



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	24
CHICKEN MARSALA	Marsala Wine, Wild Mushrooms	24
PUTTANESCA COD	Tomato, Olive, Capers	26
HALIBUT	Pecan Crust, Mustard Crème Sauce	36
PORK PORTERHOUSE		28
SALMON OREGANATA	Panko, Parmesan Crust, Sautéed Grape Tomatoes	30
VEAL SALTIMBOCCA	Prosciutto di Parma, Wild Mushrooms, Aged Provolone	29
NEW YORK STRIP	Maître d'hôtel Butter	35
FILET TRIO	Horseradish, Parmesan-Garlic, Blackened Bleu Crust	35
FAMILY STYLE	Prime London Broil + Choice of Chicken Breast Marsala, Piccata or Parmesan	27

PASTA:

Rigatoni Ala Vodka, Orecchiette Bolognese, or Rigatoni Marinara

DESSERT:

Vanilla Bean, Bacio, Spumoni or Sea Salt Caramel Gelato
Limon 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

No Credit/Debit/Gift Cards Accepted for events.

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