

# Fratelli's Banquet Menus

## HORS D' OEUVRES

Passed canapés & bite size hors d'oeuvres are always a great way to start a party as your guests arrive. These are add on items with purchase of banquet meals.

Priced per piece:

**Portabella Crepes \$ 3.50**

Homemade crepes with fresh mushroom Ricotta topped with a melted gorgonzola sauce

**Fungi Ripieni \$ 3.50**

Mushroom caps stuffed with crab meat, spinach and parmesan cheese

**Goat Cheese Crostini Bruchetta \$ 2.75**

Diced tomatoes in a light mixture of olive oils and basil served on a fresh crostino

**Chicken Skewers \$ 2.50**

Fresh chicken breast with green peppers and Grilled onions

**Mini Ravioli \$ 2.75**

Homemade cheese ravioli topped with marinara sauce

**Italian Meatballs \$ 2.50**

Homemade meatballs with a special marinara sauce

**Salmon Coquettes \$ 3.50**

Fresh Salmon patties deep fried

**Gnocchi \$ 2.50**

Homemade potato spinach dumplings Topped with melted gorgonzola

**Iced shrimp cocktail \$ 3.50**

With spicy cocktail sauce

## SPECIALTY TRAYS

PRICED PER PERSON

These are add on items with purchase of banquet meals.

**Assorted Fresh Fruit \$ 3.95**

Seasonal fruit with dipping sauce

**Assorted Domestic & Imported Cheese \$ 3.50**

Served with crackers

**Antipasto Tray \$3.50**

Sliced prosciutto, ham, provolone cheese, Genoa salami, marinated artichoke hearts, olives marinated mushrooms

**Chicken Penne Pasta \$ 2.75**

Diced tomatoes, pesto chicken

**Bruchetta \$1.75**

Diced tomatoes in a light mixture of olive oils and basil served on a fresh crostino

# LUNCH MENUS

## LUNCH MENU #1

### 1ST COURSE

#### FRATELLI'S HOUSE SALAD

MIXED GREENS, CUCUMBERS, TOMATOES, PEPPERONCINI PEPPERS, CREAMY ITALIAN DRESSING

### 2ND COURSE

#### POLO PICCATA

BREAST OF CHICKEN SAUTEED WITH CAPERS & MUSHROOMS IN A LEMON BUTTER WHITE WINE SAUCE WITH SAUTEED VEGETABLES WITH GARLIC MASHED POTATOES

### 3RD COURSE

#### DESSERT

CHOCOLATE CAKE

\$24.95 PER PERSON

## LUNCH MENU #2

### 1ST COURSE

#### FRATELLI'S HOUSE SALAD

MIXED GREENS, CUCUMBERS, TOMATOES, PEPPERONCINI PEPPERS, CREAMY ITALIAN DRESSING

### 2ND COURSE

#### LASAGNA BOLOGNESE

LAYERS OF FRESH PASTA FILLED WITH BOLOGNESE MEAT SAUCE, RICOTTA AND PARMESAN CHEESE, BAKED AND TOPPED WITH TOMATO BASIL SAUCE

### 3RD COURSE

Assortment of Dessert

\$22.95 PER PERSON

## LUNCH MENU #3

### 1ST COURSE

#### INSALATA DEI CASARI

ROMAINE LETTUCE AND CROUTONS TOSSED WITH OLIVE OIL, GARLIC, ANCHOVY, PARMESAN CHEESE & EGG AND CAESAR DRESSING

### 2ND COURSE

#### POLO MARSALA

BREAST OF CHICKEN, SAUTEED WITH MUSHROOMS IN A SWEET MARSALA WINE REDUCTION SAUCE AND SAUTEED WITH SEASONAL VEGETABLES AND MASHED POTATOES

