



# Plated Dinners

75 guest minimum for all Plated Dinners, which also require place card seating and numbered tables. Choices (except for Entrée) must be the same for your entire guest list. Prices include Homemade Italian Bread & our Signature Focaccia Chips with Herbed Garlic Butter. Prices do not include sales tax and are subject to change.

## entrée selections

### Chicken

Chicken Piccata with a Fresh Lemon & Caper Sauce  
Chicken Marsala with Mushrooms  
Garlic Roasted Chicken Vesuvio with Spring Peas  
Chicken Parmigiana layered with Fresh  
Marinara Sauce & Three Cheeses  
Oven Roasted Rosemary Chicken

### Vegetarian

Spinach Lasagna layered high with  
Mozzarella & Ricotta Cheeses & Homemade Sauce  
  
Pasta Primavera with the Freshest Seasonal Vegetables  
in a Garlic & Olive Oil Toss  
  
Eggplant Parmesan with Fresh Marinara & Three Cheeses  
  
Ricotta and Goat Cheese Stuffed Eggplant Rollatini  
with Roasted Garlic, Basil & Tomato Sauce

### Pork

Char-grilled Center Cut Pork Chops;  
BBQ, Teriyaki or Vesuvio Style  
  
Roasted Pork Tenderloin with Homemade Gravy

### Fish

Char-grilled Pepper Crusted Norwegian Salmon  
with Dill Beurre Blanc  
  
Char-grilled Grouper Oreganata  
  
Swordfish Piccata with a Fresh Lemon & Caper Sauce

### Veal

Veal Piccata with a Fresh Lemon & Caper Sauce  
Veal Marsala with Mushrooms  
Veal Parmigiana layered with Fresh  
Marinara Sauce & Three Cheeses

### Beef

All Beef items will be cooked medium  
unless otherwise specified.  
  
Slow Roasted Prime Rib of Beef  
with Horseradish Crème Sauce  
  
Seared & Roasted Tenderloin of Beef  
with a Mushroom & Red Wine Reduction  
  
Char-grilled N.Y. Strip Steak with Herbed Garlic Butter,  
crowned with Crispy Fried Leeks

## plated appetizers

please choose one

Louisiana Crabcakes with Remoulade Sauce  
Wild River Salmon Cakes with Citrus Aioli & Fried Leeks  
Chicken Pot Stickers on a bed of Toasted Sesame Noodles with Peanut Sauce  
Mushroom Stuffed Fried Ravioli tossed with Garlic, Olive Oil & Shaved Parmesan  
Penne Pasta with Tomato Cream Sauce and Eggplant

## vegetables

please choose one

Grilled Seasonal Vegetable Medley  
Grilled Asparagus Spears with Melted Butter  
Tender Baby Carrots with Brown Sugar Glaze  
Broccoli Florets with Toasted Pine Nuts

## potatoes & rice

please choose one

Piped Whipped Potatoes  
Double Baked Potatoes with Sour Cream & Scallions  
Vesuvio Style Potatoes with Fresh Spring Peas and Roasted Garlic  
Oven Roasted Rosemary Potatoes  
Wild Rice Pilaf  
Penne Pasta with Tomato Cream Sauce and Eggplant

## salads

please choose one

Italian Mozzarella Salad with Red Onion, Tomatoes, Mozzarella Cheese, Black Olives & Pepperoncini, served with our Homemade Italian Dressing  
Caesar Salad tossed with Crispy Croutons served with Caesar Dressing  
Insalata Roma with Roasted Red Peppers, Artichoke Hearts, Red Onion, Black Olives & Gorgonzola Cheese, served with our Homemade Italian Dressing  
Southwest Chopped Salad with Seasoned Chicken, Bacon Corn, Tomatoes, Scallions & Gorgonzola Cheese tossed with Ranch Vinaigrette Dressing, and topped with Crispy Tortilla Strips  
Tender Leaf Spinach Salad with Bacon and Chopped Egg; drizzled with Sweet & Sour Dressing  
Insalata Caprese with Thinly Sliced Tomatoes, Fresh Mozzarella & Basil; drizzled with our Homemade Italian Dressing



## desserts

please choose one

Homemade Tiramisu presented on a plate dusted with Cocoa Powder & garnished with Coffee Beans  
Fresh Strawberry Cheesecake with Graham Cracker Crust atop a pool of Homemade Caramel Sauce  
Marcello's Carrot Cake layered high with Raisins, Walnuts & Cream Cheese Frosting  
Moist & Delicious German Chocolate Cake presented on a plate dusted with Powdered Sugar  
Chocolate Mousse Cake presented on a pool of Fresh Raspberry Sauce with Whipped Cream & Fresh Raspberries  
Cannoli Martini - A Pistachio rimmed martini glass piped with our special blend of Cannoli filling, drizzled with Chocolate Sauce & garnished with Mini Cannoli Shells