

DONATELLI'S

STEAKHOUSE

Banquet Menu

PRIVATE DINING | CORPORATE EVENTS | SPECIAL CELEBRATIONS

PRIVATE DINING & BANQUET MENUS

Exceptional Food • Memorable Moments

LUNCH BANQUET MENUS

LUNCH PACKAGE I

\$48 PER PERSON

FIRST COURSE — CHOICE OF

CAESAR SALAD

Classic Caesar salad, Parmigiano Reggiano & housemade croutons

ARUGULA SALAD

Shaved Parmigiano Reggiano & lemon vinaigrette

MIXED GREEN SALAD

Mixed baby greens, carrots, tomatoes & lemon vinaigrette

SECOND COURSE — CHOICE OF

CHICKEN FRANCAISE

Lightly battered chicken breast, pan-fried in a white wine lemon sauce

SALMON

Scottish salmon with roasted red pepper coulis

RIGATONI PASTA

Served with marinara or vodka sauce

ACCOMPANIMENTS

Chef's Choice Potatoes

Seasonal Vegetables

DESSERT —

Chef's Dessert Selection

LUNCH PACKAGE II

\$58 PER PERSON

FIRST COURSE — CHOICE OF

CAESAR SALAD

Classic Caesar salad, Parmigiano Reggiano & housemade croutons

ARUGULA SALAD

Shaved Parmigiano Reggiano & lemon vinaigrette

MIXED GREEN SALAD

Mixed baby greens, carrots, tomatoes & lemon vinaigrette

SECOND COURSE — CHOICE OF

CHICKEN DONATELLI'S

Tender chicken breast, spinach, cherry tomatoes & Madeira sauce

VEAL OSCAR

Veal medallions with asparagus, crab meat and bearnaise

FETTUCCINE BOLOGNESE

Homemade fettuccine, traditional Bolognese sauce, basil & fresh Pecorino

SALMON

Scottish salmon with roasted red pepper coulis

ACCOMPANIMENTS

Chef's Choice Potatoes

Seasonal Vegetables

DESSERT —

Chef's Dessert Selection

LUNCH PACKAGE III

\$68 PER PERSON

FIRST COURSE — CHOICE OF

CAESAR SALAD

Classic Caesar salad, Parmigiano Reggiano & housemade croutons

ARUGULA SALAD

Shaved Parmigiano Reggiano & lemon vinaigrette

MIXED GREEN SALAD

Mixed baby greens, carrots, tomatoes & lemon vinaigrette

SECOND COURSE — CHOICE OF**CHICKEN DONATELLI'S**

Tender chicken breast, spinach, cherry tomatoes & Madeira sauce

VEAL PICCATA

Veal medallions with white wine, lemon & capers

LAMB LOLLIPOPS

3 Australian lamb lollipops finished with a rosemary garlic demi-glace

SALMON

Scottish salmon with roasted red pepper coulis

DONATELLI'S SPICY RIGATONI

Our signature rigatoni tossed in a light tomato cream vodka sauce with Calabrian chili

ACCOMPANIMENTS

Chef's Choice Potatoes

Seasonal Vegetables

DESSERT — CHOICE OF

Chef's Dessert Selection

DINNER BANQUET MENUS

DINNER PACKAGE I

\$70 PER PERSON

FIRST COURSE — CHOICE OF**CAESAR SALAD**

Classic Caesar salad, Parmigiano Reggiano & housemade croutons

ARUGULA SALAD

Shaved Parmigiano Reggiano & lemon vinaigrette

MIXED GREEN SALAD

Mixed baby greens, carrots, tomatoes & lemon vinaigrette

SECOND COURSE — CHOICE OF

CHICKEN FRANCAISE

Lightly battered chicken breast in a white wine lemon sauce

HALIBUT

Pan-seared halibut, lemon caper butter sauce

FILET MIGNON

8oz Prime Filet Mignon

FETTUCCHINE BOLOGNESE

Homemade fettuccine, Bolognese sauce, basil & fresh Pecorino

PENNE OR RIGATONI PASTA

Chef's selection of pasta with marinara or vodka sauce

ACCOMPANIMENTS

Chef's Choice Potatoes

Seasonal Vegetables

DINNER PACKAGE II**\$90 PER PERSON****FIRST COURSE — CHOICE OF****CAESAR SALAD**

Classic Caesar salad, Parmigiano Reggiano & housemade croutons

ARUGULA SALAD

Shaved Parmigiano Reggiano & lemon vinaigrette

MIXED GREEN SALAD

Mixed baby greens, carrots, tomatoes & lemon vinaigrette

SECOND COURSE — CHOICE OF**FILET MIGNON**

8oz Prime Filet Mignon

VEAL OSCAR

Tender medallions of veal topped with delicate lump crabmeat and fresh asparagus, finished with a rich, velvety béarnaise sauce.

