

Banquet Dinner Packages

Package A

1st course

Baked Cannelloni

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

2nd Course

Choice of

Insalata Casa or Insalata Caesar

3rd Course

Chicken Spiedini

Marinated chicken breast, skewered, rolled in Italian bread crumbs, and grilled.

Choice of

Garozzo – Served in Amogio, a blend of olive oil, garlic, lemon juice and herbs served with a side of pasta with Maggie's Sugo

Samantha – Served on fettuccine with artichoke hearts and alfredo sauce

Gabriella – Served on fettuccine in a spicy Diablo Sauce

4th Course

Belfonte's Spumoni Ice Cream

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

\$32.00/Person

Package B

1st Course

Seafood Ravioli Mario

Ravioli filled with shrimp, scallops, and lobster served in a sherry wine sauce with roasted tomatoes, peas, and fresh herbs, topped with Romano cheese

2nd Course

Choice of

Insalata Casa or Insalata Caesar

3rd course

Choice of

Frankie's Chicken – Lightly breaded chicken breast grilled and topped with provolone cheese, sautéed shrimp, and a white wine Dijon cream sauce with onions and peas. Served with linguine in olive oil and garlic

Veal Parmigiano – Breaded Veal, fried and served with Maggie's Sugo and melted fontina cheese served with a side of pasta with Maggie's Sugo

Tortelloni Gina – Tortelloni filled with chicken and prosciutto. Served with mushrooms and peas in alfredo sauce with black pepper

4th Course

Cannoli

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

\$38.00/Person

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

Choice of

Insalata Casa or Insalata Caesar

3rd course

½ Chicken Spiedini Garozzo & ½ Bistecca modiga

Our signature chicken Spiedini topped with Amogio & 4oz filet medallion breaded and charbroiled with melted provolone cheese topped with a white wine lemon butter sauce with fresh mushrooms. Served with a of Cavatelli Catania shell pasta in a crushed tomato sauce with sautéed mushrooms, red onions, red pepper & garlic, topped with romano cheese.

4th Course

Tiramisu

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

\$45.00/Person

Package D

1st course

Veal Portabella Ravioli

Ravioli filled with veal and portabella mushrooms, served with sautéed green peppers, mushrooms and tomatoes in a light marsala sauce.

2nd Course

Insalata Wedge

A wedge of iceberg lettuce with diced tomatoes, gorgonzola cheese, prosciutto, and hard boiled egg, served with creamy Parmigiano dressing

3rd Course

½ Shrimp Spiedini Maggie & ½ Bistecca modiga

Shrimp Spiedini Maggie – Jumbo prawns breaded, skewered and grilled topped with a garlic lemon butter sauce

Bistecca Modiga - 4oz filet breaded and charbroiled with melted provolone cheese topped with a white wine lemon butter sauce.

Served with side of Fettucine Alfredo

4th Course

Choice of

Tiramisu, Lemoncella Torte or Cannoli

\$50.00/Person

*Vegetarian and Gluten free options available on all packages