

Siena at the Courtyard

Banquet and Party Menus

Sit Down Dinners

Salad Choices

\$4.00 per person

Traditional Caesar, house made Caesar dressing

Mixed Baby Greens, Chianti-honey vinaigrette, pistachio crusted goat cheese, seasonal berries

Bibb Lettuce Salad, scallion gorgonzola dressing, cucumbers, tomatoes, roasted walnuts, shaved red onions

Plated Entrée Choices No. 1

\$16.00 per person

Lasagna baked with 4 cheeses and topped with house-made Bolognese

Fettucine Alfredo in a creamy classic sauce topped with shrimp scampi

Eggplant Rollatini filled with fresh mozzarella , roasted tomatoes and basil baked with marinara and provolone

Chicken Parmigiana in a parmesan crust baked with marinara and provolone with Siena mac and cheese

Plated Entrée Choices No. 2

\$20.00 per person

Baked Seabass, pine nut crust, citrus garlic butter sauce, roasted potatoes

Cornish Game Hen, Cacciatore (hunters' style), tomato sauce with peppers and mushrooms, potato gnocchi

Grilled Top Sirloin , Peroni gorgonzola sauce with tomatoes and roasted peppers, parmesan mashed potatoes

Plated Entrée Choices No. 3

\$24.00 per person

Roasted Salmon, with a fresh basil aioli crust, tomato vinaigrette, grilled zucchini

Roasted Chicken Breast Saltimbocca , stuffed with smoked mozzarella and sage, wrapped in prosciutto, fig and Chianti reduction, creamy polenta

Grilled 6 oz. Tenderloin Scallopini, truffled parmesan whipped potatoes, roasted mushrooms, marsala wine reduction

Dessert Choices

\$3.50 per person

Family-style Cannolis and Flourless Chocolate Cake

Caramel White Chocolate Tiramisu cup

Frozen Kir Royal, raspberry sorbetto, champagne sabayon, seasonal berries tossed in Chambord