

# Executive Dinner Menu #1

## Cold Antipasto

*Prosciutto & Assorted Cold Cuts, Provolone & Assorted Cheeses, Roasted Red Peppers, Black Olives, fresh sliced Tomatoes, & mixed greens*

*Served with our House Dressing*

*~ family-style platters on each table*

*~ OR ~*

## Mozzarella Caprese

*Fresh Homemade Mozzarella paired with sliced Tomato & Basil, drizzled with Extra Virgin Olive Oil (individually-plated)*

## Host's Choice of Pasta:

*Penne Pomodoro*

*or*

*Rigatoni alla Vodka*

## Host's Choice of Salad:

*Fresh Garden*

*or*

*Traditional Caesar*

## Guest's Choice of Six Entrees:

*All Entrees Served with Potato & Vegetable Du Jour*

### Salmon Sofia

*Grilled fillet of Norwegian Salmon served with a Lemon wedge & Dijonnaise sauce*

### White Sea Bass Oreganata

*Fresh fillet topped with seasoned Italian Breadcrumbs, in a Lemon, White Wine sauce*

### Chicken Francese

*Boneless Breast of Chicken dipped in egg batter & sautéed in Olive Oil, White Wine, Lemon, Butter sauce*

### Jumbo Shrimp Marinara

*Pan-sautéed with fresh Tomato, Garlic, & fresh herbs*

### Veal Marsala

*Milk-Fed Baby Veal with fresh Mushrooms in a Marsala White Wine & Butter sauce*

### Poulet Mignon

*6 oz. sliced Filet and 6 oz. Chicken Breast in a Champignon sauce*

## Host's Choice of Dessert

*Assorted House Desserts ~ or ~ Fresh Fruit Platters ~ or ~ Decorated Occasion Cake*

*\*Unlimited Fresh Brewed Regular & Decaffeinated Coffees, Teas & Soft Drinks Included\**

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*Alcohol Packages Priced Separately*

*Please Call for Details*