

Lunch Menu

Specializing in Private Functions

Beverage Menu

<i>Premium Open Bar</i>	\$16.95 per guest
<i>Beer, Wine & Sangria</i>	\$11.95 per guest
<i>Champagne Toast</i>	\$2.95 per guest
<i>Champagne Punch</i>	\$3.95 per guest
<i>Sangria Punch</i>	\$5.95 per guest
<i>Unlimited Bloody Mary & Mimosas</i>	\$7.95 per guest
<i>Wine Bottles by Consumption</i>	\$36.00 per guest
<i>Unlimited Cappuccino & Espresso</i>	\$3.25 per guest

Premium Open Bar To Include:

Tito's • Absolut • Ketel One • Tanqueray • Bombay Dry Gin
Captain Morgan • Bacardi • Bulleit Bourbon
Johnnie Walker Red • Seagram's 7 • Jose Cuervo • Don Julio
Dewar's • Glenlivet
(Excludes Shots)

Children's Menu \$19.95 per child

Penne Pasta

and

Chicken Fingers with French Fries

Gluten-Free & Vegetarian Options Available

Minimum of 40 guests

Sienna Lunch Menu

Salad

Choice Of One

Baby Field Greens Salad

Sliced Granny Smith Apples, Dried Cranberries and Candied Walnuts over Field Greens
Lemon Thyme Vinaigrette

Caesar Salad

Crispy Romaine Lettuce with Parmigiano Reggiano Cheese and Herb Croutons

And/Or

Pasta

Choice Of One

Imported De Cecco Farfalle Pasta

With Sautéed Exotic Mushrooms and Green Peas
Fresh Tomato Sauce with a Touch of Cream

Imported De Cecco Penne Alla Vodka

With Prosciutto and Peas

Main Course

Choice Of Three

Pan Seared Chicken Breast

With Sun Dried Tomatoes and Asparagus
Lemon Butter Sauce

Garlic and Herb Roasted Shrimp

Topped with Herb Bread Crumbs

Pork Tenderloin

with Apricot Demi Sauce

Sliced Flank Steak (\$2.00 Surcharge)

with Port Wine Sauce

Veal Scaloppini (\$3.00 Surcharge)

with Exotic Mushrooms
In a Marsala Wine Sauce

Served with Seasonal Vegetables and Roasted Potatoes

Occasion Cake or Assorted Cookies • 100% Colombian Coffee, Tea and Unlimited Soft Drinks

Weekday Luncheon: 3 Courses - \$24.00 per guest | 4 Courses - \$29.00 per guest

Weekend Luncheon: 3 Courses - \$30.00 per guest | 4 Courses - \$35.00 per guest

Excludes Tax and Gratuity

Avellino Lunch Menu

Salad

Choice Of One

Lorenzo House Salad

With Aged Balsamic Vinegar and Virgin Olive Oil

Baby Field Greens Salad

With Fennel and Fresh Orange
Lemon Thyme Vinaigrette

And/Or

Pasta

Choice Of One

Imported De Cecco Penne Pasta

with Roasted Eggplant and Zucchini
Fresh Tomato and Basil Sauce

Imported De Cecco Penne Alla Vodka

With Prosciutto and Peas

Main Course

Choice Of Three

Filet of Sole Lorenzo

With Herb Roasted Tomato and Lemon Pepper Olive Oil

Sauteed Chicken Breast

With Roasted Artichokes, Shitake Mushrooms, and Capers
In a Pinot Grigio Wine Sauce

Herb Marinated Pork Tenderloin

with Au Jus

Sliced Flank Steak (\$2.00 Surcharge)

with Port Wine Sauce

Veal Scaloppini Picatta Style (\$3.00 Surcharge)

Scaloppini of Veal Topped with Capers
In a Lemon and White Wine Sauce

Served with Seasonal Vegetables and Roasted Potatoes

Occasion Cake or Assorted Cookies • 100% Colombian Coffee, Tea and Unlimited Soft Drinks

Weekday Luncheon: 3 Courses - \$24.00 per guest | 4 Courses - \$29.00 per guest

Weekend Luncheon: 3 Courses - \$30.00 per guest | 4 Courses - \$35.00 per guest

Excludes Tax and Gratuity

Lunch Menu Enhancements

Brunch Display **\$4.95** per guest

Sliced Seasonal Fruit • Assorted Danishes and Muffins • Fresh Baked Croissants
Served with Cream Cheese, Butter and Jam

Tuscany Display **\$12.95** per guest

Prosciutto di Parma and Seasonal Melons • Cremini Mushroom Salad
Lemon Roasted Artichokes • Fire Roasted Tricolor Peppers
Marinated Bocconcini • Assorted Bruschetta and Focaccia • Regional Olives
Salumeria Display of Assorted Regional Hot and Sweet Sausage

Half Hour of Passed Hors d'oeuvres **\$8.95** per guest

Hot Antipasto First Course **\$5.95** per guest

A sampling of Hot Appetizers including:
Mozzarella en Carozza • Baked Clams • Shrimp Oreganata • Stuffed Mushroom • Fried Calamari

Cold Antipasto First Course **\$5.95** per guest

A sampling of Cold Tuscany Antipasto including:
Roasted Peppers • Prosciutto di Parma and Soppressata • Mixed Mushroom Salad
Bocconcini Mozzarella and Cherry Tomatoes

Dessert Enhancements

Fresh Fruit Platters **\$3.25** per guest

Chocolate Dipped Fruit Platters **\$3.75** per guest

Tray of Cookies per Table **\$2.50** per guest

Tray of Pastries per Table **\$3.50** per guest

Chocolate Fountain Station **\$6.95** per guest

Seasonal Fresh Fruit, Pretzel Rods, Potato Chips, Marshmallows