

IL GRANDE ROYALE

Available Friday, Saturday and Sunday Evening



\$120

per person
Minimum 75 Guests
5-Hour Affair

HORS D'OEUVRES

L'or Brut Champagne

INSALATA

Choice of one

Insalata Belvedere

Baby Greens, Lola Rosa Lettuce, Carpaccio of Root Vegetables, Seasonal Berries, Candied Walnuts, Perlini Mozzarella, Chianti Vinegar Basil Oil, Black Walnut Balsamic

Insalata di Stagione con Mele e Noci

Field Greens, Granny Smith Apples, Caramelized Cranberries, Limoncello Vinaigrette

Insalata alla Cesare

Romaine, Croutons, Parmigiano, House made Caesar Dressing

Endivia e Crescione Verde

Watercress, Endive, Orange, Red Onion, Toasted Walnuts, Almonds, Goat Cheese, White Balsamic, Olive Oil

PASTE

Choice of one

Tortellone al Tartufo Bianco

White Truffle Oil, Grana Padano, Cream

Rigatoni all' Amatriciana

Guanciale, Onion, Tomato, Basil

Fiochi al Limone

Pear, Ricotta and Gorgonzola-Filled Beggar's Purse Pasta, Lemon, Arugula, Mascarpone

Farfalle al Pomodoro con Zucchine

Bow Tie Pasta, Zucchini, Tomato, Basil

Gnocchetti al Pomodoro Basilico

Tomato, Basil

Fusilli Primavera

Seasonal Vegetables, Smoked Pancetta, Tomatoes, Cream

Penne Liscie Siciliana

Eggplant, Tomatoes, Ricotta Salata

Orecchiette

Broccoli Rabe, Sweet Sausage, Garlic, Pecorino

Crespelle con Ricotta Tartufo

House made Crepe filled with Truffle Ricotta, Spinach, Tomato & Basil

SECONDI

Choice of three

Pollo Toscana

Breaded, Stuffed with Prosciutto Cotto, Herbs, Mushrooms, Sweet Vermouth

Pesce Spada all' Limone

Pan-seared Swordfish, Lemon, Capers, Tomato, Prosecco

Costoletta di Maiale alla Valdostana

Pork Chop Stuffed with Prosciutto, Garlic Puree Fontina, Basil, Marsala/Mushroom Sauce

Pollo Principessa

Asparagus, Fontina, Mushrooms, Lemon, White Wine

Trio di Mare

Skewered Scallops, Shrimp, Fish, Virgin Olive Oil, Herbs, White Wine

Tranci di Salmone

Pan-seared, Asparagus, Tomato/Basil/Lemon Buerre Blanc

Vitello Toscana

Veal Packets Stuffed with Prosciutto Cotto, Fontina Cheese, Exotic Mushrooms, Sweet Vermouth Demi-glaze

Filetto di Manzo alla Griglia

Grilled Filet Mignon, Barolo Wine Sauce

Chateaubriand

Roasted Beef Tenderloin, Barolo Wine Sauce

All entrées served with chef's selection of vegetable and starch of the day

Chef's Selection of Accompaniments

Fresh Rolls, Butter, Virgin Olive Oil

DOLCE

Assorted Sorbets

Coffee, Decaffeinated Coffee or Tea

Includes 5-Hour Premium Open Bar

08/26/16