

# ROMANO'S Macaroni GRILL

## GENERAL BANQUET DINING INFORMATION

### GUARANTEE

A final confirmation of the guaranteed number of guests is required by 1:00 pm, three business days prior to the function. This number will be considered final and charges will be made accordingly. Otherwise, the guarantee listed on your contract will be considered the final count.

### GRATUITY

A 15% gratuity will be charged for all banquet functions.

### DEPOSITS

A portion of the function cost is due upon booking. Refer to the contract for the additional amount due prior to the event date.

### CANCELLATIONS

A signed contract and initial deposit of 15% of the minimum are required to secure the reservation and is non-refundable. A second deposit of 15% of the minimum is required 14 days prior to the function date. If cancellation is received within 14 days of the function date, all deposits are non-refundable.

### CUSTOMIZED MENU CARDS

We include one menu card per table. We are able to present each of your guests with a printed menu card for an additional \$1.00 each.

### MISCELLANEOUS FOOD & BEVERAGE CHARGES

The Romano's Macaroni Grill policy is to prohibit any food/beverage prepared outside of Romano's Macaroni Grill from being brought onto and consumed on the premises. This policy may, at the location's General Manager's discretion, have exceptions for the limited purpose of religious necessity, or any other exceptional circumstance including, but not limited to a specialty wedding or birthday cake.

### ROOM MINIMUMS

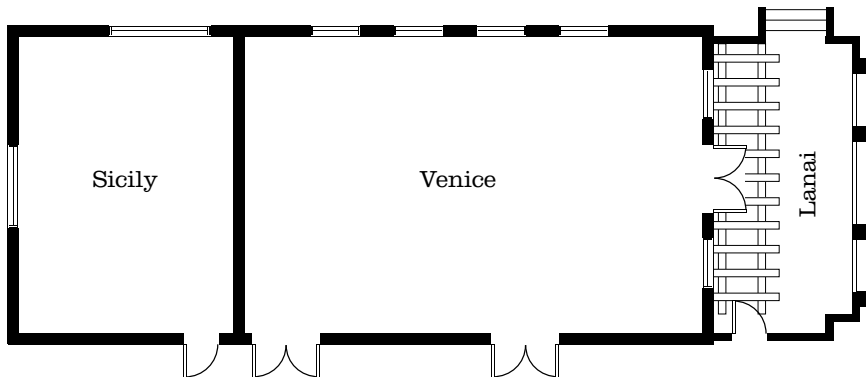
Romano's Macaroni Grill does not automatically levy a "room charge." Instead, we have established, with each function room, a minimum of food and beverage dollars that must be spent. These amounts often differ by day and evening, location, as well as weekday and weekend. If these minimums are not met, then a room rental charge will be added to the final bill. Taxes and gratuities do not count towards the food and beverage minimum calculation.

### FLOWERS

We will be pleased to assist you with any floral needs you may have.

### AUDIO-VISUAL

Romano's Macaroni Grill is in a position to provide audio-visual support for most functions. Advance notification is required. Additional charges may apply.



### CAPACITIES

Room	Lunch/Dinner	Square Feet
Sicily	36	506
Venice	96	1063

# BANQUET MENU

ALL COURSES SERVED FAMILY STYLE WITH FRESHLY BAKED TUSCAN BREAD.  
AVAILABLE SEVEN DAYS A WEEK FROM 11:00AM TO 3:00PM AND 5:00PM TO CLOSING.

## FIRST COURSE

### **Appetizers** (Choose two)

Tomato Bruschetta \* Lobster Ravioli \* Mushroom Ravioli \* Mozzarella Fritta \* Calamari Fritti \* Mozzarella alla Caprese

### **Salads** (Choose one)

Garden \* Caesar \* Insalata Blu \* Chicken Florentine \* Chicken Caesar

## SECOND COURSE

### **Pastas** (Choose one)

Pasta Milano \* Sausage & Pepper Classico \* Spaghetti & Meat Sauce \* Carmela's Chicken Rigatoni \* Shrimp Diavolo \* Penne Rustica \* Chicken Cannelloni \* Traditional Lasagna

### **Entrees** (Choose two)

Beef Tenderloin (\$3.00 per person extra) \* Grilled Halibut (\$2.00 per person extra) \* Grilled Salmon (\$2.00 per person extra) \* Chicken Portobello \* Honey Balsamic Chicken \* Grilled Pork Chops (\$2.00 per person extra) \* Chicken Marsala \* Veal Marsala (\$2.00 per person extra) \* Chicken Scaloppine \* Shrimp Portofino (\$2.00 per person extra) \* Chicken Parmesan \* Eggplant Parmesan \* Veal Parmesan (\$2.00 per person extra)

### **Sides** (Choose one)

Garlic Mashed Potatoes \* Butternut Squash Mashed Potatoes \* Sautéed Broccoli \* Sautéed Spinach \* Fresh Asparagus \* Roasted Potatoes \* Meatballs \* Pasta and Red Sauce \* Fettucini Alfredo \* Angel Hair w/lemon butter \* Sundried Tomato & Capellini \* Pasta (Plain) \* Orzo Pasta \* Mushroom Risotto

## THIRD COURSE

### **Desserts** (Choose two)

Tiramisu \* Smothered Chocolate Cake \* Lemon Passion \* New York Cheesecake

ABOVE SERVED WITH FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, HOT TEA AND ICE TEA.

