



212 Walnut Street, 2nd Floor, Philadelphia, PA 19106
 (215) 238-0499 www.PositanoCoast.net

Dinner Banquet Package

\$36.00 per guest (plus tax & gratuity)

Italian bread, soft drinks, coffee & tea will be offered to all your guests.

A pasta course may be added starting at \$5.00 per guest.

First Course

Cold Antipasto Italiano

Marinated bocconcini, mixed olives, roasted peppers, artichokes and prosciutto

Second Course

Mesclun Salad

Tossed with balsamic vinaigrette

- Caesar salad may be substituted for an additional \$2.00 per guest

Third Course

Choice of Three Entrees

Served with vegetable and potato (not pasta, gnocchi or risotto)

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

- Fresh Fish of the Day - Chef's selection of the freshest fish available*
- Salmon Limoncello - Broiled salmon medallion with our Positano limoncello sauce*
- Salmon Scampi - Baked with fresh chopped tomatoes, basil and roasted garlic in a light white wine sauce*
- Branzino Livornese - Sauteed with garlic, onions, tomatoes, capers, olives and fresh basil*
- Crisp Parmesan Chicken - Breaded chicken cutlet, stuffed with mozzarella, marinara and parmesan*
- Chicken Maximo - Sauteed in a sherry wine sauce with a touch of marinara, fresh chopped tomatoes, mushrooms, sun-dried tomatoes and shallots, topped with asparagus and mozzarella cheese*
- Chicken Saltimbocca - Sauteed with a sage marsala wine sauce, topped with prosciutto and mozzarella cheese*
- Braised Short Ribs - Tender, braised beef short ribs with a red wine reduction*
- Veal Marsala - Sauteed with imported marsala wine, mushrooms and sun-dried tomatoes*
- Gnocchi Sorrento - Served with creamy mozzarella and parmesan in a tomato basil sauce*
- Mushroom Risotto - Sauteed mushrooms with shallots, herbs and white wine, served with imported Italian Arborio rice*
- Eggplant Napoleon - Our version of the classic parmigiana*

You may choose any of the following as an entrée selection at an additional charge

- New York Strip Steak Bolognese - Roasted New York steak with our homemade bolognese sauce (additional \$5.00 per guest)*
- Grilled Rack of Lamb - Marinated and grilled medium rare (additional \$5.00 per guest)*

Fourth Course

Choice of One Dessert

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

- Tiramisu* *Chocolate Mousse* *Chocolate Mousse*
- Assorted Mini Pastries (additional charge of \$6.00 per guest)*
- Cakes available (prices vary)*

Name: _____	Phone: _____	Fax: _____
Address: _____		
Email Address: _____		
Party Date: _____	Party Time _____	Number of Guests: _____
Banquet Package Price: _____	Gratuity (20%): _____	Tax (8%): _____
Liquor Tax (10%): _____	Total Cost: _____	
Special Notes: _____		

