

Francesca's
SPECIAL EVENTS

Contact your Event Planner at (888) 937-9009
or online at www.miafrancesca.com

Executive Lunch Menu

• SERVED PLATED •

Menu is available for up to 30 guests until 3:00 p.m. daily. Package includes our freshly baked Italian bread, fountain drinks, iced tea & American coffee.

The event host pre-selects menu items for each course. On the day of the event, guests are presented with the hosts menu choices and will select one item from each course. Add a shared appetizer course to your package for \$8/person, includes two selections. Price does not include additional beverages, tax or gratuity.

Insalata

Select two salads as choices for your guests

Insalata della Casa • Romaine, carrot, cucumber & tomato with balsamic vinaigrette

Insalata di Cesare • Classic Caesar salad with garlic croutons and parmesan

Insalata Caprese • Tomato, fresh mozzarella, basil and olive oil

Insalata Asparagi • Fresh asparagus dressed with lemon, olive oil, chopped tomato & blue cheese

Insalata Lamponi • Mixed greens with a raspberry vinaigrette, caramelized walnuts & blue cheese

Pastas & Entrees

Select three main dishes as choices for your guests

Rigatoni con Mozzarella • 26.00

Rigatoni pasta sautéed with tomato basil sauce and topped with fresh mozzarella

Rigatoni alla Boscaiola • 29.00

Rigatoni pasta sautéed with tomato veal sauce, wild mushrooms, garlic and herbs

Penne alle Verdure • 28.00

Penne pasta sautéed with wild mushrooms, cherry tomatoes, zucchini, eggplant, bell peppers, broccoli, escarole, garlic, olive oil and pine nuts in an herb broth

Farfalle alla Paesana • 29.00

Bow tie pasta sautéed with sausage, wild mushrooms & peas in a light tomato cream sauce

Penne con Pollo • 31.00

Penne pasta sautéed with a light basil cream sauce, grilled chicken, spinach and pine nuts

Ravioli con Spinaci • 33.00

Spinach & ricotta filled ravioli sautéed with a four-cheese sauce, spinach and a touch of tomato sauce

Gnocchi con Ricotta • 29.00

Homemade potato dumplings sautéed in a tomato-basil sauce with spinach and fresh ricotta

Pollo al Limone • 31.00

Roasted chicken breast with lemon, white wine, capers and sautéed spinach

Pollo Pagliacci • 31.00

Roasted chicken breast with broccoli, zucchini, cherry tomatoes, wild mushrooms and eggplant in a light brandy sauce

Pollo alla Romano • 31.00

Roasted chicken breast with garlic, shallots, rosemary, lemon, olive oil and roasted potatoes

Tilapia della Casa • 32.00

Sautéed tilapia with red onions, mushrooms, roasted peppers, garlic and white wine

Salmon ai Funghi • 35.00

Pan roasted salmon with wild mushrooms, spinach, diced tomato and garlic

Salsiccie alla Romano • 29.00

Italian sausage sautéed with tomato sauce, onions, peppers and white beans

Filetto con Carciofi e Funghi • 45.00

8 oz. filet mignon with roasted baby artichokes, wild mushrooms and a light brandy sauce

Dolci

Select two desserts as choices for your guests

Tiramisu • Profiteroles • Vanilla Cheesecake