## OUR CLASSIC FAMILY STYLE (Served as three courses)

### **Lunch**

(Monday through Friday)

\$12.95  
\$7.95 (For Children Ages 5-12)

(Saturday, Sunday and Holidays)

\$14.95  
\$9.95 (For Children Ages 5-12)

### **Dinner**

(Monday through Sunday)

\$19.95  
\$11.95 (For Children Ages 5-12)

ABOVE PRICES DO NOT INCLUDE GRATUITY. PRICES SUBJECT TO CHANGE.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## MENU DESCRIPTIONS

**TOMATO BRUSCHETTA** Toasted bread topped with extra virgin olive oil, fresh tomatoes and basil

**LOBSTER RAVIOLI** Decadent lobster-filled tarragon pasta topped with sautéed shrimp, asparagus, tomatoes and lemon butter sauce

**MUSHROOM RAVIOLI** Ravioli generously filled with tender mushrooms and melted cheese, then covered with our famous Carmela's marsala wine cream sauce

**MOZZARELLA FRITTA** Fried mozzarella with a zesty pizzaiola and basil pesto

**CALAMARI FRITTI** Thin, crispy calamari with zesty pizzaiola and basil pesto aioli sauces for dipping

**MOZZARELLA ALLA CAPRESE** Imported buffalo mozzarella, vine-ripened tomatoes and basil with balsamic vinaigrette

**CAESAR OR GARDEN SALAD** Fat-free Italian dressing or low-fat Caesar dressing available upon request

**INSALATA BLU SALAD** Fresh bibb lettuce tossed with a blend of toasted walnuts, red onions, bleu cheese and tangy balsamic vinaigrette

**CHICKEN FLORENTINE SALAD** Imported orzo pasta tossed with grilled chicken, fresh spinach, pine nuts, black olives, capers and Parmesan, then drizzled with garlic lemon vinaigrette

**CHICKEN CAESAR SALAD** Grilled chicken, fresh romaine lettuce mixed with juicy tomatoes, mushrooms, feta cheese and Caesar dressing

**PASTA MILANO** Imported bowtie pasta with tender, grilled chicken, sundried tomatoes and fresh mushrooms in a roasted garlic cream sauce

**SAUSAGE & PEPPER CLASSICO** Italian sausage, sweet peppers and onions. Sautéed and served with rigatoni pasta, fresh basil and feta cheese in a spicy tomato sauce

**SPAGHETTI & MEAT SAUCE** Served with your choice of a tomato basil or hearty meat sauce

**CARMELA'S CHICKEN RIGATONI** Grilled chicken, mushrooms, caramelized onions, fresh basil and Parmesan cheese tossed with imported rigatoni pasta and creamy marsala wine sauce

**SHRIMP DIAVOLO** Sautéed shrimp, garlic and fresh basil in a spicy tomato sauce with linguine pasta

**PENNE RUSTICA®** Imported penne pasta with shrimp, grilled chicken and smoked prosciutto baked under a golden crust of Parmesan cheese

**CHICKEN CANNELLONI** Hand-rolled pasta stuffed with oven-roasted chicken, melted cheese and spinach, then baked in an Asiago cream sauce. Topped with tomato sauce

**TRADITIONAL LASAGNA** Five layers of tender pasta with three cheeses and Bolognese sauce. Topped with provolone cheese and baked in our brick oven

**BEEF TENDERLOIN** Grilled tender beef medallions topped with Rosemary demi-glacé

**GRILLED HALIBUT\*** Lightly seasoned halibut topped with a tomato basil relish

**GRILLED SALMON\*** Salmon filet cooked to order with honey-teriyaki glaze

**CHICKEN PORTOBELLO** Grilled chicken breasts topped with grilled Portobello mushrooms, melted mozzarella and demi glacé

**HONEY BALSAMIC CHICKEN** Savory grilled chicken with honey balsamic glaze

**GRILLED PORK CHOPS** Thick center-cut chops covered with a rosemary balsamic glaze

**CHICKEN MARSALA** Chicken topped with fresh Portobello mushrooms, roasted garlic and our marsala wine sauce

**VEAL MARSALA** Veal topped with fresh Portobello mushrooms, roasted garlic and our marsala wine sauce

**CHICKEN SCALOPPINE** Sautéed chicken breasts with mushrooms, artichokes, tangy capers and smoked prosciutto in a lemon butter sauce

**SHRIMP PORTOFINO** Tender, sautéed shrimp with mushrooms, pine nuts and spinach in a tangy lemon butter sauce

**CHICKEN PARMESAN** Hand-breaded chicken slices lightly sautéed and baked with a rich tomato sauce, fresh basil, mozzarella and Parmesan

