

Francesca's Cucina

Private Event Menu

SERVED PLATED

\$43.99 per person

All Meals are served with assorted dinner rolls and butter

Insalate (choose one)

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**

Entrée Selections

(choose three options for guest to choose one)

NY STRIP 14 oz from the center of the strip loin. It is thick cut, well-marbled, seasoned, and chargrilled. Served with fresh garlic mashed potatoes and seasonal vegetable **+\$1.99 per person**

FILET MIGNON "King of Steaks," this center-cut 8 oz filet is seasoned and grilled to perfection. Served with fresh garlic mashed potatoes and seasonal vegetable **+\$5.99 per person**

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

CHICKEN FRANCAISE egg-battered chicken cutlets, sautéed with white wine, lemon, and butter. Served over linguine

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

BROILED SALMON FILLET Canadian salmon broiled with a green-herb bread crumb topping. Served with saffron-flavored risotto, grilled asparagus, and lemon chive butter sauce

CRAB-STUFFED SALMON oven-roasted Canadian salmon stuffed with jumbo lump crabmeat. Served with saffron-flavored risotto, grilled asparagus, and a shrimp and lobster chive velouté **+\$3.99 per person**

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

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**

** Guests menu selections and meat temperature is due 7 days prior to event**

Viennese Dessert Table \$7.99 per person

An exquisite display of tempting desserts from our executive pastry chef

Cannoli Display \$3.99 per person

An exquisite display of mini cannoli

**Alcoholic beverages are charged per consumption*

**Minimum food and beverage requirements do apply*

**Additional Room Fees do apply*