

Banquet Menu Selection IV

(Lunch - \$29.95)

(Dinner - \$39.95)

Antipasti: (Choose Three) calamari fritti- mozzarella and tomato - mussels - Broccoli Rabe-
Bruschetta Toscana - Antipasto Rustico all served family style

Pasta- penne vodka and rigatoni pomodoro served family style

Tossed Salad- baby greens with diced tomatoes, onions in a balsamic vinaigrette dressing

Entrees: (Choose one from each category)

Chicken:

Pollo Cardinale- Rolled and filled with asparagus, roasted peppers and mozzarella, dipped in egg, then sautéed in a white wine sauce with capers

Pollo di Avellino- Breast of chicken topped with shrimp, sun dried tomatoes and melted Mozzarella and herb wine sauce

Pollo Marsala- Breast of chicken, wild mushrooms in a Marsala wine demi glaze

Veal:

Vitello Saltimbocca- medallions of veal layered with prosciutto in a sage demi glaze served with spinach

Vitello Contadina- medallions of veal layered with grilled eggplant and mozzarella cheese in our Home made tomato sauce, served with veggies and starch of the day

Vitello Paesano- medallions of veal topped with peppers, sausage, and fontina cheese in a red Wine demiglaze

Fish:

Salmone- in a cherry tomato white wine sauce served with julienne veggies and starch of the day

Pesto-Crusted Tilapia- topped with a lemon-citronette, served with a warm lentil salad & sautéed escarole

Dessert

(Choose from our Homemade Cakes or Mini Pastries)

* *For a special touch you may add butlered Hors D'ouerves*

* *All Entrees are served with vegetables & roast potato*

* *7% Sales Tax and 20% Gratuity will be added to the Bill.*

Joe Palombo's Mirabella Cafe- Cherry Hill - 856-354-1888