

GARÖZZO'S
RISTORANTE

Banquet Dinner Packages

Package A

1st course

Baked Cannelloni

Pasta crepe filled with veal, beef, and chicken, in tomato cream sauce.

2nd Course

Insalata Casa

Iceberg and romaine lettuce tossed with crushed artichoke hearts, red onions, and pimentos in red wine vinegar and olive oil with Parmigiano cheese.

3rd Course

Chicken Spiedini Garozzo

Marinated chicken breast, skewered, rolled in Italian bread crumbs, grilled, the topped with Amogio.

4th Course

Belfonte's Spumoni Ice Cream

Chocolate, cherry, and pistachio ice cream with bits of dried cherries and Pistachios.

(Entrée served with a side of pasta in our Maggie's Sugo)

\$24.99/Person

Package B

1st Course

Portabella Mushroom & Veal Stuffed Ravioli

Veal and portabella mushroom filled ravioli in a light marsala wine sauce with diced peppers and mushrooms

2nd Course

Insalata Caesar

Romaine lettuce with homemade Caesar dressing, Parmigiano, and croutons.

3rd Course

Combination Platter of Chicken Spiedini Gabriella & Veal Marion

Our signature Spiedini topped with a spicy Diablo sauce and lightly breaded veal, sautéed and topped with Alfredo and artichoke hearts.

4th Course

Cannoli

A light pastry shell filled with sweetened ricotta, almonds and chocolate chips

(Entrée served with a side of pasta with garlic, olive oil and a touch of tomato)

\$29.99/Person

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Package C

1st Course

Heaven & Hell

One pesto ravioli in light gorgonzola cream paired with a jumbo shrimp, sautéed and served with Diablo sauce.

2nd Course

Insalata casa

Iceberg and romaine lettuce tossed with crushed artichoke hearts, red onions, and pimentos in red wine vinegar and olive oil with Parmigiano cheese.

3rd course

½ Chicken Spiedini Garozzo & ½ Bistecca modiga

Our signature chicken Spiedini topped with Amogio & 4oz filet medallion breaded and charbroiled with melted provol cheese topped with a white wine lemon butter sauce with fresh mushrooms.

4th Course

Tiramisu

Lady fingers soaked in espresso, layered with mascarpone cheese, topped with cocoa powder.

(Entrée served with a side of Cavatelli Catania)

\$35.99/Person

Package D

1st course

Gambretti Gaetano/ Pesto Stuffed Ravioli/ Baked Cannelloni

1 large shrimp in a spicy Diablo sauce, 1 pesto stuffed ravioli in gorgonzola cream sauce, and 1 piece of cannelloni in tomato cream sauce

2nd course

Insalata Santa Teresa

Romaine lettuce, red onions, and goat cheese tossed with Dijon vinaigrette, topped with roasted red bell peppers.

3rd course

½ Lobster Spiedini & ½ Bistecca Modiga

Lobster Spiedini topped with lemon and butter & 4oz filet medallion breaded and charbroiled with melted provol cheese topped with a white wine lemon butter sauce with fresh mushrooms.

4th course

Torte di Ricotta con Fragole

Sponge cake layered with sweetened ricotta cheese topped with wild baby strawberries

(Entrée served with a side of Fettuccine Alfredo)

\$42.99/Person