

Grazie!

ristorante ♦ banquets

Dinner Entrees

Poultry

Sautéed Boneless Double Breast of Chicken White Mushrooms, Shallots and Marsala Wine	\$17.95
Herb Marinated Grilled Boneless Double Breast of Chicken Plum Tomatoes, Roasted Garlic, Spanish Onions, Capers, White Wine and Lemon.....	\$17.95
Sautéed Chicken Breast Rotolo Prosciutto, Mozzarella and Madeira Wine Sauce	\$19.95
Baked Boneless Double Breast of Chicken Stuffed with Orzo and Root Vegetables, Sherry Wine Reduction	\$18.95
Roasted Five Spice Duck Breast Ginger and Honey Reduction	\$20.95

Steaks and Roasts

Oven Roasted Sliced Sirloin of Beef Shiitake Mushrooms and Merlot Essence.....	\$18.95
Grilled Center-Cut Filet Mignon Wild Mushroom Melange.....	\$22.95
Baked Rack of Veal Chop Porcini Cream.....	\$28.95
Herb Crusted New Zealand Baby Rack of Lamb Apricot Demi Glace.....	\$26.95
Herb Roasted Loin of Pork Balsamic Onion Confit.....	\$18.95

Seafood

Searched King Salmon Fillet Capers, Lemon and White Wine	\$23.95
Potato Crusted Tilapia Roasted Red Pepper Cream.....	\$24.95
Balsamic Glazed Swordfish Steaks Shiitake Mushrooms, Capers, Basil, White Wine and Lemon Reduction.....	\$24.95

09.02

Dinner Entrees (continued)

Combinations

Grilled Center-Cut Filet Mignon and Sautéed Boneless Breast of Chicken Peppercorn-Merlot Reduction and Sundried Tomato Pesto Cream	\$24.95
Grilled Center-Cut Filet Mignon and Jumbo Shrimp Oreganata Porcini Demi and Scampi Butter Sauce	\$27.95
Grilled Filet Mignon and Broiled Lobster Tail Wild Mushroom Mélange and Roasted Garlic Butter	\$38.95

Included

(For below accompaniment selections, please see the "Meal Complements" menu)

- ❖ Appetizer
- ❖ Salad
- ❖ Main Course
- ❖ Fresh Vegetable and Potato
- ❖ Fresh Grazie! Baked Breads
- ❖ House Made Desserts
- ❖ Italian Roast Coffee, Darjeeling Tea and Milk

Also Included

- ❖ Linen Table Cloths and Napkins
- ❖ Fresh Cut Flowers on Each Table
- ❖ Background Music and Public Address System
- ❖ Complimentary Parking and Easy Access to Expressways

Also Available

- ❖ Elaborate Hors d'oeuvres
- ❖ European Pastry Tables
- ❖ Magnificent Ice Carvings
- ❖ Boutique Wines and Cognacs
- ❖ Special Occasion Cakes

Please add \$2.00 person for choice of three entrees

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Meal Complements

Appetizers

(Select One)

Minestrone Genovese

Tortellini Soup with Spinach and Garlic

Roast Pepper Gnocchi with Ancho Chili Cream

Tri-Colored Cheese Tortellini with Basil-Pesto Cream

Prosciutto rolled with Fresh Mozzarella, Roma Tomatoes, Basil and Balsamic Vinaigrette

Fresh Coconut Crowned with Chilled Crabmeat with Roma Tomato-Cognac Creme Fraiche

Smoked Salmon Roulade with Herbed Cream Cheese Mousse, Capers and Sweet Red Onions

Gulf Shrimp and Chardonnay Poached Calamari with Roasted Pepper Mayonnaise

Oven Roasted Portobello Baked with Fresh Mozzarella and Roasted Tomato-Basil Sauce, add \$1.95

Chilled Jumbo Shrimp with Classic Cocktail Sauce and Herbed Remoulade Sauce, add \$5.95

Seared Ahi Tuna with Wasabi Cream, Crisp Wonton and Black Sesame Seeds, add \$4.95

Chesapeake Bay Crab Cakes Roma Tomato Confit and Bell Pepper Aioli, add \$3.95

Baked Maine Lobster Bisque with Puff Pastry, add \$1.95

Salads

(Select One)

