

# Banquet Menu

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

Please visit our Private Dining and Banquets page on our website for more information.

## Option 1 - \$29.99

## **Chicken Riggies**

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

#### Sirloin Slices

14 oz of Choice or Better Sirloin with Cabernet Mushroom Sauce with 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, Artichoke Hearts, and Hot Cherry Peppers tossed in a Garlic & Olive Oil Butter Sauce.

## Pasta with Meatballs or Sausage

Choice of Linguini, Penne, Angel Hair, Rigatoni, or Fettucine with Marinara Sauce.

## Option 2 - \$35.99

#### 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

12 ounces of Salmon Filet with Chef's Sauce of the Day over Chef's Choice Risotto.

## Chicken Marsala

Chicken Breasts sauteed 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 sauteed with fresh Garlic, Spinach, Mushrooms, White Wine, & Lemon served with Linguine Pasta.

## Bone-In Pork Chop

14 oz Double-Cut Bone-In Pork Chop grilled and finished with Peach Bellini or Marsala Sauce.

Served with Angel Hair Pasta.

## Option 3 - \$39.99

## 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**

14 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 \$6.00 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.

## **Spumoni Tartufo**

Pistachio, Strawberry, & Chocolate Ice Cream in a Chocolate Shell with Chocolate & Raspberry Sauce.

## **Tiramisu**

Creamy Italian Custard layered over Lady Fingers soaked in Espresso.

## Homemade Cannoli

Cream filled Italian Pastry with a hint of Grand Marnier.