

Holiday Banquet Dinner Menus

All of our menus include an assortment of our homemade breads and fresh seasonal vegetables. Coffee and tea are also included

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We will also customize a printed menu with your guest of honor's name, your logo or any special title you would like to make your event unique.

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If you would like, our Sommelier, Steve Ebol will assist you in pairing the perfect wines with your menu!

We do not allow guests to bring in their own wine

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Prices do not include 20% service charge and 8.00% sales tax
California State Law Regulation 1603 G requires Sales Tax to be calculated on all food, beverage, service charge & rental fees.

HOLIDAY DINNER MENU #1

INSALATA

Mixed Salad

Bibb lettuce, baby kale, sliced fennel, apple cider vinaigrette, parmigiano reggiano



SECONDO

Choice of

Lasagna

Baked layers of pasta, meat ragu, mozzarella, parmigiano reggiano, béchamel

Fish of the Day

Market fish of the day

Filet Medallion

Medallions of beef tenderloin, porcini, white wine, veal reduction

****We offer a vegetarian entrée with all of our banquet menus. Server will advise****



DOLCE

Tartufo

Chocolate Gelato Rolled With Belgium Chocolate

****You may substitute any of the following entrees for an additional cost. The additional cost will only be added for the Guests who order one of these entrees.**

8 oz Filet Mignon | 16 oz Veal Chop | 16 oz Rib Eye

HOLIDAY DINNER MENU #2

PASSED HORS D' OEUVRES

Focaccia di recco

Paper thin focaccia sheets, mixed Italian cheese, truffle salt

Caprese Skewers

Baby heirloom tomatoes, mozzarella, sweet basil



ANTIPASTO

Prosciutto and Burrata

Prosciutto San Danielle aged 24 months, buratta cheese, organic olive oil, sweet basil



SECONDO

Choice of

Fish of the Day

Market fish of the day

Scaloppini Marsala

Veal scaloppini, assorted forest mushrooms, marsala

Braised Short Ribs

Braised boneless beef short ribs, red wine, assorted vegetables



DOLCE

NY Cheesecake

No bake New York style cheesecake, raspberry sauce

**You may substitute any of the following entrees for an additional cost. The additional cost will only be added for the Guests who order one of these entrees.

8 oz Filet Mignon | 16 oz Veal Chop | 16 oz Rib Eye

HOLIDAY DINNER MENU #3

DUETTO

Combination of

Ravioli Vodka

Spinach ricotta ravioli, vodka, tomato cream

Scampi alla Griglia

Large prawn, organic olive oil, fresh herbs



INSALATA

Cesare

Romaine hearts, focaccia croutons, parmigiano reggiano, anchovy dressing



SECONDO

Choice of

Fish of the Day

Market fish of the day

Free Range Chicken Marsala

Half boneless chicken, assorted mushrooms, marsala reduction

Lamb Chops

Australian lamb chops, shallots, grappa, green peppercorn



DOLCE

Cannoli Piemontesi

Puff pastry, zabaglione, pistachio, caramel

**You may substitute any of the following entrees for an additional cost. The additional cost will only be added for the Guests who order one of these entrees.

8 oz Filet Mignon | 16 oz Veal Chop | 16 oz Rib Eye

HOLIDAY DINNER MENU #4

PASSED HORS D' OEUVRES

Arancini

Rice balls, ground beef, sweet peas, mozzarella

Smoked Salmon

Smoked salmon, capers, mascarpone mousse



PASTA

Lasagna

Baked layers of pasta, meat ragu, mozzarella, parmigiano reggiano, béchamel



INSALATA

Antonello Salad

Bibb lettuce, truffelbert farms hazelnuts, gorgonzola, hardboiled egg, apple, pancetta, ligurian, olive oil, imported red wine vinegar



SECONDO

Choice of

Fish of the day

Market Fish of The Day

Filet medallion

Medallions of beef tenderloin, porcini, white wine, veal reduction

Half Free Range Chicken

Half boneless free range chicken, fresh herbs, aged balsamic vinegar



DOLCE

Tiramisu

Ladyfingers, espresso, mascarpone, cocoa

HOLIDAY DINNER MENU #5

Antipasto Platter

Assorted meats, Italian cheeses, marinated olives, roasted peppers, grilled eggplant



Passed hors d' oeuvres

Ahi Tuna

Marinated sushi grade ahi tuna, soy sauce, Cajun spices

Focaccia di recco

Paper thin focaccia sheets, mixed Italian cheese, truffle salt



Duetto

Combination of

Ravioli Vodka

Spinach ricotta ravioli, vodka, tomato cream

Scampi alla Griglia

Large prawn, organic olive oil, fresh herbs



INSALATA

Caprese

Fiori di gioia mozzarella, cluster tomatoes, basil, arugula, aged balsamic vinegar, organic olive oil



SECONDO

Fish of the day

Market fish of the day

8oz Prime Filet

8oz prime filet, shallots, grappa, mustard, rosemary

Ossobuco

Braised 16oz veal shank, white wine, assorted vegetables, San Marzano tomatoes



Dolce

Trio Assortito

Combination of Italian desserts