

HOLIDAY BANQUET LUNCH MENUS

You may select from our pre-set menus or create your own menu



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



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



Let us know if you would like us to help you order flowers, balloons, musicians, or audio visual equipment



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



Prices do not include 20% Service Charge & Sales Tax 8.00%

HOLIDAY LUNCH MENU #1

INSALATA

Mixed Salad

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



SECONDO

Choice of

Chicken Marsala

Half boneless chicken, assorted mushrooms, marsala reduction

Fish of the Day

Market fish of the day

Lasagna

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



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.

Filet Mignon | Veal Chop | Rib Eye

HOLIDAY LUNCH MENU #2

INSALATA

Cesare

Romaine hearts, anchovy dressing, focaccia croutons, parmigiano reggiano



PASTA

Lasagna

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



SECONDO

Choice of

Half Free Range Chicken

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

Fish of the Day

Market fish of the day

Braised Short Ribs

Braised boneless 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.

Filet Mignon | Veal Chop | Rib Eye

HOLIDAY LUNCH MENU #3

ANTIPASTO

Prosciutto and Burrata

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



PASTA

Rotelle

Rolled pasta, prosciutto cotto, béchamel, vodka and tomato cream sauce



SECONDO

Choice of

Filet Medallion

Medallions of filet, porcini mushrooms, San Marzano tomatoes, light veal reduction

Fish of the Day

Market fish of the day

Veal Scaloppini Lemon and Capers

Thinly sliced veal scaloppini, fresh lemon, capers, European butter



DOLCE

Tiramisu

Lady fingers, mascarpone, espresso, cocoa

**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.

Filet Mignon | Veal Chop | Rib Eye