



Created Specifically for Forrestal's Parmenter Street Gallery

## Dessert Menu

* <b>Assorted Cookie Basket</b> .....	\$71.50	\$123.00
Assorted cookies, bakery freshness, 1 and 2 ounce size. Flavors include, but not limited to: Oatmeal raisin, Chocolate Chip, Sugar, Peanut butter, Macadamia nut and M & M chocolate cookies.		
* <b>Assorted Dessert Bars #1</b> .....	\$105.00	\$182.00
Variety #1: Granny apple, Oreo cheesecake, Toffee cheesecake & Marble cheesecake		
* <b>Assorted Dessert Bars #2</b> .....	\$105.00	\$182.00
Variety #2: Key lime, Caramel Apple, Irish cream and Oreo dessert bars.		
* <b>Assorted Dessert Display</b> .....		\$395.00
An assortment of five of the previous desserts you can choose with seasonal considerations, displayed on trays and baskets. Over a 150 dessert pieces, Sorry only one size. The Chocolate fountain counts as two dessert choices.		
<b>Assorted Truffles</b> .....	\$1.75 each	Minimum of 25
Dark, Milk and White Chocolate filled with mint, hazelnut or fruit.		
* <b>Chocolate Brownies</b> .....	\$85.00	\$130.00
Homemade goodness is put into each and every one of these fudge brownies. Choose from frosted or unfrosted.		
* <b>Chocolate covered Strawberries</b> .....	\$2.50 each	Minimum of 25
A seasonal treat made from Vine fresh, sweet large strawberries, dipped in either Milk Chocolate or a deep dark chocolate.		
* <b>Chocolate Fountain</b> .....		\$325.00
Rich milk Chocolate, swirling in a champagne flowing fountain. Served with bowls of marshmallows, pretzels, angel food cake, strawberries, pineapple and shortbread cookies.		
* <b>Chocolate or vanilla pudding stuffed pastry puffs.</b> .....	\$71.50	\$123.00
Homemade Pastry puff are filled with a chocolate ( or vanilla) whipped cream filling and topped with powdered sugar.		
* <b>Cinnamon Apple Crisp</b> .....	\$97.50	\$182.50
Cinnamon apple bars with a brown sugar crumble crust and topped with a dollop of whip cream.		
* <b>Fruit Pies</b> .....		\$30.00 each
Sold by the pie and serves 6 to 8. Your choice of Apple, Cherry, Pumpkin and Lemon		
* <b>Sheet cake with frosting</b> .....	\$97.50	\$175.00
Comes in a variety of flavors and colors.		
* <b>Strawberry Shortcake (seasonal)</b> .....	\$145.00	\$257.95
Squares of Soft angel food cake, topped with puree fresh strawberries and whipped cream		
* <b>Tangy Lemon Bars</b> .....	\$97.50	\$182.00
Tender crust with a cream lemon filling.		



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Bruschetta & Crostini Menu**

