

## BANQUET MENU

### SALADS

**Mojo House**, artisan blend, red and white cabbage, tomatoes, carrots, red onion, dried cranberries, sunflower seeds, balsamic vinaigrette

**Mojo Caesar**, romaine, classic dressing, parmesan, croutons

**Roasted Beet Salad**, blue cheese, red onion, candied walnuts, balsamic vinaigrette

### \$35 ENTRÉES

**Chicken Francaise**, lemon caper butter sauce

**Chicken Marsala**, mushrooms and Marsala wine

**Chicken Piccata**, lemon butter

**Chicken Parmigiani**, marinara, provolone, linguini

**Beef Braised Short Ribs**, pan gravy

**Meatloaf**, shiitake onion bacon gravy

**Salmo**, orange ginger glazed

**Salmon**, slow roasted tomato compote, black olive tapenade

**Penne**, alla vodka w/wo chicken

**Penne**, Italian sausage, lamb ragu

### \$45 ENTRÉES

**Pork Chop**, adobo coffee rubbed

**6oz Pan Seared Filet**, bourbon grain mustard sauce

**Butterflied Bronzino**

**Crab Cakes Italiano**, spinach, fire roasted red peppers, pine nuts

### \$55 ENTRÉES

**8oz Pan Seared Filet Mignon**, bourbon grain mustard sauce

**Rack of Lamb**, veal and cherry demi glaze

### STARCHES

potatoes- mash, roasted or baked, rice- organic brown rice, basmati or white

### VEGETABLES

pinach, zucchini, green beans

**Beverage package 3.50pp**

**Dessert packages start at 5.00pp**

**Special Cakes/Desserts upon request**

menu items and prices subject to change without notice