



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

Lunch Banquet Package

\$18.00 per guest (plus tax & gratuity)

Please feel free to add a Family Style Cold Antipasto for an additional \$5.00 per guest.

Italian Bread

Mixed Greens Salad

*Each guest will be offered a Mixed Greens salad tossed in our House Vinaigrette
 - Caesar salad may be substituted for an additional \$1.00.*

Beverage Service

Soft drinks, coffee & tea

Choice of Three Entrees

*Please check (✓) your selections on the line to the left
 All lunch selections are served over pasta.*

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| <input type="checkbox"/> Chicken or <input type="checkbox"/> Veal | <i>Maximo</i> – Sautéed 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. |
| <input type="checkbox"/> Chicken or <input type="checkbox"/> Veal | <i>Marsala</i> – Sautéed with imported marsala wine, mushrooms and sun-dried tomatoes. |
| <input type="checkbox"/> Chicken or <input type="checkbox"/> Veal | <i>Piccata</i> – Lightly sautéed in extra virgin olive oil with mushrooms, white wine and lemon. |
| <input type="checkbox"/> Chicken or <input type="checkbox"/> Veal | <i>Parmigiana</i> – Topped with marinara and mozzarella cheese. |
| <input type="checkbox"/> Chicken or <input type="checkbox"/> Veal | <i>Saltimbocca</i> – Sautéed with a sage marsala wine sauce, topped with prosciutto and blanketed with mozzarella cheese. |
| <input type="checkbox"/> <i>Salmon Scampi</i> - Baked with fresh chopped tomatoes, basil and roasted garlic in a light white wine. | |
| <input type="checkbox"/> <i>Branzino Livornese</i> - Sautéed with garlic, tomatoes, onions, capers, olives and fresh basil. | |

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

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| <input type="checkbox"/> <i>New York Strip Steak Bolognese</i> - Roasted New York steak with our homemade bolognese sauce. (additional \$4.00) |
| <input type="checkbox"/> <i>Pasta Pescatore</i> - Fresh rock shrimp, calamari, scallops, clams and mussels sautéed with fresh tomatoes and white wine, with capellini pasta. (additional \$5.00) |
| <input type="checkbox"/> <i>Braised Short Ribs</i> - Tender, braised beef short ribs with a red wine reduction. (additional \$4.00) |
| <input type="checkbox"/> <i>Fresh Fish of the Day</i> - Chef's selection of the freshest fish available (market price) |

Choice of One Dessert

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

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| <input type="checkbox"/> Tiramisu | <input type="checkbox"/> Cannoli | <input type="checkbox"/> Chocolate Mousse |
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| Name: _____ | Phone: _____ | Fax: _____ |
| Address: _____ | | |
| Party Date: _____ | Party Time _____ | Number of Guests: _____ |
| Banquet Package Price: _____ | Gratuity (20%): _____ | Tax (8%): _____ |
| Liquor Tax (10%): _____ | Total Cost: _____ | |
| Special Notes: _____ | | |
| _____ | | |
| _____ | | |