<b>Braised Pepper Bruschetta</b> ... Red and yellow peppers are cooked down until sweet and soft ..	<b>\$85.00</b>	<b>\$145.00</b>
and topped on a toasted Roma bread slice with fresh basil and olive oil.		
<b>Bruschetta Ala Muffaletta</b> ... Spanish green olives, Kalamata, red onion, Dijon mustard and .	<b>\$105.00</b>	<b>\$195.00</b>
olive oil on a toasted sourdough slice.		
<b>Bruschetta with Garlic Shrimp</b> ... Classic & upscale, toasted Italian bread slice and Italian ...	<b>\$105.00</b>	<b>\$195.00</b>
parsley leaves with olive oil.		
<b>Cauliflower Crostini</b> ... A different choice for your vegetarian lovers, using cauliflower, .....	<b>\$91.00</b>	<b>\$162.50</b>
onion, garlic and fennel, mix is put on top of a toasted seasoned bread		
<b>Crab meat Crostini with Chives and Creme Fraiche</b> ... Crab meat, celery heart, green .....	<b>\$95.00</b>	<b>\$175.00</b>
onions hot pepper sauce and Jack cheese grace slices of baguette bread		
<b>Fresh Parmesan cheese &amp; mushroom Crostini</b> ... As the title states, fresh parmesan and .....	<b>\$95.00</b>	<b>\$165.00</b>
mushrooms and mixed and topped on a toasted Roma bread slice		
<b>Grilled Steak Bruschetta</b> ... Boneless slow roasted top sirloin, fresh mozzarella cheese and ...	<b>\$117.00</b>	<b>\$227.50</b>
spinach top a toasted french roll slice.		
<b>Oyster Bruschetta</b> ... It is as different as it sounds, but if you like oysters, go for it, mixed .....	<b>\$117.50</b>	<b>\$195.00</b>
with prosciutto and fresh mozzarella on a toasted french bread slice.		
<b>Peach, Strawberry and Banana Bruschetta</b> ... This Bruschetta is truly different but .....	<b>\$91.00</b>	<b>\$162.50</b>
excellent, strawberries, peaches, bananas, yogurt on a cinnamon toasted Roma bread topped with toasted coconut and drizzled honey.		
<b>Pesto Chicken Bruschetta</b> ... Pan fried chicken breast with basil pesto and fresh tomato on a .	<b>\$105.00</b>	<b>\$195.00</b>
toasted sourdough slice.		
<b>Portabella Bruschetta</b> ... Portabella Mushrooms, fresh baby spinach and fresh mozzarella .....	<b>\$91.00</b>	<b>\$162.50</b>
<b>Prosciutto, tomato and olive Bruschetta</b> ... Cherry tomatoes, garlic, prosciutto, kalamata .....	<b>\$91.00</b>	<b>\$165.00</b>
olives and fresh ground pepper topping a toasted sourdough bread slice.		
<b>Roast Beef and Arugula Crostini with Olive-Red Pepper relish</b> ... Rare roast beef, arugula, .	<b>\$85.00</b>	<b>\$156.00</b>
roasted read peppers and goat cheese, tops Roma bread toasts		
<b>Roma Tomato &amp; Fresh Mozzarella cheese Bruschetta</b> ... Fresh chopped Roma tomatoes, .....	<b>\$91.00</b>	<b>\$162.50</b>
combined with olive oil, garlic and parsley, covers a toasted Roma bread with melted fresh mozzarella cheese. Our signature item.		
<b>Smoked Salmon &amp; Goat cheese Crostini</b> ... Goat Cheese, smoked salmon, lemon zest and ....	<b>\$105.00</b>	<b>\$195.00</b>
olive oil over a toasted french bread slice.		
<b>Tomato and Avocado-Goat Cheese Crostini</b> ... Avocado, goat cheese and fresh tomatoes .....	<b>\$91.00</b>	<b>\$175.00</b>
and basil on top of baguette slices.		
<b>Walnut, Arugula &amp; Gorgonzola Crostini</b> ... Crumbled Gorgonzola, finely chopped Arugula ..	<b>\$95.00</b>	<b>\$165.00</b>
and toasted walnuts on a toasted baguette slice.		



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## **Appetizers**

The 1st price is for approximately 50 pieces, 2nd is for 100, unless otherwise noted.  
With platters and dips the first cost will accommodate 40 to 50 people and second 90 to 100 people.