HALIBUT

Pan-seared halibut, lemon caper butter sauce

CHICKEN FRANCAISE

Pan-fried chicken breast in a white wine lemon sauce

DONATELLI'S SPICY RIGATONI

Our signature rigatoni tossed in a light tomato cream vodka sauce with Calabrian chili

ACCOMPANIMENTS

Chef's Choice Potatoes

Seasonal Vegetables

DESSERT — CHOICE OF

Chef's Dessert Selection

DINNER PACKAGE III

\$115 PER PERSON

FIRST COURSE — CHOICE OF

CAESAR SALAD

Classic Caesar salad, Parmigiano Reggiano & housemade croutons

ARUGULA SALAD

Shaved Parmigiano Reggiano & lemon vinaigrette

MIXED GREEN SALAD

Mixed baby greens, carrots, tomatoes & lemon vinaigrette

SECOND COURSE — CHOICE OF

GNOCCHI

House made potato gnocchi with choice of vodka or tomato sauce

RIGATONI

Famous Rigatoni pasta with choice of vodka or tomato sauce

FETTUCINE

House made fettuccine noodles with choice of vodka or tomato sauce

THIRD COURSE CHOICE OF

CHICKEN DONATELLI'S

Tender chicken breast, spinach, cherry tomatoes, crab meat & Madeira sauce

VEAL PROSCIUTTO

Veal medallions, prosciutto, Fontina cheese & demi-glace

SALMON

Scottish salmon with roasted red pepper coulis

PAPPARDELLE SHORT RIB

Wide pasta, sautéed short ribs & porcini mushroom sauce

FILET MIGNON

8oz Prime Filet Mignon

ACCOMPANIMENTS

Chef's Choice Potatoes

Seasonal Vegetables

DESSERT — CHOICE OF

Chef's Assorted Dessert Selection

DINNER PACKAGE IV**\$130 PER PERSON****FIRST COURSE — CHOICE OF****CAESAR SALAD**

Classic Caesar salad, Parmigiano Reggiano & housemade croutons

ARUGULA SALAD

Shaved Parmigiano Reggiano & lemon vinaigrette

MIXED GREEN SALAD

Mixed baby greens, carrots, tomatoes & lemon vinaigrette

SECOND COURSE — CHOICE OF**GNOCCHI**

House made potato gnocchi with choice of vodka or tomato sauce

RIGATONI

Famous Rigatoni pasta with choice of vodka or tomato sauce

FETTUCINE

House made fettuccine noodles with choice of vodka or tomato sauce

THIRD COURSE CHOICE OF**PRIME FILET MIGNON — 8 OZ**

Premium filet mignon with choice of Béarnaise, Cabernet reduction, roasted garlic herb butter or brandy peppercorn sauce

VEAL DONATELLI'S

Veal medallions, asparagus, sun-dried tomato, lump crab meat & light Prosecco cream sauce

HALIBUT

Pan-seared halibut, lemon caper butter sauce

PAPPARDELLE SHORT RIB

Wide pasta, sautéed short ribs & porcini mushroom sauce

ACCOMPANIMENTS

Chef's choice Potatoes

Grilled Asparagus

Roasted Brussels Sprouts with Pancetta & Shaved Parmigiano

DESSERT — CHOICE OF

Chef's Assorted Dessert Selection

BANQUET ENHANCEMENTS

Enhance your private dining experience with selections from our kitchen.

- Wagyu Meatballs — \$8 per person
- Calamari Fritti — \$8 per person
- Donatelli's Baked Clams — \$9 per person
- Lobster Mac & Cheese — \$12 per person
- Shrimp Cocktail — \$12 per person
- Charcuterie Board — \$12 per person
- Lobster Ravioli — \$12 per person
- Crab Cakes — \$14 per person

Enhancements are priced per person and may be subject to minimum quantities.
