



## DINNER BANQUET IN FORMATION

We have set some guidelines to ensure that your banquet runs smoothly, and is a memorable experience  
By booking your banquet with us, you agree to the following terms:

### MENU SELECTION:

- **THREE (3) ENTREES** is the maximum limit of entrees. Should you have a vegetarian guest, please provide a vegetarian option as one of the 3 entrees.
- These selections must be confirmed ONE (1) WEEK in advance of your banquet.
- Appetizers and desserts may be chosen as an additional option; however one selection must be made for the **entire group**, not individual choices.

### HEADCOUNT:

The final total number of guests, and their selections must be confirmed **THREE (3) DAYS** of your banquet

- ***This count is the minimum number of meals you will be charged for.***
- We cannot take adjustments within **THREE (3) DAYS** of your banquet.
- Any cancellations within (3) days before your banquet will still be charged.

### SELECTIONS CARDS:

You will be given meal selection cards for each entrée that you will give to your guests.  
These are to be placed at the top of each place-setting

### WINE TASTING:

Complimentary wine-tasting in our quaint Tasting Room is available at no charge.  
We can arrange for your group to meet early in the Tasting Room, and with appetizers.

### BANQUET ROOMS:

Depending on the size of your group, banquets are usually held in private rooms, Frasinetti's reserves the right to change banquet rooms if your party size changes. We do not guarantee a particular room. Frasinetti's does not take responsibility for outdoor events affected by inclement weather.

### DECORATIONS:

**Decorations must be approved by Frasinetti's** (We **do not** allow confetti, glitter, sparkles of any kind)

### SCHEDULE:

**SEVEN (7) DAYS** before banquet: **Call in three (3) entrée selections**  
**THREE (3) DAYS** before banquet: **Call in number of guest, total number of each entrée.**

### PAYMENT:

All banquets will be placed on one Guest Ticket. The total amount is due with one payment type only, at the end of your banquet. Please arrange for your collections before the banquet.

### NOTICE:

Frasinetti's does not take **RESPONSIBILITY** for items left behind (i.e. cake tops, rental equipment, personal items etc.) Please ensure that you take all items you have brought or arrange pick up.

**Prices are subject to change.**

**ALCOHOL POLICY: No alcoholic beverage may be brought on these premises, any deviation to this policy may cause to terminate function at that time or subject of a \$200.00 per bottle charge. There will be NO EXCEPTIONS to this policy.**

# DINNER BANQUET

## APPETIZER COURSE

CRAB & ARTICHOKE CROSTINI	2 per person	@	<b>\$3.00</b>
ASSORTED PINWHEEL WRAPS	2 per person	@	<b>\$3.00</b>
ASPARAGUS WRAPPED IN PHYLLO	2 per person	@	<b>\$3.50</b>
ASSORTED CREAM CHEESE TARTS	2 per person	@	<b>\$3.00</b>

## SALAD COURSE

BALSAMIC GREEN SALAD OR CAESAR SALAD	<b>\$5.00</b>
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Fresh greens with croutons, pepperoncini peppers, with a balsamic vinaigrette.

## ENTREE COURSE

(choose up to 3 selections)

<b>VEGETARIAN PENNE PASTA</b>	<b>\$16.95</b>
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Pasta with a sauce of white wine, roasted garlic, fresh basil, tomatoes and pine nuts, served with fresh vegetables - **VEGAN OPTIONAL**

<b>LASAGNA CLASSICO</b>	<b>\$19.95</b>
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Layers of pasta, Ricotta, Mozzarella, ground beef, Italian sausage and mushrooms with our family red meat sauce, served with seasonal vegetables.

<b>CHICKEN FRASINETTI</b>	<b>\$18.95</b>
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Cognac basted chicken breast with olive oil, garlic, olives, Marsala wine artichoke hearts, served with mashed potatoes and seasonal vegetables.

<b>SLOW ROASTED PRIME RIB OF BEEF</b>	9 oz.	<b>\$30.95</b>
	12 oz.	<b>\$34.95</b>

Choice Prime beef slowly roasted medium rare served with potatoes, homemade horseradish sauce and au jus, served with fresh seasonal vegetables.

<b>FENNEL CRUSTED PORK LOIN</b>	<b>\$25.95</b>
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A fennel encrusted loin of pork, slow roasted then topped with a reduction of apples, cider vinegar and brown sugar. Chef's choice of potato and vegetable.

<b>RISOTTO CRUSTED SALMON</b>	<b>\$25.95</b>
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Atlantic Salmon topped with a mushroom risotto and a champagne tarragon cream sauce, served with fresh seasonal vegetables

<b>STEAK &amp; PRAWN COMBO</b>	<b>\$35.95</b>
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Grilled New York Steak and garlic prawns served with potatoes and a Marsala mushroom demi-glace, served with fresh seasonal vegetables

<b>NEW YORK STEAK</b>	<b>\$30.95</b>
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Choice New York Strip grilled and served with mashed potatoes and fresh seasonal vegetables.

## DESSERT COURSE

( Choose 1 selection for entire group)

ITALIAN SPUMONI	\$3.50
CHEESECAKE WITH RASPBERRY MELBA SAUCE	\$5.95
FLOURLESS CHOCOLATE TORTE	\$5.95
HOT APPLE TART WITH WARM CARAMEL and vanilla ice cream	\$7.95
PINEAPPLE WALNUT TORTE a la mode vanilla ice cream	\$7.95

## BEVERAGES

UNLIMITED NON-ALCOHOLIC BEVERAGES (COFFEE & TEA & SODA)	<b>\$2.95</b>
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**\*\* During Dinner Service Only \*\***

No substitutions. Prices and items are subject to change without notice!

REMINDER; Sales Tax of 7.75% and gratuity of 17% will be added to the above prices.