SELECT A LA CARTE MENU #2

Executive Chef – Chris Willick
Chef de Cuisine – Marco Cascio

OFFERED MONDAY, WEDNESDAY, FRIDAY

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 1 appetizer and entrée of choice must be submitted 7 business days prior with guest names submitted for selections*

APPETIZERS

Insalata Mista *Gluten Free, Dairy Free, Vegan – *Fresh Cut Greens, Heirloom Radishes, Cherry Tomato, Cucumber, Balsamic Dressing*

~ or ~

Burrata Zucca *Gluten Free –*Half Burrata, Squash Crema, Chestnut and Speck Crumble*

~ or ~

Zuppa di Funghi *Vegetarian, Gluten Free – *Woodland Mushrooms, Stracciatella Cheese, Herb Oil*

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

Brasato di Manzo al Vino Rosso *Gluten Free – *Braised Beef Short Rib, Barolo Sauce, Garlic Mash Potato*

~ or ~

Chicken alla Cacciatora –*Creamy Polenta Mushrooms, Tomato Sauce*

~ or ~

Pan Seared Trout alla Puttanesca *Gluten Free, Dairy Free – *Garlic, Capers, Olives, Cherry Tomato*

~ or ~

Risotto E Zucca *Vegetarian – *Butternut Squash, Parmigiano, Gorgonzola*

DESSERT

Pastry Chef's Choice

Coffee and Tea

All prices subject to taxes and gratuities

QUEENS LANDING HOTEL