

Barolo Select - Dinner

\$48 pp*

Each guest may choose from the following menu selections.

APPETIZER PLATTER - Choose two

Zucchini Fritte, Crispy Calamari, Mussels,
Miniature Meatballs, Wild Mushroom Ravioli

SALADS

Travinia House, Caesar, Granny Smith Apple or
Spinach & Goat Cheese

MAINS

Madeira Filet

Madeira wine demi, cremini mushrooms, Maitre'd butter,
garlic mashed potatoes

Grilled Swordfish Bistecca

Sundried tomatoes, shrimp beurre blanc, roasted seasonal
vegetables

Veal Marsala

Colombo marsala wine demi-glaze, cremini mushrooms,
fontina, capellini

Tuscan Grilled Pork Chop

Port wine reduction, smoked gouda macaroni & cheese
w/pancetta

Chicken Scaloppine

Artichokes hearts, mushrooms, smoked pancetta, lemon
butter, capellini

DESSERTS

Chef'sa Selected Platter of Miniature Desserts

Coffee, Tea & Sodas included

***Ask our Catering Manager about vegetarian, vegan
or gluten-free options.***

** 3% banquet fee & all applicable taxes added.*