### **Hot, Per 50 / 100 pieces**

<b>Bacon wrapped Scallops</b> .....	<b>\$117.00</b>	<b>\$227.50</b>
Jumbo Scallops wrapped with a thick cut apple smoked bacon. Held in a soy/teriyaki sauce.		
<b>Bacon wrapped water chestnuts</b> .....	<b>\$78.00</b>	<b>\$143.00</b>
A time tested favorite, whole chestnuts wrapped with thick cut apple bacon and held in a soy / teriyaki sauce.		
<b>Baked Brie cheese</b> .....		<b>\$143.00</b>
Wheels of gourmet Brie, covered by a puff pastry and surrounded by either Apricot or Strawberry jam sauce. Served with gourmet crackers. Sorry only one size.		
<b>Baked Pecan-chicken Wings with a spicy dipping sauce</b> .....	<b>\$97.50</b>	<b>\$162.50</b>
Crushed pecans completely coat a party wing, then baked and served with a special dipping sauce.		
<b>Calgary Hot Wings, spicy and delicious</b> .....	<b>\$97.50</b>	<b>\$162.50</b>
<b>Capital Munich BBQ skewered rib meat</b> .....	<b>\$117.00</b>	<b>\$227.50</b>
Pure beef rib meat, skewered, grilled and then slow roasted with a Capital Munich Beer BBQ sauce.		
<b>Cheddar Stuffed Mushrooms</b> .....	<b>\$85.00</b>	<b>\$143.00</b>
Diced Mushroom mixed with almonds, red onion, butter and cheddar cheese.		
<b>Coconut Shrimp Wontons</b> .....	<b>\$117.50</b>	<b>\$227.50</b>
Shrimp, coconut, cream cheese and shrimp sauce pressed into a wonton skin and deep fried, served with a shrimp & honey sauce.		
<b>Crab Florentine Portabella Mushrooms</b> .....	<b>\$117.00</b>	<b>\$214.50</b>
A wonderful appetizer with lump crab meat, cheese, bread crumbs and hot sauce.		
<b>Cranberry cocktail meatballs</b> .....	<b>\$75.00</b>	<b>\$140.00</b>
Cornflakes replace breadcrumbs and meatballs are broiled and seeped in a sauce of cranberry, chili sauce, brown sugar and lemon juice		
<b>Greek Mushrooms</b> .....	<b>\$71.50</b>	<b>\$117.00</b>
Large mushrooms, marinated in a spicy mixture, makes you want to eat one right after another.		
<b>Miniature Italian Style Meatballs</b> .....	<b>\$78.00</b>	<b>\$143.00</b>
Homemade flavorful meatballs, slow simmered in a homemade tomato sauce with parmesan cheese.		
<b>Miniature pork eggrolls</b> .....	<b>\$85.00</b>	<b>\$143.00</b>
Served with hot mustard and sweet/sour sauce.		
<b>Miniature vegetable eggrolls</b> .....	<b>\$85.00</b>	<b>\$143.00</b>
Served with hot mustard and sweet/sour sauce.		
<b>Party Wings baked in Munich BBQ or Teriyaki sauce.</b> .....	<b>\$78.00</b>	<b>\$145.00</b>
Party wings in the sense that they are meaty and large, choose the sauce, enjoy the taste.		



<b>Peppered Tuna Skewers with Wasabi Mayonnaise</b> .....	<b>\$119.00</b>	<b>\$227.50</b>
Pretty, sophisticated and easy to eat.		
<b>Roasted Prime Rib.</b> .....	<b>\$162.50</b>	<b>\$253.50</b>
Select Prime Rib, seasoned with northwoods seasoning and slow roasted. Shaved and served with Petite Cocktail Rolls and a horseradish chive cream sauce.		
<b>Rumaki</b> .....	<b>\$91.00</b>	<b>\$169.00</b>
Chicken livers wrapped in bacon and held in a soy sauce.		
<b>Skewered Chicken</b> .....	<b>\$105.00</b>	<b>\$195.00</b>
Dark meat chicken is grilled and kept in a slightly spicy saki / soy / sesame sauce.		
<b>Sweet &amp; Sour Pineapple Meatballs</b> .....	<b>\$78.00</b>	<b>\$143.00</b>
An intriguing blend of sweet-sour flavors.		

***Cold, Per 50 / 100 pieces***

<b>Anti-pasto platter</b> .....	<b>\$110.00</b>	<b>\$195.00</b>
Select cuts of Hard Salami, Prosciutto, Cappelletti and Pepperoni, Italian cheeses, assorted vegetables and imported olives are drizzled with Italian dressing and freshly grated parmesan cheese.		
<b>Assorted Cocktail sandwiches</b> .....	<b>\$91.00</b>	<b>\$169.00</b>
Petite french rolls filled with Ham, roast beef and turkey, served with bowls of mayonnaise, mustard and horseradish.		
<b>Cheese, sausage and cracker tray</b> .....	<b>\$85.00</b>	<b>\$175.00</b>
Cheddar, Swiss, and provolone blocks, cubed or sliced and plated with cuts of Hard Salami, Genoa Salami and Pepperoni. Served with assorted gourmet crackers.		
<b>Crispy Garlicky Cheese Twists</b> .....	<b>\$78.00</b>	<b>\$130.00</b>
A light and flavorful twist, made with Parmesan cheese, paprika and garlic.		
<b>Deviled Eggs</b> .....	<b>\$71.50</b>	<b>\$117.00</b>
Deviled Eggs with a twist, we add mild ham and cheese to the mix, great taste.		
<b>Fresh Cut Seasonal Fruit</b> .....	<b>\$117.00</b>	<b>\$227.50</b>
Slices of watermelon, cantaloupe, honeydew, oranges, red and green seedless grapes, strawberries and other in-season fruit.		
<b>Fresh Fruit Kabobs with Citrus Honey dressing</b> .....	<b>\$97.50</b>	<b>\$175.50</b>
Kiwi Fruit, strawberries and seedless grapes served fresh and drizzled with a citrus honey dressing.		
<b>Fresh Vegetables with dip</b> .....	<b>\$105.00</b>	<b>\$195.00</b>
Carrots, celery, cauliflower, broccoli, radishes, green onions, green & black olives, green peppers, cherry bell peppers and pepperoncini, served with choice of spinach, vegetable, dill or ranch dip.		
<b>Gourmet cheese platter</b> .....	<b>\$135.00</b>	<b>\$247.00</b>
Cuts of Fontina, Gorgonzola, Havarti and Gouda, decorated and served with gourmet crackers and Pumpnickel rye cocktail slices.		



