

# Banquet Menu

All Options include a House Salad with Balsamic Vinaigrette Dressing and Coffee, Soda or Hot Tea. Please also see our [Events Page](#).

## Option 1 - \$28.99 Per Person

### Chicken Riggies

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

### Sirloin Slices

One pound (16oz.) of Choice or Better Sirloin with Cabernet Mushroom Sauce 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 - \$32.99 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 Asiago Risotto.

### 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 fresh Garlic, Spinach, Mushrooms, White Wine & Lemon served w/ Linguine 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 - \$36.99 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.

### **\* Surf & Turf & Lobster Tails**

Available upon request at market price.

## **Desserts**

Add any of the following desserts to any option for \$5.00 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.*