

# PARTY MENU 1

# EXCEPTIONAL SINCE 1997

## **Mechi's Chicken**

Fresh chicken sautéed with mushrooms, fresh garlic and green peas, in marinara sauce with a touch of cream sauce, topped with grated mozzarella cheese and served over a bed of pasta

## **Baked Mostaccioli**

Pasta baked with ricotta cheese & meat sauce, topped with mozzarella cheese

## **Sicilian Sauce**

Mushrooms, zucchini, tomatoes, onions and fresh garlic sautéed in virgin olive oil and a touch of tomato sauce, served over a bed of pasta

## **Tortellini alla Panna**

Home style pasta filled with beef, veal and a touch of spinach, blended together in a cream sauce with mushrooms, prosciutto ham and cheese

## **Insalata Di Genoveva**

Grilled chicken breast, red onions, gorgonzola cheese, pecans and sun-dried cherries served over a bed of field greens with a raspberry vinaigrette dressing

## PARTY MENU 2

EXCEPTIONAL SINCE 1997

### **Pollo Bianco**

Chicken sautéed in a white cream sauce with mushrooms and prosciutto ham with a layer of mozzarella cheese, served over linguini

### **Lasagne**

Layers of pasta, ricotta cheese, mounds of beef and mozzarella cheese with meat sauce.

### **Shrimp Francese**

Bountiful amounts of baby shrimp sautéed in butter, garlic, white wine and a touch of lemon and herbs, served over a bed of pasta

### **Spaghetti Puttanesca**

Fresh tomatoes, kalamata olives, capers and garlic sautéed in virgin olive oil and a touch of red sauce, served over a bed of spaghetti

### **Greek Salad**

Grilled chicken breast, artichoke hearts, sweet red peppers, feta cheese, red onions, black olives and pepperoncinis over a bed of mixed leaf lettuce with Victoria's famous home-made house dressing

### **Insalata Di Genoveva**

Grilled chicken breast, red onions, gorgonzola cheese, pecans and sun-dried cherries served over a bed of field greens with a raspberry vinaigrette dressing

# PARTY MENU 3

# EXCEPTIONAL SINCE 1997

## **Lasagna**

Layers of pasta, fluffy ricotta cheese, meat sauce, topped with mozzarella

## **NY Strip**

Boneless choice of New York Strip served with sautéed mushrooms

## **Rosa Verde**

Fresh Chicken, sautéed in a butter, garlic, pesto and cream sauce with prosciutto, portabella mushrooms, sun-dried tomatoes, red onions, balsamic vinaigrette & topped with mozzarella, served over cheese fiorentine ravioli

## **Shrimp Italiana**

Jumbo wild gulf shrimp & baby shrimp with scallops delicately sautéed in butter, garlic, lemon & wine sauce, served over angel hair pasta

## **Greek Salad**

Fresh grilled chicken breast, artichoke hearts, red leaf lettuce, red peppers, red onion, feta cheese, parmesan cheese, black olives, pepperoncinis & served with our house dressing

## **Mediterranean Salad**

Fresh mixed lettuce, grilled chicken, mandarin oranges, naval oranges, sun-dried cherries, apples, mangos, pecans, almonds with honey mustard dressing

## **El Hassan Salad**

Grilled Salmon on a bed of fresh spinach, avocado, fresh tomatoes and bell peppers in a creamy garlic dressing

# PARTY MENU 4

# EXCEPTIONAL SINCE 1997

## **Chicken & Roasted Butternut Squash Ravioli**

Fresh chicken sautéed in a pesto cream sauce with sun-dried tomatoes and shiitake mushrooms, served with roasted butternut squash ravioli wrapped in sage pasta, topped with Feta cheese.

## **Veal Portabella**

Provini veal sautéed in a wine and balsamic vinaigrette sauce with fresh portabella mushrooms, spinach and garlic, topped with mozzarella cheese and served over a bed of pasta.

## **Lasagna**

Layers of pasta, fluffy ricotta cheese, mounds of beef and mozzarella cheese smothered in our home-made meat sauce.

## **Mixed Vegetables Italiana**

Broccoli, zucchini, onions, tomato and mushrooms sautéed in butter, topped with shredded mozzarella cheese and served over a bed of pasta.

## **Mediterranean Salad**

Grilled chicken, Mandarin oranges, navel oranges, sun-dried cherries, apples, mangos, pecans, slivered almonds, and red onions, served on a bed of mixed leaf lettuce with honey-mustard dressing.

# PARTY MENU 5

# EXCEPTIONAL SINCE 1997

## **Lobster Ravioli**

Lobster, ricotta and tomato filled ravioli sautéed in a house made Alfredo w. a touch of pesto,  
topped with gulf shrimp, sun dried tomatoes and asparagus

## **Chicken Marco Polo**

Fresh chicken sautéed in a butter and wine sauce with artichoke hearts and mushrooms,  
topped with mozzarella cheese and served over a bed of pasta

## **Veal Parmigiana**

Provimi veal lightly breaded and fried, then baked in a scratch marinara sauce;  
served over pasta and topped with mozzarella cheese

## **Penne Alla Arrabbiata**

Fresh garlic, Kalamata olives, pepperoncini and capers sautéed in virgin olive oil and a touch of marinara sauce,  
topped with melted mozzarella cheese and served over a bed of penne pasta. **Spicy.**

## **Insalata Di Genoveva**

Grilled chicken breast, red onions, gorgonzola cheese, pecans and sun-dried cherries served over a bed of  
field greens with a raspberry vinaigrette dressing