

Protégé Conference Banquet Menu

This price includes food from the below menu, non-alcoholic beverages (soda, coffee & tea - free refills), one glass of house Chianti wine, 20% gratuity and 8.5% tax. All items are served family style.

Antipasti:

- ☐ **Hot antipasto Platter**, fried ravioli, potato croquettes, stuffed zucchini and mushroom, mussels
- ☐ **Bruschetta**, Italian country bread, garlic olive oil, diced tomatoes, red onions, basil & garlic

Salads:

- ☐ **Mixed Green**, Italian vinaigrette, red onions, pepperoncini, and colossal black & green olives
- ☐ **Warm Tomato & Spinach**, balsamic vinaigrette, tomatoes, red onions, spiced pecans & goat cheese

Pastas:

- ☐ **Ravioli Al Pomodoro**, ricotta and goat cheese filled ravioli topped with a marinara sauce
- ☐ **Rigatoni Positano**, sliced sautéed chicken, eggplant, marinara, fresh mozzarella, Romano, basil & garlic

Entrée:

- ☐ **Salmon Siracusa**, Salmon poached with white wine, lemon juice, olives, artichoke, capers, bruschetta

Side Dishes:

- ☐ **Garlic Mashed Potatoes**, skin-on red potatoes, butter, garlic, Romano cheese & oregano
- ☐ **Roasted Vegetables**, yellow squash, red onions, eggplant, carrots, zucchini & olive oil

Desserts:

- ☐ **Tiramisu**, ladyfingers, dark rum, espresso, zabaglione, mascarpone cheese, topped with cocoa & biscotti (1/2)
- ☐ **Lemon Berry Tart**, Filled with a lemon cream and topped with fresh berries and whipped cream (1/2)