<b>Marinated Artichoke hearts with Parmesan cheese</b> .....	<b>\$80.00</b>	<b>\$135.00</b>
Marinated in an Italian style marinade and topped with freshly grated parmesan cheese		
<b>Miniature Quiche Squares</b> .....	<b>\$85.00</b>	<b>\$143.00</b>
Choice of meat, vegetarian or both, you can pick from broccoli, mushroom, onions, olives, ham, bacon and turkey		
<b>Parmesan Pita Triangles</b> .....	<b>\$65.00</b>	<b>\$123.50</b>
Pita bread brushed with infused garlic oil and topped with parmesan cheese, broiled till crisp and cut into triangles.		
<b>Shrimp cocktail</b> .....	<b>\$110.00</b>	<b>\$200.00</b>
IQF Shrimp (16 - 20 cnt.) served with cocktail sauce and lemon		
<b>Snow Crab Claws</b> .....	<b>\$125.00</b>	<b>\$227.50</b>
High quality claws, served with cocktail sauce & lemon wedges		
<b>Steak Tartar with rye &amp; onion</b> .....	<b>\$71.50</b>	<b>\$130.00</b>
Yep, we still provide this all time favorite, choice ground chuck, peppercorn, onions & salt. This is served with cocktail rye, brown mustard and chopped onion.		
<b>Stuffed Endive Spears</b> .....	<b>\$85.00</b>	<b>\$162.50</b>
Italian Endive, topped with a spread of Gorgonzola cheese & toasted walnuts.		
<b>Whole Smoked Salmon</b> .....		<b>\$195.00</b>
Skinned, cross cut and placed on greens with chopped egg, red onion, capers and tomatoes, served with lemon wedges and gourmet crackers. Sorry only one size.		

### ***Dips and Salsas***

<b>Artichoke Spinach dip</b> .....	<b>\$97.50</b>	<b>\$165.00</b>
Served with toasted bread points		
<b>Avocado Salsa</b> .....	<b>\$85.00</b>	<b>\$162.50</b>
Chunks of avocado, cilantro, tomatillos and onion are blended to a creamy spread, sure to satisfy. Served with tortilla chips		
<b>Crab Dip</b> .....	<b>\$105.00</b>	<b>\$195.00</b>
Pure crab meat, cream cheese and red onion are blended together and baked until the top is crusty, served with assorted gourmet crackers		
<b>Creamy Italian Shrimp Dip</b> .....	<b>\$95.00</b>	<b>165.00</b>
A different twist on Shrimp dip, served with thick homemade potato chips		
<b>Hot Broccoli cheese dip</b> .....	<b>\$95.00</b>	<b>\$162.50</b>
Broccoli, cheddar cheese, cream cheese and seasonings, kept hot and served with crackers and cocktail rye		
<b>Hummus with Roasted Garlic</b> .....	<b>\$80.00</b>	<b>\$150.00</b>
A wonderful dip with pita chips or raw vegetables		



## ***Table displays and presentations***

Table displays use a variety of heights and designs to give the guest a 3 dimensional view of the food. We incorporate a lot of fresh greens and flowers to make it's appearance almost too good to eat. The first price represents a cost to feed 50 to 60 people, the second for 100 to 120.