Garden Greens with Carrots, Cucumbers, Alfalfa Sprouts and Red Cabbage

Roma Tomatoes and Feta Cheese, Red Onion and Herbed Basil Olive Oil

Baby Spinach and Endive, Caramelized Walnuts, Dried Cranberries, Honey-Dijon Dressing

Escoffier Greens with Bay Shrimp, Chopped Egg, Cucumbers, Carrots, Alfalfa Sprouts and Black Olives

Grazie! Salad - Crumbled Prosciutto, Sweet Red Onions, Gorgonzola Cheese
and Herbed Balsamic Vinaigrette, add \$2.95

Classic Caesar with Basil Croutons and Parmesan-Anchovy Cream Dressing, add \$1.95

Hearts of Palm, Golden Pineapple, Hearts of Romaine, Shredded Parmesan, add \$2.95

Tomato and Mozzarella Tower with Mesclum Greens and Balsamic Vinaigrette, add \$2.95

Arugala, Endive and Radicchio - Virgin Olive Oil and Aged Red Wine Vinegar, add \$2.95

Country Field Greens, Artichoke Hearts, Roast Peppers and Crumbled Goat Cheese, add \$2.95

Oriental Greens with Cranberries, Fresh D'Anjou Pears, Crumbled Gorgonzola,
Honey-Glazed Pecans, Sweet Red Onions, Herbed Balsamic Vinaigrette, add \$2.95

Available Dressings

(Select Two)

Buttermilk Ranch, Balsamic Vinaigrette, Basil Tarragon

Meal Complements (continued)

Fresh Vegetables

(Select One)

Sautéed Carrots with White and Red Onions, Red and Green Bell Peppers and Basil
Julienne of Steamed Zucchini, Carrots and Yellow Squash with Sweet Butter
Melange of Seasonal Steamed Premium Market Vegetables
Steamed Broccoli Spear with Carrots Julienne

Assortment of Sautéed Baby Vegetables with Herbed Butter, add \$2.95

Steamed Asparagus Spears Baked with Herbed Breadcrumbs, add \$1.95

Baked Roma Tomato and Zucchini with Herbed Breadcrumbs, add \$1.50

Portobello Mushrooms Sauteed with Sweet Garlic and Italian Parsley, add \$2.95

Steamed Green Beans Sauteed with Sliced Garlic and Toasted Pine Nuts, add \$1.75

Sugar Snap Peas Seasoned with Sesame Oil, Red Bell Peppers and Mushrooms, add \$2.95

Potatoes Grains and Pastas

(Select One)

Roasted Redskin Potatoes with Virgin Olive Oil, Garlic and Rosemary

Baked Idaho Potato with Sour Cream, Sweet Butter and Fresh Chives

Twice Baked Idaho Potato Seasoned with Chives and Parmesan Cheese

Smashed Potatoes with Garlic, Romano Cheese and Fresh Cream

Balsamico Glazed Spring Potatoes with Fresh Rosemary

White Rice with Almonds and Root Vegetables

Herbed Polenta with Grilled Roma Tomato

Louisiana Long Stem Wild Rice Medley, add \$1.25

Cous Cous with Radicchio, Scallions, Carrots and Celery, add \$1.75

Mediterranean Orzo with Root Vegetables, Sun-dried Tomatoes and Basil, add \$1.75

Beverages

Italian Roast Coffee, Darjeeling Tea, Milk

Ice Tea \$2.25 glass Soft Drinks \$2.25 glass

Fruit Punch - \$47.00 bowl Bloody Mary Punch - \$89.00 bowl

Sherbet Champagne Punch or Vodka Punch - \$69.00 bowl

Unlimited Punch Selection of One \$3.95 person - Selection of Two \$4.95 person

Intermezzo

(Select one)

Apple, Lemon, Lime, Passion Fruit, Raspberry or Champagne

\$2.95 person

Desserts

(Select One)

Mocha Opera Diamond

Mocha Buttercream and Chocolate Ganache Laced with Almond Cake and Mocha Sauce

Tiramisu

Espresso Laced Genoise, Chocolate Filling and Sweet Marscarpone Cheese, Crème Anglaise

Tuscan Apple Tart

Baked with Raisins and Walnuts in Sweet Dough and Streusel with Honey-Vanilla Sauce

Overstuffed Cannoli

Creamy Italian Ricotta, Galliano and Citron in Cinnamon Pastry with Chocolate Chips

New York Cheese Cake

Creamy and Tart with Strawberry Coulis

Caribbean Orange Tart

Individual Tart of Chocolate-Orange Ganache, Orange Mousse and Orange Curacao Sauce

