



PRIVATE DINING DINNER MENU 2

All entrées are served with fresh bread, butter, and coffee service.
We provide linen tablecloths and linen napkins service.

HORS D'OEUVRES

Hors d'oeuvres served either buffet or family style—Choice of Two

Four Cheese Pizza	Grilled Eggplant stuffed with Goat Cheese
Bruschetta with Tomato and Basil	Polenta Torte
Mozzarella en Carossa	Mushrooms stuffed with Sausage & Risotto

SOUR OR SALAD

Choice of One

Minestrone	Caesar Salad
House Salad	Grilled Chicken & Vegetable with Risotto
Cream of Mushroom	Insalata Caprese

SIDES

Choice of Two

<i>Vegetable:</i>	<i>Starch:</i>
Fresh Sautéed Green Beans	Roasted Potatoes
Mixed Vegetables	Gorgonzola Mashed Potatoes
Braised Red Cabbage	Penne with Tomato Cream Sauce

MAIN COURSE

Choice of Two

Stuffed Chicken Breast <i>stuffed with four cheeses with a brandy cream sauce</i>	Veal Limone medallions <i>sautéed with olive oil, garlic, white wine and fresh lemon</i>
Grilled 10 oz. New York Strip <i>with roasted garlic au jus</i>	Chicken Breast Marsala <i>with portobello mushrooms and marsala wine</i>
Alaskan Grilled Salmon <i>with lemon dill cream sauce</i>	Grilled Pork Tenderloin <i>with red wine rosemary sauce</i>
Sautéed Tilapia <i>with lemon garlic butter</i>	Lasagne <i>meat or vegetarian</i>

DESSERT

Choice of One

Flourless Chocolate Cake • Tiramisu • Zuccotto • Triple Chocolate Mousse Cake

\$45.00 per person plus tax and gratuity

There will be a min. 10% surcharge per person for any variations to the above menu.