



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	28
CHICKEN MARSALA	Imported Marsala Wine, Wild Mushrooms	28
PORK PORTERHOUSE	16oz Grilled, Maître D Hotel Butter	33
SALMON OREGANATA	Panko, Parmesan Crust, Sautéed Grape Tomatoes	34
SEASONAL FRESH FISH		Market
VEAL SALTIMBOCCA	Prosciutto di Parma, Wild Mushrooms, Aged Provolone	35
NEW YORK STRIP	Maître d'hôtel Butter	42
FILET TRIO	Horseradish, Parmesan-Garlic, Blackened Bleu Crust	41
FAMILY STYLE	Prime London Broil + Choice of Chicken Breast Marsala, Piccata or Parmesan	33

PASTA:

(Family Style Pasta Course served before main entrée)
Rigatoni Ala Vodka, Orecchiette with Broccolini + Sausage, or Rigatoni Marinara

DESSERT:

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

PASSED HORS D'OEUVRES

Choose Three for \$8

Bang Shrimp, Italian Beef Egg Rolls, Arancini, Fried Calamari, Bruschetta, Mini Crab Cakes, Meatballs

ANTIPASTO:

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

Prices are subject to 20% Gratuity + Prevailing Sales Tax

No Credit/Debit/Gift Cards Accepted for events.

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