasta.....</i>	<i>\$5.00</i>	<i>Topped With our delicious Marinara Sauce and Freshly Grated Parmesan Cheese. Served Family Style</i>
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A 20% service charge and applicable state sales tax will be added to all orders.