

# Lunch Banquet Menu

[For groups of 16 people or more]

Is offered: Monday thru Friday 11am to 3:30pm

## Ask for a Banquet Coordinator |586|263-6540

Call Monday to Friday: 10:00am-5:30 pm

Please schedule an appointment with one of our banquet coordinators during these available hours below.

Over the phone appointments are available.

A non-refundable deposit of \$100.00 is required at time of booking.

All Entrees are individually served in an elegant sit down style.

Entrees include:

\*Homemade garlic and Italian Bread \*House Salad

\* Side of Mostaccoli with Meat sauce

\*Guests choose 1 Entree out of 3 Selections

\*Santa Anna Potatoes

\*Regular/Decaf. Coffee, Tea, and Pop

Host decides on the 3 selections (please call our banquet coordinator 1 week prior to the event with your selections) Those 3 will be presented that day to your guests. Select your three from anywhere below and in any price point. Your three can range in different prices depending on which entrée you select.

#### \*\$16.95 Entrees (Plus 6% sales tax + 20 % Gratutiy) (Side of pasta and potatoes are not included in the pasta entrees) <u>-**Gnocchi** (</u>Please choose one type of sauce, Meat, Plain or Palomino**)** *-Pasta Primavera (*Please choose <u>olive oil & Garlic</u> or <u>Parmigiana cream sauce.</u>) <u>-Meat Ravioli</u> (Please choose one type of sauce, Meat or Plain) <u>- C**heese Ravioli**</u> (Please choose one type of sauce, Meat or Plain**)** <u>-Mo**staccoli**</u> (Please choose one type of sauce, Meat or Plain) -Tettuccini Alfredo \*\$18.95 Entrée's (Plus 6% sales tax + 20% Gratuity) - Chicken Marsala <u>- Chicken Piccante</u> - Chicken Mama *Hss*unta - Chicken alla Griglia <u>- Chicken Parmigiana</u> <u>- Chicken Fiorentina</u> - Chicken Toscana -Broiled Orange Roughy <u>- Chicken Alfredo</u> - Orange Roughy Siciliano w/ammghio \*\$21.95 Entrees (Plus 6% sales tax+20% Gratuity) -N.Y. Strip Hi Ferri -Shrimp Casalinga <u>- Veal Marsala</u> -Steak Siciliano w/ammoghio -Shrimp Scampi -Veal Siciliano w/ammoghio *-File*t Mignon (add.\$8.00) <u>-Veal Parmigiana</u> -Salmon Toscana <u>-Veal Piccante</u> <u>-Veal Cutlet</u>

Their Choice of Mostaccoli (sauce of their choice) or Chicken Tenders w/

Fries+Beverage

#### \*Desert Choices:

- **Gelato..... \$2.95pp** Select one flavor when choosing your menu. Children can be offered a different flavor! Spumoni, Raspberry sorbet, Lemon Ice, Chocolate, or Vanilla with a chocolate drizzle)

- Cannoli.....\$3.50pp (This is a pre order item. 1 day in advance)
CANNOLIES ARE NOT PERMITTED from a outside vendor, due to health
department regulations regarding cream spoilage.

-Personalized Event Cake.... Can be brought in by customer that day with no cake cutting charge (limit to only one type of cake) But......CASSATA CAKES AND CANNOLI'S ARE NOT PERMITTED, due to health department regulations regarding cream spoilage. We can order one for you at a reasonable rate.

\*Bar Options (Please select when choosing your menu): Cash Bar,
Carafes of wine on tables (see prices below), Beer / House Wine by the glass, Or
Open Bar.

### \*Wine by the Carafe (serves 6-7 glasses)

#### Additional important information:

- Colored napkins or printed menus at additional cost of \$1.00 per person. \$2.00 / person for colored and personalized menus.
- Private rooms are available upon request Sunday thru Thursday ONLY with a minimal requirement of 35 people for half the room and 75 people for the whole room and you must state clearly with the request at time of booking. We do not do automatically provide private rooms to any specific events unless customer states requirement with a banquet coordinator.
  - Private rooms are not available Fri. & Sat. evenings or during the Holiday Season.
- 3 hour limit on <u>all</u> parties.
- ullet For vegetarians or other health related diets, we welcome those few to select off our dinner menu.