

Lunch Banquet Package

\$22.00 per guest

**\$12 per child under 10 yrs. old (chicken fingers & french fries or a side of pasta)
 (plus 8% tax & 20% suggested gratuity)**

Ciabatta Bread

First Course:

Please Choose One

Soup of the Day

Caesar Salad

Mixed Greens Salad with White Balsamic Vinaigrette

Second Course:

Choice of Four Entrees

Please check (✓) your selections on the line to the left

Choose One (All Are Served With Housemade Spaghetti):

- _____ Chicken **Maximo** – Sherry wine, touch of marinara, fresh chopped tomatoes, mushrooms, sun-dried tomatoes and shallots, topped with asparagus and mozzarella cheese
- _____ Chicken **Marsala** – Imported marsala wine, mushrooms and sun-dried tomatoes
- _____ Chicken **al Limone** – Extra virgin olive oil with white wine, lemon and artichokes
- _____ Chicken **Parmigiana** – Topped with marinara and mozzarella cheese
- _____ Chicken **Herb Crusted** – Served with spaghetti, tossed with fresh tomatoes, arugula and garlic

Choose One (All Are Served With Homemade Spaghetti):

- _____ Veal **Maximo** - Sherry wine, touch of marinara, fresh chopped tomatoes, mushrooms, sun-dried tomatoes and shallots, topped with asparagus and mozzarella cheese
- _____ Veal **Marsala** - Imported marsala wine, mushrooms and sun-dried tomatoes
- _____ Veal **Piccata** - Extra virgin olive oil with mushrooms, capers, white wine and lemon
- _____ Veal **Parmigiana** - Topped with marinara and mozzarella cheese

Choose One (All Are Served With Seasonal Vegetables):

- _____ **Salmon Scampi** - Baked with fresh tomatoes, basil and roasted garlic in a light white wine sauce
- _____ **Branzino Livornese** - Garlic, tomatoes, onions, capers, olives and fresh basil
- _____ **Herb Crusted Mahi** – Broccoli rabe, roasted tomatoes, lemon, extra virgin olive oil

Choose One:

- _____ **Eggplant Parmigiana** – Topped with marinara and mozzarella cheese, seasonal vegetables
- _____ **Gnocchi Sorrento** – Housemade gnocchi with marinara, melted mozzarella and basil
- _____ **Mushroom Risotto** - Sautéed mushrooms with shallots, herbs and white wine, with imported Italian Arborio rice
- _____ **Primavera** – White wine, garlic, seasonal vegetables and a touch of marinara
- _____ **Penne alla Vodka** – A touch of vodka, cream and marinara
- _____ **Vegetable Ravioli** – Stuffed with spinach, squash, fontina, topped with asparagus, pine nuts & sun-dried tomatoes

Beverage Service

Soft drinks, coffee & tea included

Third Course:

Please Choose One

_____ Tiramisu _____ Cheesecake _____ Mini Cannoli _____ Chocolate Frangelico

_____ \$2.00 per guest: Fresh Fruit Served Family Style

_____ \$5.00 per guest: Homemade Assorted Italian Mini Pastries

Please make sure to include your choice of Liquor Package when submitting your menu