



## *Deluxe Event Menu*

**The Deluxe Event Menu includes the following for the price of the entrée:**

**~ Deluxe Open Bar ~**

*one hour before dinner*

*three hours after dinner*

*(see Deluxe Open Bar Inclusions for a list of served beer, wine, and liquor)*

**Unlimited Red & White Imported Italian Wine Service** throughout dinner

### **Champagne Toast for Hosts' Table**

*First Course ~ Soup or Fresh Fruit Cup*

*Second Course ~ Garden Salad*

**Entrée ~ See Reverse for Entrée Options**

*Vegetable Complement*

*Pasta, Potato, or Rice*

*Ice Cream Dessert to accompany a **Custom Designed Cake***

*Freshly Baked Dinner Rolls*

*Coffee and Tea*

**The Deluxe Event Menu includes the following amenities:**

*Use of Private Dining Room for Five-and-a-Half Hours*

*One hour for cocktails, one-and-a-half hours for dinner, three hours of post dinner cocktails*

*Gold Chiavari Chairs with Ivory Seats*

*Choice of Napkin colors to Complement White Table Linens*

*Votive Candles*

*Public Address System*

*Guests with special dietary needs will be accommodated.*

*All menu selections must be chosen no later than 30 days prior to the event.*

**Deluxe Event Menu prices are subject to tax and service charge.**

**Be sure to review the available options for Hors D'oeuvres, Premium Desserts & Pastries, and Beverages.**

**Menus for these premium options are also enclosed.**

### **ALSO AVAILABLE:**

*Domestic Champagne*

*Deluxe Sweet Table*

*Deluxe Linen Packages available at an additional charge*

*On-Site Ceremonies*

*Piano and Pianist available at an additional charge*

*Should the host object to bar and/or coatroom tip jars, there will be a 1.00 per person/per bartender and/or coatroom attendant service charge.*

*Guarantee and payment are due 10 days prior to the event. Increases to the guarantee must be received at least 4 days prior to the event.*

# Deluxe Event Entrée Selections

## BEEF & PORK ENTRÉES

ROAST TENDERLOIN OF BEEF  
au jus or with a mushroom-wine sauce

ROAST PRIME RIB OF BEEF  
served au jus

FILET MIGNON  
8 oz. filet marinated with rosemary & olive oil & broiled

PORK TENDERLOIN MARSALA  
marsala wine, mushroom and onion sauce

FILET MIGNON AND SCAMPI OREGANATI  
breaded shrimp scampi with garlic, oil, white wine

TUSCAN MARINATED RIB EYE STEAK  
12oz rib eye marinated with rosemary & olive oil

PETITE FILET MIGNON MEDALLIONS  
marsala wine, mushroom and onion sauce

TUSCAN MARINATED BONE-IN PORK CHOP  
8 oz. pork chop with Italian fried potatoes & onions

## POULTRY ENTRÉES

*The following entrées are prepared with boneless breast of chicken*

CHICKEN WELLINGTON ~ in puff pastry with choice of mushroom duxelles & sherry sauce or spinach crème

CHICKEN BREAST MARSALA  
marsala wine, mushroom and onion sauce

CHICKEN BREAST CACCIATORA  
tomato sauce, onions, green peppers and mushrooms

CHICKEN BREAST LIMONE  
lemon-butter sauce

CHICKEN BREAST VESUVIO  
garlic, rosemary, and white wine

CHICKEN BREAST BOLOGNESE  
prosciutto, mozzarella cheese & a creamy tomato sauce

CHICKEN BREAST PARMIGIANA  
tomato sauce and mozzarella cheese

CHICKEN BREAST ALLA GRAZIA  
prosciutto, artichoke hearts with sherry sauce

CHICKEN BREAST MADEIRA  
portobello, shiitake, button mushrooms in madeira sauce

## DUET ENTRÉES

MARSALA DUET  
grilled petite filet mignon medallion and  
chicken breast marsala

VESUVIO DUET  
sliced roast tenderloin of beef au jus and  
chicken breast Vesuvio

PETITE FILET MIGNON MEDALLION MARSALA  
AND FILLET OF SALMON ALLA GINA  
breadcrumbs, garlic, oregano, and olive oil

FILLET OF SALMON AND  
CHICKEN BREAST LIMONE  
lemon-butter sauce

## FISH ~ VEGETARIAN ~ VEGAN ~ GLUTEN FREE ENTRÉES

LAKE SUPERIOR WHITEFISH  
broiled or served "alla Gina," with bread crumbs,  
garlic, oregano, and olive oil

FILLET OF SALMON  
broiled or served "alla Gina," with bread crumbs,  
garlic, oregano, and olive oil

FILLET OF TILAPIA LIMONE  
lemon-butter sauce

SPINACH & RICOTTA LASAGNA  
vegetable complement only

EGGPLANT PARMIGIANA

GRILLED PORTOBELLO MUSHROOM MARSALA  
Marsala wine and onion sauce, served over polenta

MARINATED GRILLED SEASONAL VEGETABLES  
over gluten free pasta with extra virgin olive oil & garlic

*Tax and Service Charge will be added to the price of the Deluxe Event Entrée.*