



Vincenzo Room Celebrations

(lunch/dinner)

EGGPLANT PARMIGIANA	18/24
CHICKEN PICATTA <i>Capers, lemon and white wine</i>	18/24
CHICKEN CAPRI <i>Country stuffed chicken served with our rustic Mushroom madeira wine sauce</i>	20/26
CHICKEN LIMONCELLO <i>Topped with capers, tomato & artichoke hearts</i>	19/25
CHICKEN MILANESE <i>Served with tomato salsa, arugula</i>	18/25
CHICKEN MARSALA <i>Mushrooms, marsala wine and butter</i>	18/24
CHICKEN OR VEAL PARMIGIANNNA	19/26
CHICKEN SALTIMBOCCA <i>Prosciutto, sage & mozzarella cheese</i>	19/26
CHICKEN FRANCESE <i>Dipped in egg and pan fried in lemon butter sauce</i>	18/25
CHICKEN SORRENTINA <i>Eggplant, prosciutto, spinach, tomato and fontina cheese</i>	20/26
CHICKEN STELLA BELLA <i>Garlic, white wine, butter, romano, bombalini</i>	19/25
BEEF SHORTRIB <i>Slow cooked and served medium rare with aujus</i>	24/28
ROAST PRIME RIB OF BEEF (min 12) <i>Slow roasted with garlic cloves, rosemary and seasonings</i>	30/34
WOOD GRILLED SIRLOIN STEAK <i>14 oz wood grilled sirloin steak</i>	24/28
STEAK TIPS <i>Marinated and slowly grilled</i>	20/26
CRISPY SALMON <i>Brushed with olive oil, fresh herbs and oven baked</i>	20/26
CRAB HADDOCK <i>Lightly seasoned with crumbs and topped with a newburg sauce</i>	19/26
RISOTTO PRIMAVERA <i>Lobster, shrimp & scallops, asparagus, sundried tomato, snap peas, three cheese risotto</i>	26/32
SIRLOIN STEAK & 3 BAKED STUFFED SHRIMP <i>Crab & vegetable stuffing</i>	28/32

Salad Selections

Garden Salad, Mixed Greens, Cesare +2
Greek Salad +4
Crostini Caprese +5

Accompaniments

Chef's Potato & Vegetable Accompaniment



Table Side Buffet Family Sharing Menu

Family Style dinner is served in courses
min 25 guests

FIRST COURSE

Grilled & marinated vegetables, tuscan cheese Board, charcuterie, calamari fritti, potato bombas, arancini, mozzarella bites

PASTA COURSE

Fresh pasta tossed in our homemade bolognese sauce, alfredo, pesto, or clam sauce

MAIN COURSE served with family style salad, chicken limoncello, marsala, or parmigianna, crusted sirloin, baked haddock shrimp scampi, tenderloin steak tips (select two)

ACCOMPANIMENTS

Roasted red bliss potato, medley of fresh vegetables

HOMEMADE FOCACCIA & RUSTIC ITALIAN BREADS
with hummus and olive oil

\$30 PER PERSON - Minimum of 25 Guests

Ballroom Formal Dinner Events Have a Revenue Minimum

A Facility Fee of \$500/\$1000 will be applied to cover Staff, Utilities, Room Set Up, Bartender, Event Manager, Room Rentals and Cleaning