<p><b>Dessert Display</b> .....</p> <p>To finish off the evening, what satisfies better than a bit of homemade cheese cake, how about one of 8 different dessert bars, maybe a fresh homemade brownie or one of 6 different cookies? No, I think chocolate covered strawberries are the ticket. Once again, not to worry, with this display you can have it all.</p>	<p><b>\$253.00</b></p>	<p><b>\$487.50</b></p>
<p><b>Fresh Fruit &amp; Vegetable display</b> .....</p> <p>Assorted fresh fruits and vegetables are displayed on a bed of kale and leaf lettuce, with risers providing height and dimension. The mounds of seasonal fruit and vegetables are a vegetarians dream with assorted dips.</p>	<p><b>\$230.00</b></p>	<p><b>\$350.00</b></p>
<p><b>Roasted Meat display</b> .....</p> <p>Ever wonder just which meat to get, now you no longer have to worry, you can have it all, Prime rib, Roasted Pork Loin, perfectly cooked Turkey breast all adorn this table setting. Each in their own chafing dish, meats are thin sliced or can be chef carved and served with assorted Petite rolls and bakery buns. Mustard, horseradish and garlic mayonnaise complete the table</p>	<p><b>\$385.00</b></p>	<p><b>\$775.00</b></p>
<p><b>Seafood Display</b> .....</p> <p>The granddaddy of them all for seafood, display comes with different levels of seafood. Display comes with the following; Shrimp cocktail, Crab Claws, Smoked Salmon, Steamed mussels with a mustard cream sauce, crab dip, pickled herring, caviar and scallops wrapped in bacon. In addition, 3 sauces are spread throughout the display with lemon wedges, crackers and toasted pita. A masterpiece to view as well as to eat.</p>	<p><b>\$552.50</b></p>	<p><b>\$1033.50</b></p>



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***General Information on all of our banquet services.***

**Menu Selections:**

These menus are suggestions only. Our staff would be more than happy to customize with you a menu to match your event. In addition, many of the Dinner Banquet menus can be served buffet. Call Viviani's Catering for more information and to discuss any changes that will help make your event even more special. In the event that more than one entree' is desired, for sit down service, please call for details, we do have a two entree' maximum order, not including vegetarian.

**Deposits/Cancellations:**

For social events a 25% deposit is required to reserve a date in our book. We will apply the deposit to your final bill. In the event of a cancellation less than 6 months before the event the deposit is non-refundable unless we are able to rebook that day with a similar sized event. The parties will mutually agree on pricing in writing once you have decided your menu and we confirm the price.

**Children:**

Ages 11 and over will be charged the listed price. Children ages 4 to 10 will be charged 60% of the listed price. Children ages 3 and under, will not be charged. Special children menus can be created upon request, just give us a call.

**Payment:**

Final payments are due 5 days before the event. Credit cards can be used to pay bills, a 1.75% charge will be added for processing fees. Direct billing can be established for any business account at the time the function is booked by filling out a credit application. Tax exempt status must be stated at the time of booking and a copy of the State exemption certificate must be provided, mailed or faxed to us. A 15% service charge is applied to all events.

**Left over food:**

All food that is leftover from the event (not including reserves) belongs to the client as it has been purchased specifically for each party. Viviani's will have no responsibility for the quality and condition of said food after it leaves our care. The product, by code can only be stored and covered in containers provided by Viviani's. The price of the containers, lids and foil is \$25.00.

**Prices, Service Charges and Taxes:**

All prices are subject to change without notice, subject to the terms set forth herein. Prices will not increase for 90 days before an event, in the circumstance where a price has risen, you will receive notification of the change and may cancel this agreement with no liability by providing notice of such cancellation to Viviani's within fifteen (15) days of your notice of the price increase. A 15% service charge will be added to all menu prices. In addition, all applicable state and county taxes will be added to your menu price.

**Final Number of Guaranteed Number of guests:**

We require an estimate of the number of guests at the time of booking. We do require your final number within 5 to 7 days of the event, at which time, no further changes will be allowed. At Viviani's Catering, we pride ourselves on having enough food to service an additional 10% should it be necessary. If more guests come that is anticipated Viviani's will bill you an additional per plate charge that is agreeable to both parties.

**Wait Staff and Chefs:**

We make staff available to service our food and beverage. There is a \$18.50 per hour charge, per staff member for staffing an event. There is a 15% service charge on all food provided. You agree to pay this and any applicable state and local taxes. We will be more than happy to provide you with a complete estimate of expenses.

**Additional Services:**

We are a full service catering firm. Our prices & hourly charges include staff to setup and serve your food selections and help wherever possible. We will cut your wedding cake at no additional charge. For sit down dinners our service includes setting up tables, clearing the dishes and serving the wedding cake.

**Minimums:**

For Saturday and Sunday events there is a minimum food purchase of \$15.00 per guest. This excludes service / labor charges, taxes and any rentals..

