

STEFANI PLATED LUNCH BANQUET MENU

11:30AM – 3PM · THREE COURSES
\$48 PER PERSON · 20 PERSON MINIMUM

—PRIME—
Italian

FIRST COURSE

family-style

TOMATO BRUSCHETTA

SALADS

*select 1 for your guests
(or ask about a soup substitution)*

CAESAR

romaine hearts, shaved parmigiano, croutons

MIXED GREENS

garden vegetables, red wine vinaigrette

KALE & APPLE

golden raisins, pecorino, pickled onions,
buttermilk dressing

SIDES

family-style · select 1 from each category

VEGETABLES

BRUSSELS SPROUTS
ROASTED ASPARAGUS
CREAMED SPINACH

STARCHES

MASHED POTATOES
FRENCH FRIES
VESUVIO POTATOES

DESSERT

select 1 for your guests

NY STYLE CHEESECAKE

raspberry coulis

CHOCOLATE LAYER CAKE

vanilla sauce, berries

WHITE CHOCOLATE MOUSSE CAKE

layered sponge cake, white chocolate mousse,
white chocolate shavings

ENTRÉES

à la carte · select 3 for your guests to choose from

EGGPLANT PARMIGIANA

marinated & char-broiled, pomodoro sauce,
melted mozzarella

FUSILLI CIPRIANI

crumbled italian sausage,
stefani signature vodka sauce

SHORT RIB RAVIOLACCI

house-made ravioli, parmigiano,
tomato brandy sauce,

CHEESE MEZZELUNE CIPRIANI

half moon ravioli, tomato cognac cream

FETTUCCINE PRIMAVERA

sautéed vegetables, light & creamy alfredo sauce

LAKE SUPERIOR WHITEFISH

herbs, citrus butter sauce

SCOTTISH SALMON

brown butter, fried capers

CHICKEN BREAST VESUVIO

garlic wine sauce, rosemary

CHICKEN MARSALA

marsala wine, mushrooms

CHICKEN OR VEAL MILANESE

breaded, seasoned, pan-fried

VEAL PICCATA

lemon, white wine, capers

PRIME BURGER

american cheese, lettuce, tomato, onion

(burgers will be cooked medium for all guests, no exceptions)

Entrée Upgrades

PRIME 10 OZ SKIRT STEAK + \$15 PER PERSON

PETIT FILET MIGNON + \$20 PER PERSON

[COFFEE, TEA & SOFT DRINKS ARE INCLUDED | OPTIONS AND PRICING ARE SUBJECT TO CHANGE]

[price does not include alcohol or applicable sales tax (12.25%) | food and beverage minimums apply for all private dining events]