

Orlando Banquet Menu

All Options include a House Salad with Balsamic Vinaigrette Dressing and Coffee, Soda, or Hot Tea.
Please visit our Private Dining and Banquets page on our website for more information.

Option 1 - \$36.99

Chicken Riggies
Rigatoni Pasta, Mushrooms, Bell Peppers,
Onions, Olives, Hot Cherry Peppers, and
Chicken in our Special Light Sauce.
Sirloin Slices
14 oz of Choice or Better Sirloin with Cabernet
Mushroom Sauce with Garlic Mashed Potatoes.
Haddock Bella Vista
12 ounces of Haddock broiled in a Garlic Butter
Sauce with Marinated Peppers and Onions
served with Angel Hair Pasta.
Ravioli
Choice of Marinara Sauce or Spicy Vodka Sauce.
Tortellini Aglio Olio
Tortellini, Broccoli, Mushrooms, Tomatoes, and
Hot Cherry Peppers tossed in a Garlic & Olive
Oil Butter Sauce.
Pasta with Meatballs or Sausage
Choice of Linguini, Penne, Angel Hair, Rigatoni,
or Fettucine with Marinara Sauce.

Option 2 - \$44.99

Delmonico's Delmonico Steak
1 ½ Pound (HUGE 24 oz) Certified Angus Beef,
Center Cut Rib-eye Steak from Midwestern
Heavy Aged Beef, seasoned and perfectly
seared. Served with Penne Marinara.
Salmon
12 ounces of Salmon Filet with Chef's Sauce of
the Day with Parmesan Risotto.
Chicken Marsala
Chicken Breasts sauteed with Mushrooms,
Butter, and Marsala Wine with Angel Hair Pasta.
Veal Parmigiana
Veal with Italian Breadcrumbs, topped with
Marinara Sauce and Mozzarella Cheese over
Angel Hair Pasta.
Shrimp Scampi
Jumbo Shrimp sauteed with fresh Garlic,
Spinach, Mushrooms, White Wine, & Lemon
served with Linguine Pasta.
Bone-In Pork Chop
14oz Double-Cut Bone-in Pork Chop chargrilled
and topped with the Peach Bellini or Marsala
Sauce. Served with Angel Hair Pasta.

Option 3 - \$49.99

Filet Portabella
Three 3 oz. Choice Filet Medallions topped with a Cabernet Sauce and Portabella Mushrooms with Angel
Hair Pasta.
Filet Mignon
9 oz. Choice Center Cut seasoned and grilled to order. Served with Penne Marinara.
New York Strip Sirloin
14 oz. Certified Angus Thick Center Cut seasoned and perfectly seared. Served with Penne Marinara.
Surf & Turf & Lobster Tails available upon request at market price

Desserts

Add any of the following desserts to any option for \$8.00 per person.
Amaretto Cheesecake with Raspberry Sauce
Homemade with a Graham Cracker Crust.
Cappuccino Ice Cream Pie
Homemade with toasted Walnuts in a Chocolate Cookie Crust. Topped with Whipped Cream.
Tartufo
Vanilla & Chocolate Ice Cream with Nuts and Cherries coated with Chocolate.
Tiramisu
Creamy Italian Custard layered over Lady Fingers soaked in Espresso.
Homemade Cannoli
Cream filled Italian Pastry with a hint of Grand Marnier.