**Food Allergies:**

All food is prepared in a commercial kitchen that handles nuts, shellfish and raw eggs regularly. If food allergies exist, the client is responsible for making alternate eating arrangements.

**Disposables:**

For non wedding functions, disposables are included in the pricing. This includes, plate, fork, knife and napkin. If you wish more formal dishes, please contact Debbie at Forrestal's.

***We would like to thank you for looking over our material at Viviani's Catering Service and look forward to the possibility of servicing your event.***



**Dinner Buffet Menu  
Exclusively for Forrestal's Parmenter Street Gallery**

*Dinner Selections*

Beef Stroganoff  
Baked chicken  
Beef Inside Rounds  
Shells & Marinara Sauce  
Pasta Primavera  
BBQ Pork Ribs  
Meat Lasagna  
Manicotti with tomato sauce  
Sirloin tips  
Teriyaki Chicken  
Baked Cod

Baked Ham  
Roast Tom Turkey Breast  
Mostaccioli & meat sauce  
Seasoned Baked Pork chops  
BBQ Chicken  
Cornish game hens  
Vegetarian Lasagna  
Cannelloni  
Mostaccioli Casserole  
Stuffed Pork Loins  
Seasoned Pork Loin

*Pasta / Vegetables / Rice Selections*

Butter parsley new potatoes  
Fresh Carrots with a brown sugar glaze  
Baked Beans (Vegetarian)  
Steamed broccoli & cauliflower with butter  
Scalloped potatoes  
Hash Brown Bake  
Green Bean Almondine  
Mashed Potatoes & Gravy  
Steamed White Rice

Wild Rice Pilaf  
Grilled Asparagus  
Baked Beans & Bacon  
Italian Bean & Potato salad  
Cheese & Mac Salad  
Au Gratin Potatoes  
Buttered Fettuccine Noodles  
Marinated Cabbage Salad  
Marinated Vegetable Pasta Salad

*Desserts*

Assorted Dessert Bars  
Homemade Chocolate Brownies

Fruit Cobbler w/ whipped cream  
Designed Sheet Cake with frosting  
Assorted Cookies

**PRICING**

Single Entree price ..... **\$18.95**

Two Entree Price ..... **\$20.95**

\*\* Pricing is based upon a 50 person minimum \*\* If your event is under 50 people, please add 15% to the per person price.  
\*\* Dessert can be substituted for another side option.

**The dinner buffet above includes:**

Two Selections from the Pasta/Vegetables/Rice section.  
Tossed Garden Salad with choice of dressing.  
Freshly baked assorted dinner rolls with butter.  
Your choice of one dessert.



## DINNER BANQUET

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### POULTRY

#### Chicken Cordon-Bleu

Chicken breast stuffed with Ham and Swiss Cheese, served over a Rice Pilaf or oven roasted baby reds.

\$17.95

#### Cornish Game Hens

An oven roasted half hen, served with a herb butter stuffing that melts in your mouth.

\$17.95

#### Chicken Oscar

Sauteed boneless chicken breast, topped with crab meat, steamed asparagus and Bearnaise sauce. Served over rice pilaf.

\$21.95

#### Chicken Kiev

Boneless chicken breast with a herb butter, then breaded and baked. Served with a side of wild rice blend or oven roasted baby reds.

\$16.95

#### Chicken Divine

Boneless 6 ounce chicken breast wrapped in bacon and baked on a slice of dried beef. Served over a long grain and wild rice blend and topped with a rich mushroom, sour cream sauce.

\$18.95

#### Chicken Amalia

A blend of fresh vegetables, spices and mozzarella cheese, the chicken is rolled in seasoned bread crumbs, pan fried and served over fettuccine pasta.

\$17.95

### BEEF

#### Top round

Choice top round roast beef is slow roasted, sliced and served with a tomato & garlic sauce.

\$19.95

#### Tenderloin tips

Cut pieces of tenderloin and red onion strips are slowly pan fried in butter, garlic, beef stock and red wine. The liquid is then reduced into a rich full flavored integral sauce.

Served over your choice of a long grain wild rice blend or fettuccine noodles.

\$21.95

#### Slow roasted Tenderloin

Whole tenderloins slow roasted and sliced. Medallions are then served over a wild rice pilaf and served with a rich mushroom wine sauce.

\$21.95

#### Filet Mignon

6 ounce filet wrapped in bacon and broiled to medium rare, topped with a flavorful Marsala wine glaze, served with your choice of potato.

