



## BANQUET DINNER MENU

Fresh Baked Bread, Sun Dried Tomato Pesto,  
Choice of Caesar or Julie's Salad, Pasta, Chef's Choice of Vegetable + Potato,  
Dessert, Soda, Coffee + Hot Tea  
Private Groups of 30 to 75

### ENTRÉE:

CHICKEN PICCATA	White Wine, Lemon, Capers	21
CHICKEN MARSALA	Marsala Wine, Wild Mushrooms	21
PUTTANESCA COD	Tomato, Olive, Capers	23
HALIBUT	Pecan Crust, Mustard Crème Sauce	33
PORK PORTERHOUSE		25
SALMON OREGANATA	Panko, Parmesan Crust, Sautéed Grape Tomatoes	27
VEAL SALTIMBOCCA	Prosciutto Di Parma, Wild Mushrooms, Aged Provolone	26
NEW YORK STRIP	Maître d'Hotel Butter	32
FILET TRIO	Horseradish, Parmesan-Garlic, Blackened Bleu Crust	32
FAMILY STYLE	Prime London Broil + Choice of Chicken Breast Marsala, Piccata or Parmesan	24

### PASTA:

Rigatoni Ala Vodka, Orecchiette Bolognese, or Rigatoni Marinara

### DESSERT:

Vanilla Bean, Bacio, Spumoni or Sea Salt Caramel Gelato  
Limoncello or Raspberry Sorbet

### TO START:

MEAT + CHEESE PLATE	Aged Meats, Artisanal Cheeses, Assorted Relishes	5
CALAMARI	Sun Dried Tomato, Marinara	4
ARANCINI	Italian Rice Balls – Arborio Rice, Beef, Peas, Mozzarella	4
BRUSCHETTA	Roasted Eggplant, Tomato, Crostini	3
GRILLED SEAFOOD	Calamari, Polpi, Gulf Shrimp, Mussels, Clams, Arugula, Italian Salsa Verde	7

Prices are subject to 20% Gratuity + Prevailing Sales Tax

302 W Northwest Hwy Mt Prospect, IL 60056(847) 749-4020 [trezerosmp@gmail.com](mailto:trezerosmp@gmail.com) [www.trezeros.com](http://www.trezeros.com)