### 3RD COURSE

#### DESSERT

#### CANNOLI

FILLED WITH WHIPPED CREAM WITH TOASTED PISTACCHIO NUTS

\$29.95 PER PERSON

## LUNCH MENU #4

### 1ST COURSE

#### INSALATA DEI CASARI

ROMAINE LETTUCE AND CROUTONS TOSSED WITH OLIVE OIL, GARLIC, ANCHOVY, PARMESAN CHEESE & EGG AND CAESAR DRESSING

### 2ND COURSE

#### VITELLO MARSALA

SLICED VEAL SAUTEED AND SERVED WITH MUSHROOMS IN MARSALA WINE REDUCTION SAUCE WITH SEASONAL VEGETABLES AND MASHED POTATOES

### 3RD COURSE

#### DESSERT

Assortment of Fratelli's Deserts

\$31.95 PER PERSON

# DINNER MENUS

## DINNER MENU #1

### 1ST COURSE

#### FRATELLI'S HOUSE SALAD

MIXED GREENS, CUCUMBERS, TOMATOES, PEPPERONCINI PEPPERS, CREAMY ITALIAN DRESSING

### 2ND COURSE

#### LASAGNA BOLOGNESE

LAYERS OF FRESH PASTA FILLED WITH BOLOGNESE MEAT SAUCE, RICOTTA AND PARMESAN CHEESE, BAKED AND TOPPED WITH TOMATO BASIL SAUCE

### 3RD COURSE

#### DESSERT

CARROT CAKE

CHOCOLATE CAKE

\$24.95 PRICE PER PERSON

## DINNER MENU #2

### 1ST COURSE

#### FRATELLI'S BERRY SALAD

MIXED GREENS, PEACHES AND SEASONAL BERRIES WITH HOMEMADE RASPBERRY DRESSING

### 2ND COURSE

#### CHICKEN MARSALA

SERVED WITH GARLIC MASHED POTATOES AND SEASONAL VEGETABLES

### 3RD COURSE

#### DESSERT

CHOCOLATE CAKE WITH RASPBERRY SAUCE

\$31.95 PER PERSON

## **DINNER MENU #3**

### **1ST COURSE**

#### **FRATELLI'S HOUSE SALAD**

MIXED GREENS, CUCUMBERS, TOMATOES, PEPPERONCINI PEPPERS, CREAMY ITALIAN DRESSING

### **2ND COURSE**

#### **CHICKEN PICCATA**

BREAST OF CHICKEN SAUTEED WITH CAPERS & MUSHROOMS IN A LEMON BUTTER WHITE WINE SAUCE WITH SAUTEED VEGETABLES WITH GARLIC MASH POTATOES

### **3RD COURSE**

Assortment of Desserts

\$31.95 PER PERSON

## **DINNER MENU #4**

### **1ST COURSE**

#### **INSALATA DI PERE**

SLICED PEARS TOPPED WITH MELTED GORGONZOLA CHEESE ON A BED OF SPINACH WITH VINIAGRETTE DRESSING

### **2ND COURSE**

#### **PESCE ROSSO**

PAN SEARED REDFISH SAUTEED WITH GARLIC, WHITE WINE AND LEMON BUTGTER SAUCE, TOPPED WITH JUMBO LUMP CRAB MEAT. SERVED WITH PARMESEAN RISOTTO AND SAUTEED SPINACH

### **3RD COURSE**

Assortment of Desserts

\$36.95 PER PERSON

## **DINNER MENU #5**

### **1ST COURSE**

#### **INSALATA DEL SPINACI**

SPINACH, CRISPY PANCETTA, MUSHROOMS, CHOPPED EGGS, GOAT CHEESE, WARM HONEY BALSAMIC VINAIGRETTE

### **2ND COURSE**

#### **LAMB CHOPS**

WITH GARLIC MASHED POTATOES & SEASONAL VEGETABLES AUSTRALIAN LOLLIPOP CHOPS, GRILLED TOPPED WITH A RED WINE REDUCTION SAUCE

### **3RD COURSE**

#### **DESSERT**

CHOCOLATE CAKE TOPPED WITH RASPBERRY SAUCE

\$44.95 PER PERSON