

# 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

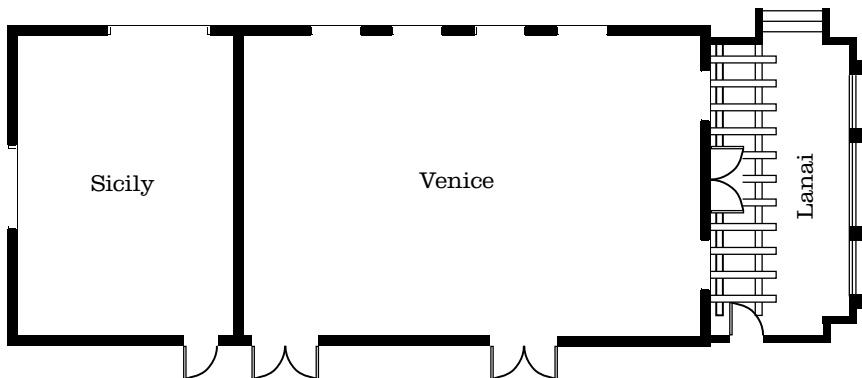
Romano's Macaroni Grill does not automatically levy a "room charge." Instead, we have established, with each function room, a minimum of food and beverage dollars that must be spent. These amounts often differ by day and evening, location, as well as weekday and weekend. If these minimums are not met, 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	84	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 one)

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

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

Garden Salad \* Caesar Salad

## SECOND COURSE

### **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 \* Chicken Sorrentino \* Chicken Parmesan \* Eggplant Parmesan \* Veal Parmesan (\$2.00 per person extra) \* Shrimp Portofino (\$2.00 per person extra) \* Parmesan Crusted Sole

### **Pastas & Sides** (Choose one)

Pasta Milano \* Vodka Rustica \* Spaghetti & Meat Sauce \* Carmela's Chicken Rigatoni \* Shrimp Diavolo \* Penne Rustica \* Chicken Cannelloni \* Lasagna al Forno \* Pasta and Red Sauce \* Fettucini Alfredo \* Angel Hair w/lemon butter \* Sundried Tomato & Capellini \* Pasta (Plain) \* Orzo Pasta \* Mushroom Risotto \* Garlic Mashed Potatoes \* Sautéed Broccoli \* Sautéed Spinach \* Fresh Asparagus \* Roasted Potatoes \* Meatballs

## 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)

\$13.95  
\$7.95 (For Children Ages 5-12)

(Saturday, Sunday and Holidays)

\$15.95  
\$9.95 (For Children Ages 5-12)

### **Dinner**

(Monday through Sunday)

\$20.95  
\$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

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

**VODKA RUSTICA** Penne pasta with grilled chicken and smoked prosciutto in a zesty tomato-cream sauce made with a touch of vodka. Topped with Parmesan cheese and baked to a golden brown

**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

**LASAGNA AL FORNO** Twice-baked lasagna layered with authentic Bolognese meat sauce, ricotta and mozzarella. Topped with imported Italian tomato sauce, mozzarella and basil

**CHICKEN SORRENTINO** Grilled chicken breast in honey balsamic glaze served with roasted roma tomatoes and imported buffalo mozzarella

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

**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 glaze

**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

**PARMESAN-CRUSTED SOLE** Hand-breaded and sautéed then topped with lemon butter sauce and capers

\*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

Rosso Red Spumante Ballatore CALIFORNIA		18.00
Moscato d'Asti Dezzani PIEDMONT, ITALY		21.00
Brut Champagne Korbel CALIFORNIA		27.00

## BLUSH, LIGHTLY SWEET & CRISP WHITE WINES

White Zinfandel Beringer CALIFORNIA		20.00
Riesling Jacob's Creek Reserve SOUTH AUSTRALIA		30.00
Sauvignon Blanc Beaulieu Vineyard Coastal Estates CALIFORNIA	5.95	23.00
Pinot Grigio Bella Sera NORTHEASTERN ITALY		20.00
Pinot Grigio Ecco Domani NORTHEASTERN ITALY	5.95	23.00
Pinot Grigio Santa Margherita NORTHEASTERN ITALY		28.00

## MEDIUM TO FULL-BODIED CHARDONNAYS

Chardonnay Fetzer Sundial CALIFORNIA		24.00
Chardonnay Jacob's Creek Reserve SOUTH AUSTRALIA	7.50	29.00
Chardonnay Sterling Vintner's Collection CENTRAL COAST, CALIFORNIA		34.00
Chardonnay Beringer NAPA VALLEY, CALIFORNIA		36.00

## LIGHT AND FRUITY, MEDIUM-BODIED RED WINES

Pinot Noir Beaulieu Vineyard Coastal Estates CALIFORNIA		23.00
Pinot Noir Robert Mondavi Private Selection CALIFORNIA	6.95	27.00
Pinot Noir Mirassou CALIFORNIA		29.00
Merlot Beaulieu Vineyard Coastal Estates CALIFORNIA	5.75	22.00
Merlot Turning Leaf Coastal CENTRAL COAST, CALIFORNIA		24.00
Merlot Columbia Crest WASHINGTON STATE		25.00
Merlot Sterling Vintner's Collection CENTRAL COAST, CALIFORNIA		32.00

## REGIONAL ITALIAN RED WINES

Merlot Ecco Domani NORTHEASTERN ITALY		23.00
Sangiovese, Di Majo Norante, ITALY	6.50	25.00
Terra Dei Ciliegi Tommasi VERONA, ITALY		23.00
Barbera Michele Chiarlo "Le Orme" PIEDMONT, ITALY		28.00
Chianti D.O.C.G. Ecco Domani, ITALY		31.00
Chianti D.O.C.G. Banfi, ITALY		23.00
Chianti D.O.C.G. Castiglioni, ITALY	9.00	37.00

## RICH, FULL-BODIED RED WINES

Zinfandel Rancho Zabaco Heritage Vines SONOMA VALLEY, CALIFORNIA	8.00	32.00
Zinfandel St. Francis "Old Vines" SONOMA VALLEY, CALIFORNIA		38.00
Shiraz Jacob's Creek Reserve SOUTH AUSTRALIA		27.00
Cabernet Sauvignon Blackstone Winery, CALIFORNIA		29.00
Cabernet Sauvignon Louis M. Martini SONOMA, CALIFORNIA	7.50	30.00
Cabernet Sauvignon Robert Mondavi Napa Valley NAPA VALLEY, CALIFORNIA		52.00
Meritage Estancia ALEXANDER VALLEY, CALIFORNIA		70.00

# HOUSE VINO

## AN HONORED MACARONI GRILL TRADITION

Chianti	5.50	
Chardonnay	5.50	
White Zinfandel	5.50	
Red Sangria	5.50	LITER 17.95