

Dinner Banquet Menus

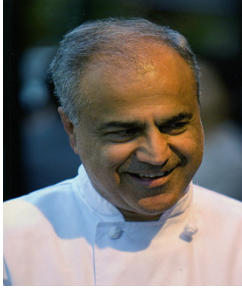
Vaso Azzurro offers a wonderful array of delicious Northern Italian Cuisine taken from our extensive restaurant menu, including exceptional vegetarian and gluten-free dishes, suitable for all of your banquet needs.

The enclosed Dinner Banquet Menus (A, B & C) are suggested packages for your consideration, however we would be happy to meet with you to design a custom Banquet Menu that meets both your culinary and budgetary requirements.

Please contact us at 650-940-1717 and let us help you create an unforgettable dining experience for your guests.

“It is our hope and honor to serve you!”

- Allan Sadri



108 Castro St. ■ Mountain View CA 94041 ■ 650-940-1717

Banquet Menu A



Antipasti

(Choose 1 Item)

BRUSCHETTA NAPOLETANA

Toasted Slices of Homemade French Baguette Topped with Fresh Chopped Tomatoes, Red Onions, Garlic, Basil & Olive Oil

CALAMARI FRITTI

Lightly Breaded Calamari Served with Tartar Sauce and Marinara Sauce

Insalate

(Guests May Select Either Salad)

INSALATA DELLA CASA

Spring Greens, Kalamata Olives, Red Onions, Grated Parmesan Cheese and House Dressing

INSALATA CAESAR CARDINI DEL LAGO MAGGIORE

Tossed Romaine Lettuce with Parmesan Cheese, Garlic Herb Croutons and Caesar Dressing

Entrees

(Choose 3 Items)

SPAGHETTI BOLOGNESE

Spaghetti with Homemade Bolognese Sauce

RAVIOLI DI FUNGHI SELVATICI

Wild Mushroom Ravioli in a White Wine Cream Sauce with Roasted Bell Peppers, Shallots & Basil

SALMONE ALLA STROMBOLI

Fresh Grilled Filet of Salmon in White Wine Sauce with Shallots, Garlic, Capers and Fresh Herbs; Served with Risotto

LINGUINI ALLE ERBE CON VERDURE

Fresh Tomatoes, Artichoke Hearts, Capers, Olives, Roasted Garlic and Red Chili Flakes

POLLO NIKOO

Chicken Breast Sautéed in White Wine, Lemon Juice & Cream with Fresh Tomatoes and Basil; Served with Garlic Mashed Potatoes and Vegetables

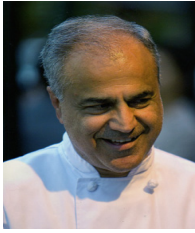
Dolci

(Choose 1 Item)

Chocolate Layer Cake or Gelato

Comparably Priced Substitutions Allowed; Higher-Priced Items May Increase Price/Person

\$42.00 per Person plus 20% Gratuity and 9.125% Sales Tax



108 Castro St. ■ Mountain View CA 94041 ■ 650-940-1717

Banquet Menu B



Antipasti

(Choose 2 Items)

BRUSCHETTA NAPOLETANA

Toasted Slices of Homemade French Baguette Topped with Fresh Chopped Tomatoes, Red Onions, Garlic, Basil & Olive Oil

BOCCONCINI DI MOZZARELLA ALLA CAPRESE

Fresh Mozzarella, Tomato Slices, Basil, Oregano, Olive Oil and Balsamic Vinegar

AUBERGINES ALLA MODENESE

Hot Stew of Marinated Eggplant with Olive Oil, Diced Red Onions, Tomatoes, Garlic and Roasted Sweet Red Bell Peppers; Topped with a Sprinkle of Parmesan

CALAMARI FRITTI

Lightly Breaded Calamari Served with Tartar Sauce and Marinara Sauce

Insalate

(Choose 2 Items)

INSALATA DELLA CASA

Spring Greens, Kalamata Olives, Red Onions, Grated Parmesan Cheese and House Dressing

INSALATA CAESAR CARDINI DEL LAGO MAGGIORE

Tossed Romaine Lettuce with Parmesan Cheese, Garlic Herb Croutons and Caesar Dressing

INSALATA MINOO

Fresh Romaine Lettuce, Cucumbers, Tomatoes, Diced Red Onions, Basil and Lemon Herb Dressing

INSALATA SPINACI

Fresh Spinach Tossed in Italian Dressing with Slices of Orange, Red Onions and Kalamata Olives

Entrees

(Choose 4 Items)

SPAGHETTI BOLOGNESE

Spaghetti with Delicious Homemade Bolognese (Meat) Sauce

RAVIOLI DI FUNGHI SELVATICI

Wild Mushroom Ravioli in a White Wine Cream Sauce with Roasted Bell Peppers, Shallots and Basil

SALMONE ALLA STROMBOLI

Fresh Grilled Filet of Salmon in White Wine Sauce with Shallots, Garlic, Capers and Fresh Herbs; Served with Risotto

LINGUINI ALLE ERBE CON VERDURE

Fresh Tomatoes, Artichoke Hearts, Capers, Olives, Roasted Garlic and Red Chili Flakes

POLLO AL MARSALA

Tender Chicken Breast Sautéed in Marsala Wine Sauce with Mushrooms, Garlic and Shallots; Served with Saffron Risotto and Fresh Sautéed Vegetables.

SCALOPPINE DI VITELLO

Tender Veal Cutlets Sautéed in Red Wine Demi-Glace with Olive Oil and Wild Mushrooms; Served with Garlic Mashed Potatoes and Vegetables

LINGUINI AZZURRO

Linguini with Clams, Prawns, Sea Scallops & Mixed Fish, with Garlic and Scallions, Fresh Tomatoes & Herbs with a Touch of Marinara Sauce

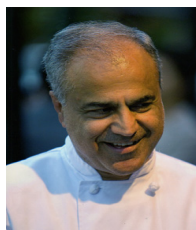
Dolci

(Choose 2 Items)

Tiramisu -- Cheesecake -- Gelato -- Chocolate Decadence Cake

Comparably Priced Substitutions Allowed; Higher-Priced Items May Increase Price/Person

\$47.00 per Person plus 20% Gratuity and 9.125% Sales Tax



108 Castro St. ■ Mountain View CA 94041 ■ 650-940-1717

Banquet Menu C



Antipasti

(Choose 2 Items)

BRUSCHETTA NAPOLETANA

Toasted Slices of Homemade French Baguette Topped with Chopped Tomatoes, Red Onions, Garlic, Basil & Olive Oil

AUBERGINES ALLA MODENESE

Hot Stew of Marinated Eggplant with Olive Oil, Diced Red Onions, Tomatoes, Garlic and Roasted Sweet Red Bell Peppers; Topped with a Sprinkle of Parmesan

INSALATA DELLA CASA

Spring Greens, Kalamata Olives, Red Onions, Grated Parmesan Cheese and House Dressing

INSALATA MINOO

Fresh Romaine Lettuce, Cucumbers, Tomatoes, Diced Red Onions, Basil and Lemon Herb Dressing

FILET MIGNON

Grilled to Desired Temperature with Red Wine Demi-Glace; Served with Truffle-Oil Fries and Vegetables

SALMONE ALLA STROMBOLI

Fresh Grilled Filet of Salmon in White Wine Sauce with Shallots, Garlic, