



Plated Dinners

Plated dinners are booked for a four hour period and require place card seating and numbered tables. Choices (except for entrée) must be the same for your entire guest list. Price includes Homemade Italian Bread & our Signature Focaccia Flatbread with Herbed Garlic Butter, unlimited Soft Drinks and Coffee Service. Prices do not include sales tax or service charge and are subject to change.

entrée selections

Chicken

Chicken Piccatta 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 Piccatta with a Fresh Lemon & Caper Sauce

Veal

Veal Piccatta 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