

# 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 - \$34.99

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 - \$39.99

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

10 ounces of Salmon Filet with Chef's Sauce of the Day with Spinach & Mushroom 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 - \$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.

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.