\$22.95

#### Prime Rib of Beef

Top choice prime rib, seasoned and slow roasted. Served Au Jus, 10-12oz.

\$23.95

#### T-Bone

Top choice Black Angus 16oz. T-bone broiled and served with sauteed mushrooms and onions.

\$24.95

### SEAFOOD

#### Seared Tuna Steak

6oz. Tuna Steak is poached in a water and white wine bath with lemon.. Then broiled lightly, tuna is served with caramelized onions and tomatoes. Served over a bed of spicy dirty rice.

\$17.95

#### Cajun Pan Fried Swordfish

Cajun seasoning is liberally spread on the swordfish and pan fried in a heavy skillet, served with lemon and lime wedges.

\$18.95

#### Grilled Salmon steak

8oz salmon steak is grilled and topped with a lemon Cilantro Salsa.

\$17.95

#### Mandarin Shrimp & Vegetables -

A mix of broccoli, red pepper, yellow pepper, green onions and shrimp cooked over an open flame and marinated with garlic, orange marmalade and soy sauce, then served over a bed of rice.

\$21.95

#### Lemon Basil Pasta and Shrimp

A light lemon base with basil and basic spices bring out the natural flavor of the shrimp, served over a linguine.

\$18.95



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## DINNER BANQUET MENU

**Banquet menus can be served either sitdown or buffet style (add \$3.00 per person).**

### PORK

- Baked Ham in champagne** ... Boneless natural ham, baked and basted with a brown sugar, champagne, honey and pineapple marinade. .... **\$16.95**
- Fresh Pig Roast (100 person minimum)** ... Slow Roasted right across the street, carved and served with a side of Capital Munich BBQ, ..... **\$17.95**  
corn on the cob, chunky applesauce and sliced cornbread.
- Plum sauce - Glazed Pork Roast** ... Top choice sirloin pork roast is slow cooked and basted with a tangy plum sauce. .... **\$17.95**
- Seasoned Pork Loin w/honey glaze** ... Oven roasted center cut pork loin. Lightly seasoned and roasted to perfection. .... **\$17.95**  
Medallions are served with a light honey glaze.
- Apple Walnut stuffed pork loin** ... Homemade stuffing consisting of cinnamon, walnuts, breading and fresh apples are filled ..... **\$18.95**  
into a seasoned pork loin, baked to perfection and served with a pork au jus on top of a wild rice pilaf.

### PASTA & VEGETARIAN

- Meat Lasagna** ... Sausage, mozzarella cheese, eggs, sauce, parmesan and ricotta cheese is baked between layers of fresh pasta ..... **\$15.50**  
and homemade sauce. Topped off with shaved Parmesan cheese.
- Vegetable Lasagna** ... Eggplant, carrots, zucchini, ricotta, mozzarella, black olives, onions and mushrooms are layered between sheets of fresh . **\$15.50**  
pasta and creamy homemade Alfredo sauce.
- 3 Cheese Manicotti** ... A blend of ricotta, mozzarella and fresh parmesan fills a fresh pasta tube and delicately baked with a topping of tomato ..... **\$15.50**  
sauce or vegetable rich marinara.
- Vegetable Stir Fry** ... Assorted fresh vegetables are quick fried in a teriyaki and soy sauce combination. Served hot over white rice. .... **\$15.95**
- Pasta Primavera** ... Fresh slices of red pepper, onions, mushrooms, yellow pepper, black olives and zucchini sauteed ..... **\$15.95**  
in a garlic butter sauce, served on egg Fettuccine and topped with Parmesan cheese.
- Pasta Bolognese** ... This meaty Italian tomato sauce is made extra spicy with hot Italian sausage. Served over a hearty pasta, ..... **\$17.95**  
like thick spaghetti, ziti or corkscrew. Topped with fresh grated parmesan cheese
- Pasta Cioppino** ... The seafood version of Bolognese, instead of spicy meat, filled with sauteed fresh basil, white wine, scallops, ..... **\$21.95**  
shrimp, crab and roasted garlic. Served on a hearty pasta, like thick spaghetti, ziti or corkscrew.

**COMPLEMENTS: Each dinner banquet entree' comes with:**

**Mixed greens, romaine and iceberg dinner salad with dressing choice.**

**Fresh bakery dinner rolls with butter.**

**Rice or Potato choice (if one is not listed with the entree')**

**Chef choice of seasonal fresh vegetable.**