

Barolo Select - Dinner

\$55 pp*

Each guest may choose from the following menu selections

APPETIZER PLATTER - Choose two

Zucchini Fritte, Italian Nachos, Miniature Italian Meatballs, Crispy Calamari, Mussels, Bruschetta, Miniature Crabcakes

SALAD

Travinia House, Caesar, Granny Smith Apple, Spinach & Goat Cheese

MAINS

Madeira Filet †**

Madeira wine demi glace, cremini mushrooms, garlic mashed potatoes

Grouper Piccata

Seasoned flour, pan seared, lemon caper beurre blanc, Tuscan risotto

Tuscan Grilled Pork Chop †**

Port wine reduction, smoked gouda macaroni & cheese w/pancetta

Mirian's Pescatore †**

Spicy lobster broth, shrimp, scallops, mussels, white fish, linguine, cream

Chicken or Veal Marsala†

Marsala demi glace, cremini mushrooms, fontina, herbed capellini

DESSERTS

Chef's Selected Platter of Desserts

Coffee, Tea & Sodas included

Ask our Catering Manager about vegetarian, vegan or gluten-free options.

* May be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition.

** 4% banquet fee & all applicable taxes added

† Gluten-free or can be prepared gluten-free