

Showers

\$28/PERSON

\$14 10 & UNDER

Tax and service charge are additional.
Pricing is subject to change without notice.

PACKAGE INCLUDES

4 Hour Room Rental

Family Style Lunch

Choice of one salad or soup, two entrée options, two sides, assorted rolls & butter, coffee, tea & soda

Butler Fruit Punch

Unlimited Wine Service with Lunch

Custom Designed Sheet Cake with ice cream

Table Linen: white, colored napkins

Mahogany chiavari chairs, an included upgrade with white cushions

Centerpiece Décor: Round Mirrors with 3 Votive Candles

SOUP OR SALAD

Classic minestrone
Italian wedding
Mushroom bisque, crème fraiche
Cream of broccoli, cheddar crouton
Roasted chicken noodle
Tomato bisque, fresh basil
Yukon gold potato with apple smoked bacon
Cream of chicken rice
Chicken Tortilla

Baby Arugula walnuts, bleu cheese, poached pears, lemon vinaigrette
Caprese vine ripe tomato, buffalo mozzarella, balsamic reduction, extra virgin olive oil
Cherry Walnut dried cranberries, candied walnuts, asiago cheese, over mixed greens, raspberry vinaigrette
Classic Caesar romaine lettuce, parmesan cheese
The Biagio cherry tomatoes, cucumber, red cabbage, shaved carrots, mixed greens, 2 dressings
The Greek tomatoes, red onion, feta cheese, kalamata olives, mixed greens, balsamic vinaigrette

STARCHES

Au gratin potato tart
Herbed rice pilaf
Mexican rice
Roasted red skin potatoes
Vesuvio potatoes
Roasted garlic parmesan mashed potatoes
Parmesan risotto

VEGETABLES

Buttered sweet corn
Sautéed green beans
Honey glazed carrots
Steamed broccoli with garlic butter
Seasonal mixed vegetables
Grilled asparagus **\$2 more per person**

ENTRÉE choice of two

Beef Tenderloin (\$20pp)

Bone-in Chicken roasted, BBQ or fried

Carved Turkey Breast, natural gravy

Chicken ala Biagio garlic bread crumbs, herb butter sauce

Chicken Breast Vesuvio garlic, white wine & herbs

Chicken Marsala sautéed mushrooms, dry marsala wine

Chicken Parmigiana breaded, baked with marinara and mozzarella

Chicken Picatta with capers

Grilled Chicken Lemon marinated in garlic and Meyer lemon juice

Herbed Pork Loin, port aujus

Herb Roasted Salmon, lemon dill butter sauce

Homemade Veal Meatballs, marinara sauce

Italian Sausage, sweet peppers and onions

Latin Chicken grilled, cilantro, lime, poblano cream sauce and queso fresco

Orecchiette pasta with rapini, spinach, garlic and oil

Roasted Sirloin of Beef, merlot demi-glaze

Rotolo pasta rolled with spinach and ricotta, topped with marinara and parmesan