

# Shower

\$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