## Banquet $\mathcal{M}$ епи

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-\$32.99
Chicken Riggies
Rigatoni Pasta, Mushrooms, Bell Peppers, Onions, 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, Artichoke Hearts, 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-\$38.99
Delmonico's Delmonico Steak
1 1/2 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 over Chef's Choice 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

14 oz Double-Cut Bone-In Pork Chop grilled and finished with Peach Bellini or Marsala Sauce. Served with Angel Hair Pasta.

Option 3-\$44.99

## 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 $\$ 7.00$ 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.
Spumoni Tartufo
Pistachio, Strawberry, \& Chocolate Ice Cream in a Chocolate Shell with Chocolate \& Raspberry Sauce. Tiramisu
Creamy Italian Custard layered over Lady Fingers soaked in Espresso.
Homemade Cannoli
Cream filled Italian Pastry with a hint of Grand Marnier.

