



BANQUET LUNCHEON MENU

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

ENTRÉE:

CHICKEN PICCATA	White Wine, Lemon, Capers	25
CHICKEN MARSALA	Imported Marsala Wine, Wild Mushrooms	25
LASAGNA	Eggplant, Ricotta, Mozzarella	25
RIGATONI ALA VODKA	Asparagus, Sun Dried Tomatoes, Parmesan Crusted Chicken	26
SEASONAL FRESH FISH		Market
PORK PORTERHOUSE	16oz Grilled, Maître D Hotel Butter	33
SALMON OREGANATA	Panko, Parmesan Crust, Sautéed Grape Tomatoes	33
FILET DUO	Horseradish, Parmesan-Garlic Crust	34
FAMILY STYLE	Prime London Broil + Choice of Chicken Breast Marsala, Piccata or Parmesan	30

PASTA + \$3

(Family Style Pasta Course served before main entrée)
Rigatoni Ala Vodka, Orecchiette Bolognese, or Rigatoni Marinara

DESSERT:

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

TO START:

(Served Family Style at each table as first course)

MEAT + CHEESE PLATE	Aged Meats, Artisanal Cheeses, Assorted Relishes	5
CALAMARI	Sun Dried Tomato, Marinara	5
ARANCINI	Italian Rice Balls – Arborio Rice, Beef, Peas, Mozzarella	5
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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