



# Seated Dinner Menu I

Spring Mix Salad

*Combination of baby lettuce in a champagne vinaigrette dressing*

## Pasta

*(Choice of two pasta)*

Spinach Ravioli

*Spinach and cheese ravioli in a spinach cream sauce*

Penne

*Penne with Fresh Tomato Basil with a touch of white wine*

## Main Course

Prime Rib

*Prim Rib roasted in its own juices*

Chicken in White Wine

*Breast of Chicken pan sautéed with asparagus and mushrooms in a white wine sauce*

## Vegetables

Mixed Vegetables

*Combination of broccoli, cauliflower and Italian vegetables*

Potato Au Gratin

*Scallop potatoes with parmesan cheese in a light cream sauce*

Fresh Rolls and Butter

Coffee, assorted Italian pastries and cakes

INCLUDED: Linen and Dinnerware

ADDITIONAL: Staff



## Seated Dinner Menu II

### Tri-Color Salad

*Combination of arugula, radicchio and endive dressed with balsamic vinegar and olive oil*

### Pasta

*(Choice of two pasta)*

#### Farfalle

*Bowtie pasta with salmon in a white cream sauce*

#### Penne

*Penne pasta in a light pink sauce*

### Main Course

#### Filet Mignon

*Filet Mignon seared to perfection and served with a brandy wild mushroom sauce*

#### Chicken Cordon Bleu

*Breast of chicken wrapped with Swiss cheese and prosciutto topped with white wine*

### Vegetables

#### Roasted Potatoes

*Roasted potatoes with fresh herbs and olive oil*

#### Grilled Vegetables

*Zucchini, squash and carrots marinated with olive oil and Italian spices*

#### Fresh Rolls and Butter

Coffee, assorted Italian pastries and cakes

INCLUDED: Linen and Dinnerware

ADDITIONAL: Staff



## Seated Dinner Menu III

### Caesar Salad

*Crisp romaine lettuce dressed with home-made caesar dressing topped with parmesan cheese and home-baked croutons*

### Pasta

*(Choice of two pasta)*

### Rigatoni

*Rigatoni with a wild mushroom sauce*

### Ravioli

*Homemade cheese ravioli in a four cheese sauce*

### Main Course

### Shrimp Scampi

*Pan sautéed shrimp with brandy in a white wine sauce served with rice pilaf*

### Chicken Florentine

*Breast of chicken stuffed with spinach and cheese in a wild mushroom sauce*

### Vegetables

### Stringbean Almondine

*Stringbeans sautéed with almonds, olive oil, garlic and Italian spices*

### Roasted Potatoes

*Roasted potatoes seasoned with rosemary and Italian spices*

### Fresh Rolls and Butter

Coffee, assorted Italian pastries and cakes

INCLUDED: Linen and Dinnerware

ADDITIONAL: Staff



## Seated Dinner Menu IV

Arugula Salad

*Italian lettuce with Bermuda onions, fresh tomatoes and goat cheese with Italian dressing*

### Pasta

*(Choice of two pasta)*

Ravioli

*Home-Made Ravioli in a Lobster Sherry Cream Sauce*

Farfalle

*Bowtie pasta in a wild mushroom sauce*

### Main Course

Stuffed Shrimp

*Stuffed Shrimp with crabmeat served in a Lobster Cream Sauce*

Lamb Shank

*Braised lamb served in a red wine reduction*

### Vegetables

Stringbean Almondine

*Stringbeans sautéed with almonds, olive oil, garlic and Italian spices*

Mashed Potatoes

Fresh Rolls and Butter

Regular and Decaf Coffee and tea

Assorted Italian pastries and cakes

INCLUDED: Linen and Dinnerware  
ADDITIONAL: Please include 20% for Staff and 8% sales tax