

Plated Dinner Menu

Herb Crusted Baby Lamb Chops

Red Wine Demi-Glace

Roast Sirloin of Beef

Herbed Rosemary and Garlic Rub / Pan gravy

Boneless Prime Rib

Herbed Crusted / Au Jus

Filet Mignon (Choice of 6 or 8oz portions)

Red Wine Cremini Mushroom Demi-Glace

Chianti Braised Beef

Mushroom Ragu Truffle Oil

Pan Roasted Statler Chicken

Sage Stuffing / Pan gravy

Stuffed Boneless Chicken Breast

Sage Bread Stuffing or Seasoned Basmati Rice

Chicken Saltimbocca

Thinly sliced Prosciutto, Fontina Cheese, Sage, Brown Butter Sauce

Center Cut Stuffed Pork Loin

Spinach and Three Cheese or Apple Sage Stuffing

Pan Seared Atlantic Salmon

Honey Rosemary Glaze

Roasted Halibut

Lobster Bisque

Captain Cut Cod

Herbed Panko Breading

All above entrée selections include choice of salad below, Chef's Suggested Choice of Vegetable and Starch, Assorted Dinner Rolls, Freshly Brewed Coffee/Tea, Table Linens, Napkins, and China.

Traditional Caesar Salad with Herbed Croutons and Shaved Parmesan

Tossed Salad with English Cucumber

Tomatoes, Bermuda Red Onion, Black Olives, and Italian Vinaigrette

Mixed Field Greens Salad with Goat Cheese, Candied Pecans, Dried Cranberries, Red Onion, and Zinfandel Vinaigrette

Suggested Add-Ons Available*:

Homemade Chicken Escarole Soup

Lobster Bisque with Sherry

Butternut Squash Bisque with Apple Chutney

Penne Pasta or Three Cheese Ravioli with Marinara or Bolognese

Fettucine Alfredo or Carbonara

Mushroom Ravioli with Truffle Cream Sauce

Butternut Squash Ravioli with Sage Brown Butter Sauce

Garlic Marinated Shrimp

Baked Stuffed Shrimp

Pan Seared Crab Cake with Red Pepper Aioli

Pan Seared Diver Scallops
Lobster Tail

Accompaniments

Starch Choices:

Creamy Whipped Potatoes
Italian Oven Roasted Potatoes
Red Bliss Oven Roasted or Mashed Potatoes
Three Cheese Delmonico Potatoes*
Baked Potato with Sour Cream*
Traditional Rice Pilaf with Baby Spinach and Red/Green Peppers
Parmesan Risotto*

Vegetable Choices:

Fresh String Beans with Butter or Garlic and Roasted Red Peppers
Buttered Spring Peas
Maple Glazed Roasted Baby Carrots
Seasoned Oven Roasted Rainbow Carrots*
Butternut Squash*
Seasonal Roasted Vegetable Medley
Seasoned Roasted Asparagus with Olive Oil Drizzle*

*Additional Charge

All menu selections above include assorted rolls and butter, freshly brewed coffee/decaf/tea service, china, linens, choice of colored napkin. Any Plated Menu Selection can be customized with Family Style Selection (subject to additional charge).

Menu pricing does not include waitstaff. Waitstaff will be determined when final count is given.

Guarantee and Final Details Due 5 Days Prior To Function.

Before placing your order, please inform us if a person in your party has a food allergy.

Fasano's Catering is happy to work with you to customize any of our suggested menu selections to meet your desired preferences. Let us help you create your personalized menu for your Wedding, Social, or Corporate Event.