

DINNER MENUS

The Empress Room



We offer two banquet rooms for your convenience, minimum requirements apply to each room. Room fees may apply.

Menus are suggestions only, we can customize a menu that will satisfy all likings and budgets.

Prices include four hours of room use, linen table covers, choice of color linen napkin, china & flatware.

See the Beverage Package menu for all our drink options.

We offer a full line of cakes, pies, mini desserts & more!

DINNER BUFFET: *The Empress Room*

Includes: Dinner Rolls & Butter; Iced Tea, Regular & Decaf. Coffee and Hot Tea

SALAD

(CHOICE OF ONE)

House Salad with Assorted Dressings
Classic Caesar Salad

PASTA

(CHOICE OF ONE)

Penne Ala Vodka
Baked Stuffed Shells
Pasta Primavera
Penne in Marinara Sauce
Farfalle w/ Peas, Sun-Dried Tomatoes in a Parmesan Cream Sauce
Italian Style Mac n Cheese

VEGETABLE & STARCH

(CHOICE OF TWO)

Green Beans Almandine
Seasonal Vegetable Medley
Rice Pilaf
Sautéed Broccoli
Roasted Red Potatoes
Red Skin Mashed Potatoes
Broccoli Rabe (add \$1.00 pp)
Asparagus (call for pricing)

ENTRÉES

(CHOICE OF TWO*)

Sausage Scaloppini
Beef Marsala
House-Made Meatballs
Parmesan Crusted Tilapia
Chicken – choose your style (Marsala, Picatta, Francaise, Parmesan)
Baked Salmon
Rosemary Roasted Pork Loin
Carved Top Round
Carved Prime Rib (add \$3.00 pp)
Chicken Messina (topped w/ broccoli rabe & sharp provolone) (add \$1.00 pp)

DESSERT

(CHOICE OF ONE)

Cheese Cake w/ Fruit Topping
Strawberry Short Cake
Triple Chocolate Cake
Carrot Cake
Tiramisu Cake
Cannoli Cake
Mini Assorted Italian Pastries (add \$1.00 pp)

\$28.95 PER PERSON

Plus 6% sales tax and 20% service charge

**Add an additional Entrée for \$3.00 per person*

WHERE TRADITIONS GET STARTED

SEATED DINNER: *The Empress Room*

All Seated Dinners Include: Salad, Entrée, Vegetable, Starch, Dessert, Rolls & Butter; Iced Tea, Regular & Decaf. Coffee and Hot Tea

APPETIZERS & SOUPS (OPTIONAL)

(ADD \$2.00 PP)

Medley of Fresh Seasonal Fruit
Minestrone Soup
Vegetable Beef Barley
Chicken Noodle
Italian Wedding

SALAD

(CHOICE OF ONE)

Mixed Greens
Caesar Salad

STARCH

(CHOICE OF ONE)

Roasted Red Bliss Potatoes
Rice Pilaf
Garlic Mashed Potatoes

VEGETABLE

(CHOICE OF ONE)

Chef's Choice

DESSERT

(CHOICE OF ONE)

Cheese Cake w/ Fruit Topping
Strawberry Short Cake
Triple Chocolate Cake
Carrot Cake
Tiramisu Cake
Cannoli Cake
Mini Assorted Italian Pastries (add \$1.00 pp)

ENTRÉES

(CHOICE OF TWO)

Chicken Marsala \$24.95 pp
Sautéed with Mushrooms in a Marsala Wine Sauce

Chicken Picatta \$24.95 pp
Sautéed with Capers in a Lemon & White Wine Sauce

Chicken Francese \$24.95 pp
Dipped in Egg Batter with White Wine Sauce

Chicken Lauren \$25.95 pp
Pan seared, topped with Spinach & Asiago

Roast Pork Tenderloin \$24.95 pp
Topped with Roasted Red Peppers & Gravy

Prime Rib of Beef \$27.50 pp
8 oz. cut, served with Aus Jus

New York Strip Steak \$28.95 pp

Filet Mignon \$32.95 pp
Topped with Crispy Fried Onions

Veal Picatta \$27.95 pp
Sautéed with Capers in a Lemon & White Wine Sauce

Veal Marsala \$27.95 pp
Sautéed with Mushrooms in a Marsala Wine Sauce

Broiled Flounder \$28.50 pp
Stuffed with Crab Imperial

Sautéed Crab Cakes \$28.95 pp
With a Herb Butter Sauce

Flounder Francese \$27.95 pp
Dipped in Egg Batter with White Wine Sauce

Grilled Salmon \$27.95 pp
Topped with a Dill Cream Sauce

**Ask your catering specialist about
combination entrée dishes**

WHERE TRADITIONS GET STARTED

POLICIES & INFORMATION

MINIMUMS

(EVENING/DINNER)

Monday - Thursday (4pm-12am): 50 adults

Friday - Sunday (4pm-12am): 80 adults

Guest's tables will be set-up based on paid attendance, additional guest tables will be billed at \$25.00 per table.

DEPOSITS

For a Wedding we request a \$500.00 deposit.

All other events we require a \$200.00 deposit.

All deposits are Non-Refundable and Non-Transferable. A signed contract along with deposit is required to hold event date, events will not be considered booked without deposit and signed contract.

PAYMENT

For Weddings the final guest guarantee and payment are due 10 days prior to event date. Final payment can be made with personal check or cash, if paying by credit card a 3% administration fee will be added to final cost. For all other events the final guest guarantee is due 5 days prior to the event and final payment due on the day of event.

MENU SELECTIONS

Final meal selections and tentative guest count are due 30 days prior to event date. Meal breakdown is due 5 days prior to event. The client will be responsible for providing the appropriate means to signifying Entrée selections to their guests. The banquet coordinator will provide suggestions.

FOOD AND DIETARY POLICIES

Paravati Catering Group is proud of their kitchen staff. Therefore, we do not permit food to be brought in to be served with the exception of specialty cakes (we do offer bakery services). Due to certain liabilities no food is permitted to be removed from the premises. Special menu requests; such as vegetarian and children's menus will be honored and priced accordingly.

LIQUOR SERVICE

All liquor will be provided by the client. Due to certain liabilities, alcohol must be served by approved list of bartenders that will be provided by Paravati Catering Group.

DECORATIONS

No glitter or confetti of any kind is permitted on premises. No hanging of decorations on walls is permitted. Decorations brought in by client must be removed at the end of event. Client will have access to booked room(s) one (1) hour prior to event start time, unless pre-arranged by management.