Creme Caramel

Individual Custard with Caramel Sauce

Double Chocolate Mousse

Belgium Chocolate and Dutch Cocoa Mousse with Whipped Cream,
French Wafer, Mocha Sauce

Chocolate Marble Cheese Cake

New York Style Vanilla Cheese Cake Swirled with Semi Sweet Chocolate,
Fresh Whipped Cream and Chocolate Filigree

Pineapple Meringue

Alternate Layers of Fresh Pineapple and Genoise with Baked Meringue
And Pineapple Custard Sauce

Strawberry Napoleon, add \$2.25

Layers of Crisp Butter-Rich Pastry, French Custard and Sliced Strawberries

Baked Alaska, add \$2.25

Vanilla Ice-Cream, French Genoise Cake, Baked Meringue, Belgium Chocolate Sauce

Strawberry Cheesecake, add \$2.95

Creamy, New York Style Cheese Cake Glazed with Fresh Strawberries and Strawberry Coulis

Dessert Sampler, add \$4.95

Strawberry Napoleon

Mocha Opera Diamond

Double Chocolate Mousse

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Cocktail Party Plans

(Service for 50 Guests or More)

*The Botticelli Plan \$38.95 Per Person**

Unlimited Cold and Hot Hors d'oeuvres Buffet
Unlimited Sumptuous Sweet Table
Three Hours Open Bar with Premium Brands
Italian Roast Coffee Station

*The da Vinci Plan \$35.95 Per Person**

Unlimited Cold and Hot Hors d'oeuvres Buffet
Three Hours Open Bar with Premium Brands
Italian Roast Coffee Station

*The Michaelangelo Plan \$27.95 Per Person**

Unlimited Cold and Hot Hors d'oeuvres Buffet
Italian Roast Coffee Station
Cash Bar with a \$85.00 Bartender Fee

*Parties Under 50 Guests, please add \$4.95

*Butler Style Hors d'oeuvres, please deduct \$2.95

Included

White Glove Service
Linen Cloths and Napkins
Fresh Cut Flowers on Each Table
Background Music and Public Address System
Complimentary Parking and Easy Access to Expressways

For Hors d'oeuvres Selection, Please See Other Side

Select Four Cold Hors d'oeuvres

Applewood Smoked Salmon Roulade with Fresh Dill and Scallion-Herbed Crouton
Red Bliss Potato Filled with Gulf Shrimp and Gingered Cocktail Sauce
Spinach Flat Bread Rolled with Herbed Cream Cheese, Country Ham, Red Onion and California Greens
Crispy Endive Stuffed with Roast Sweet Pepper and Goat Cheese Mousse
Grilled Chicken Salad with Aioli and Plum Tomato-Parmesan Crostini
Cous Cous and Vegetable Salad in a Cucumber Cup Dotted with Tomato Harisa
Tomato Flatbread Rolled with Feta Cheese, Asian Greens and Kalamata Olives
Japanese Daikon Radish Cups Filled with Cucumber, Red Pepper and Cilantro with Wasabi Salsa
Prosciutto di Parma Wrapped Asparagus
Flatbread Rolled with Genoa Salami, Mozzarella Cheese, Roast Pepper and Spinach
Stuffed Cherry Tomatoes with Gorgonzola Cream Cheese and Toasted Walnuts
Maryland Crabmeat Tartlets with Serrano and Lime Mayonnaise
Rare Beef Tenderloin with Apple Horseradish Mousse and Sliced Cucumber

Select Four Hot Hors d'oeuvres

Homemade Italian Sausage Baked in Puff Pastry
Sesame Crusted Breast of Chicken with Coconut Peanut Dipping Sauce
Baked Fresh Mozzarella and Basil Marinated Plum Tomato Bruschetta
Field Mushroom Caps Stuffed with Creamed Spinach
Roast Garlic and Potato Knishes
Crabmeat and Corn Wontons
Prosciutto Roasted with Mozzarella and Romano Cheeses
Potato and Onion Pancake with Herbed Applesauce
Skewered Beef and Scallion with Sesame Soy Dipping Sauce
Creole Crab Cakes with an Herbed Remoulade Sauce
Southwestern Spinach and Cheese Chimichangas
Grilled Polenta and Portobello Triangles
Classic Italian Beef Sirloin Meatballs with Marinara Sauce