

# Francesca's Cucina

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## Private Event Menu

SERVED FAMILY STYLE

\$39.99 per person

OR

SERVED BUFFET STYLE

\$36.99 per person

Iced Tea, Lemonade and Soda Included

Served with assorted rolls and butter

### Insalate (choose one)

Add a 2<sup>nd</sup> salad choice \$5.99 per person

**MIXED GREEN SALAD** Fresh greens, cucumbers, tomatoes, red onions and roasted red peppers served with our delicious homemade dressing

**CAESAR SALAD** Crisp romaine tossed with homemade Caesar dressing and seasoned croutons finished with fresh grated parmesan cheese

**APPLE GORGONZOLA SALAD** A mix of baby greens and romaine tossed with sliced granny smith apples, gorgonzola cheese, walnuts and raisins served with a raspberry vinaigrette **+\$1.99 per person**

**ITALIAN ANTIPASTO SALAD** Assorted diced meats, cheeses, & vegetables with vinaigrette **+\$2.99 per person**

### Entree (choose two) served with chefs' choice of vegetable

Add a 3<sup>rd</sup> entrée choice \$8.99 per person

**CHICKEN MARSALA** tender chicken breast sautéed with wild mushrooms, shallots, and garlic. Finished with a sweet Marsala wine reduction

**CHICKEN FRANCAISE** egg-battered chicken cutlets, sautéed with white wine, lemon, and butter

**CHICKEN PARMESAN** a classic dish of breaded chicken breast. Served au gratin with fresh whole-milk mozzarella cheese and homemade marinara sauce.

**CHICKEN RIGGIES** a Syracuse tradition of sautéed peppers and onions with a spicy pink sauce tossed with rigatoni

#### ITALIAN SEASONED ROASTED CHICKEN

**GEMELLI ANGELORO** twin pasta tossed with grilled chicken, Francesca's famous Utica Greens, prosciutto, extra virgin garlic olive oil, toasted bread crumbs, Romano cheese and a splash of tomato ragu

**BROILED SALMON FILLET** fresh Canadian salmon broiled served with a lemon chive butter sauce **+\$2.99 per persib**

**HADDOCK FRANCAISE** egg-battered fresh haddock filet, sautéed with white wine, lemon, and butter **+\$1.99 per persib**

**SEAFOOD RIGGIES** same Syracuse tradition with sautéed day boat sea scallops and baby shrimp with a spicy pink sauce tossed with rigatoni **+\$4.99 per person**

**TENDERLOIN OF BEEF** **+\$5.99 per person**

**CARVED STRIP LOIN** **+\$2.99 per person**

**BRAISED BEEF SHORTRIBS** Served in a natural au jus **+\$3.99 per person**

**ITALIAN SWEET SAUSAGE** Served with bell peppers and onion

**HALF MEATBALLS HALF SAUSAGE** served in homemade marinara sauce

**EGGPLANT ROLLITINI** Stuffed with fresh ricotta and herbs, topped with homemade marinara and mozzarella

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### Side (choose one)

Add a 2nd side choice \$5.99 per person

**RIGATONI PASTA** tossed with our house made Marinara, Vodka or Alfredo sauce

**AL FRESCO PASTA** fresh tomato, zucchini and basil in garlic and olive oil

**CAPRESE PASTA** plumb tomato, fresh mozzarella, basil in garlic and olive oil **+\$1.99 per person**

**GEMELLI PASTA** tossed with pesto and sun-dried tomatoes **+\$1.99 per person**

**GNOCCHI** tossed with either house made Marinara or Vodka sauce **+\$2.99 per person**

**GARLIC MASHED POTATOES**

**HERB ROASTED POTATOES**

**UTICA GREENS** fresh greens sautéed with garlic, onions, hot peppers and prosciutto, topped with pecorino Romano and breadcrumbs **+\$2.99 per person**

**BRUSSEL SPROUTS** tossed with onion and pancetta **+\$1.99 per person**

**BAKED TRUFFLE MACARONI AND CHEESE** **+\$2.99 per person**

*Vegetarian & Vegan options by request*

### Carving Station Options (min 25 guests)

Add a carving station (available for buffet only)

Roasted turkey \$7.99 per person

Beef tenderloin \$12.99 per person

### Viennese Dessert Table

An exquisite display of tempting desserts from our executive pastry chef

\$7.99 per person

### Cannoli Display

An exquisite display of mini cannoli

\$3.99 per person

*\*Alcoholic beverages are charged per consumption*

*\*Minimum food and beverage requirements do apply*

*\*Additional Room Fees do apply*