

Banquet Menu

All Options include a House Salad with Balsamic Vinaigrette Dressing and Coffee, Soda or Hot Tea.

Option 1 - \$26.99 Per Person

Chicken Riggies

Rigatoni Pasta, Mushrooms, Bell Peppers, Onions, Olives, Hot Cherry Peppers and Chicken in our Special Light Sauce.

Sirloin Slices

15oz. of Marinated Certified Angus Sirloin in a Light Cabernet Wine Sauce with Button Mushrooms and Homemade 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 Linguine, Penne, Angel Hair, Rigatoni or Fettuccine with Marinara Sauce.

Option 2 - \$31.99 Per Person

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 the Chef's Sauce of the Day served with authentic Italian Orzo.

Chicken Marsala

Chicken Breasts sautéed 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 sautéed with Garlic Butter, Herbs and Chopped Roma Tomatoes over Angel Hair Pasta.

Pork Chops

Two Boneless 8 oz. Center Cut Chops grilled and finished with the Chef's Sauce of the Day. Served with Angel Hair Pasta.

Option 3 - \$35.99 Per Person

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

1 Pound (16 oz.) Certified Angus Thick Center Cut seasoned and perfectly seared. Served with Penne Marinara.

Chef's Mixed Grill

A combination of 6 oz. of Filet or Veal, a 8 oz. Pork Chop and a 5 oz. Chicken Breast.

* Surf & Turf & Lobster Tails

Available upon request at market price.

Desserts

Add any of the following desserts to any option for \$4.00 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.

Tax & Gratuity are not included in prices above. Prices subject to change.