

203-757-9490 www.ninosofwaterbury.com

Dinner Banquet Menu

Minimum of 20 people - 3 choice maximum - Must be pre-ordered 3 days prior

Eggplant Parmigiana - battered and fried, with marinara sauce and mozzarella	24.00
Chicken Soave - breaded chicken breast in a lemon and butter sauce	24.00
Chicken Marsala - sautéed with mushrooms in a Marsala wine sauce	26.00
Chicken Parmigiana - breaded, topped with house sauce and mozzarella cheese	26.00
Chicken Saltimbocca - egg-battered with prosciutto & mozzarella, in a lemon, white wine & butter sauce	27.00
Veal Francese - egg-battered and sautéed in a lemon and butter sauce	29.00
Veal Parmigiana - breaded cutlet topped with house sauce and mozzarella	29.00
Veal Piccata - sautéed with capers, lemon and white wine	29.00
Broiled Scrod - with lemon, white wine & butter topped with cracker crumbs	28.00
Stuffed Fillet of Sole - seafood stuffing with a lemon, white wine & butter sauce	28.00
Baked Stuffed Jumbo Shrimp - cracker stuffing, lemon, wine & butter	33.00
New York Sirloin - 10 oz. sirloin, seasoned and grilled	33.00

Above prices includes: Garden Salad, Gemelli with House Sauce Roasted Potatoes & Vegetables, Coffee or Tea, Dessert, Tax & Gratuity

In Addition...

Family Style Appetizers - fried mozzarella, clams casino, fried 40.00 per platter calamari. stuffed mushrooms Salami, Cheese, & Crackers 30.00 small 50.00 large **Vegetable Platter** - mixed fresh cut vegetables served with dip 30.00 small 50.00 large Carafes of Wine - Burgundy, Chablis, White Zinfandel 14.95 each Pitcher of Beer - Bud Light, Shock Top, Sam Adams 11.00 domestic 16.00 imported Seasonal, Stella, IPA Pitcher of Soda 6.95 pitcher Champagne Toast 2.00 per person Champagne Punch 2.50 per person Non-Alcoholic Punch 2.00 per person

Additional items above do NOT include tax & gratuity