**EGGPLANT PARMESAN** Hand-breaded eggplant slices lightly sautéed and baked with a rich tomato sauce, fresh basil, mozzarella and Parmesan

**VEAL PARMESAN** Hand-breaded veal slices lightly sautéed and baked with a rich tomato sauce, fresh basil, mozzarella and Parmesan

\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# VINO

## SPARKLING WINES

	GLASS	BOTTLE
Asti Spumante Tosti <small>PIEDMONT, ITALY</small>		21.00
Moscato d' Asti Dezzani <small>PIEDMONT, ITALY</small>		20.00
Brut Champagne Korbel <small>CALIFORNIA</small>		26.00

## BLUSH, LIGHTLY SWEET & CRISP WHITE WINES

White Zinfandel Beringer <small>CALIFORNIA</small>	4.95	19.00
Riesling Jacob's Creek Reserve <small>SOUTH AUSTRALIA</small>	7.25	28.00
Sauvignon Blanc Beaulieu Vineyard Coastal Estates <small>CALIFORNIA</small>	5.50	21.00
Pinot Grigio Bella Sera <small>NORTHEASTERN ITALY</small>	4.95	19.00
Pinot Grigio Montevina <small>CALIFORNIA</small>	5.25	20.00
Pinot Grigio Ecco Domani <small>NORTHEASTERN ITALY</small>	5.50	21.00

## MEDIUM TO FULL-BODIED CHARDONNAYS

Chardonnay Fetzer Sundial <small>CALIFORNIA</small>	5.75	22.00
Chardonnay Jacob's Creek Reserve <small>SOUTH AUSTRALIA</small>	7.25	28.00
Chardonnay Sterling Vintner's Collection <small>CENTRAL COAST, CALIFORNIA</small>		32.00
Chardonnay Beringer <small>NAPA VALLEY, CALIFORNIA</small>		34.00

## LIGHT AND FRUITY, MEDIUM-BODIED RED WINES

Pinot Noir Beaulieu Vineyard Coastal Estates <small>CALIFORNIA</small>	5.50	21.00
Pinot Noir Robert Mondavi Private Selection <small>CALIFORNIA</small>	6.50	25.00
Pinot Noir Echelon <small>CALIFORNIA</small>		28.00
Merlot Fetzer® <small>CALIFORNIA</small>	5.50	21.00
Merlot Turning Leaf Coastal <small>CENTRAL COAST, CALIFORNIA</small>	5.75	22.00
Merlot Columbia Crest <small>WASHINGTON STATE</small>		23.00
Merlot Sterling Vintner's Collection <small>CENTRAL COAST, CALIFORNIA</small>		30.00

## REGIONAL ITALIAN RED WINES

Merlot Ecco Domani <small>NORTHEASTERN ITALY</small>	5.50	21.00
Sangiovese, Merlot, Cabernet Banfi Centine Toscana <small>TUSCANY, ITALY</small>	6.25	24.00
Syrah Arancio <small>SICILY, ITALY</small>		20.00
Barbera Michele Chiarlo "Le Orme" <small>PIEDMONT, ITALY</small>		26.00
Chianti Classico D.O.C.G. Volpaia <small>TUSCANY, ITALY</small>		30.00
Chianti D.O.C.G. Gabbiano <small>TUSCANY, ITALY</small>	5.75	22.00
Chianti Classico Riserva D.O.C.G. Ruffino Riserva Ducale <small>TUSCANY, ITALY</small>	8.95	35.00
Super Tuscan Cum Laude from Castello Banfi <small>TUSCANY, ITALY</small>		75.00

## RICH, FULL-BODIED RED WINES

Zinfandel Rancho Zabaco Heritage Vines <small>SONOMA VALLEY, CALIFORNIA</small>	7.75	30.00
Zinfandel St. Francis "Old Vines" <small>SONOMA VALLEY, CALIFORNIA</small>		35.00
Shiraz/Cabernet Penfolds "Koonunga Hill" <small>SOUTHEASTERN AUSTRALIA</small>	6.95	27.00
Cabernet Sauvignon B.V. Napa <small>NAPA VALLEY, CALIFORNIA</small>	7.25	28.00
Cabernet Sauvignon Trinchero Family Selection <small>CALIFORNIA</small>	6.25	24.00
Cabernet Sauvignon Coppola Diamond Collection Claret <small>CALIFORNIA</small>	7.95	31.00
Cabernet Sauvignon Robert Mondavi Napa Valley <small>NAPA VALLEY, CALIFORNIA</small>		49.00
Meritage Estancia <small>ALEXANDER VALLEY, CALIFORNIA</small>		65.00

# HOUSE VINO

## AN HONORED MACARONI GRILL TRADITION

Chianti	4.25	
Chardonnay	4.25	
White Zinfandel	4.25	
Red Sangria	4.25	LITER 15.95