

LUNCH CATERING MENU

APPETIZERS

(CHOOSE 1)

HOUSE SALAD ITALIANO MELON IN SEASON (CHILLED) FRESH FUSILLI ITALIAN PASTA SALAD (CHILLED)

MAIN COURSE

(CHOOSE 1 OR CHOOSE 3 FOR \$2.00 P.P. ADDITIONAL)

CHICKEN FLORENTINE SERVED WITH RICE PILAF AND VEGETABLE DU JOUR CHICKEN MARSALA SERVED WITH RICE PILAF AND VEGETABLE DU JOUR CHICKEN PARMEGIANA SERVED WITH LINGUINI CHICKEN ALA VODKA SERVED WITH ANGEL HAIR PASTA CHICKEN CORDON BLUE SERVED WITH RICE PILAF AND VEGETABLE DU JOUR PORK TENDERLOIN MARSALA SERVED WITH RICE PILAF AND VEGETABLE DU JOUR SIRLOIN STEAK TIPS MARSALA SERVED WITH RICE PILAF AND VEGETABLE DU JOUR STEAK PARMEGIANA WITH LINGUINI SHRIMP FETTUCCINI ALFREDO FETTUCCINI ALFREDO WITH BROCCOLI SWEET COCONUT SHRIMP SERVED WITH RICE PILAF AND VEGETABLE DU JOUR MEATBALLS SERVED OVER PENNE OR LINGUINE PASTA HOMEMADE MANICOTTI SERVED WITH VEGETABLE DU JOUR EGGPLANT PARMEGIANA SERVED WITH LINGUINI GRILLED CHICKEN CAESAR SALAD

DESSERT

(CHOOSE 1)

BREAD PUDDING CHOCOLATE MOUSSE CREME BRULEE RICE PUDDING SERVE GUESTS SUPPLIED OCCASION CAKE

ADDITIONAL OPTIONS

CHAMPAGNE TOAST \$3.50 PP - UNLIMITED CARAFES OF WINE \$9.50 PP OPEN BAR (1 HOUR) \$12.00 PP (TOP SHELF INCLUDED), WITH HORS D'OEUVRES \$17.95 PP OPEN BAR (3 HOURS) HOUSE WINES, BOTTLED BEER AND WELL DRINKS \$14.95 PP

\$18.95 PER PERSON FOR 1 ENTRÉE CHOICE OR \$20.95 PER PERSON FOR 3 ENTRÉE CHOICES 20% GRATUITY AND FLORIDA SALES TAX IS ADDITIONAL (MINIMUM 20 PEOPLE)

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