SELECT A LA CARTE MENU #1

Executive Chef – Chris Willick
Chef de Cuisine – Marco Cascio

OFFERED SUNDAY, TUESDAY, THURSDAY & SATURDAY

Included in the Conference Package
Non-Package Guests - $80 per person

*For groups **under 25**, Guests can order their choices on the night of the dinner*
*For groups **of 26 and over**, guest pre-selection of appetizer and entrée must be submitted 7 business days prior with guest names submitted for selections*

APPETIZERS

Fritto Misto – *Arancini, Caciocavallo, Arugula, Tomato Sauce, Basil*

~ or ~

Insalata Romana *Gluten Free (Vegan on Request) – *Romaine Lettuce, Pesto, Sundried Tomato, Almonds, Goat Cheese*

~ or ~

Zuppa di Pomodoro *Gluten Free, Vegetarian (Vegan on Request) – *Tomato Soup, Parmesan, Olive Oil*

ENTREES **All served with Chef's Choice of Seasonal Vegetables*

Grilled California Cut Striploin *Gluten Free – *Salsa Verde, Creamy Mashed Potato*

~ or ~

Chicken Milanese – *Lemon Wedges, Buttermilk Mash Potato*

~ or ~

Salmone al Balsamico (Gluten Free on Request)– *Salmon, Balsamic Glaze, Parsley*

~ or ~

Gnocchi alla Romana *Vegetarian –*Butter, Sage, Parmigiano Reggiano*

DESSERT

Pastry Chef's Choice

Coffee and Tea

QUEENS LANDING HOTEL

All prices subject to taxes and gratuities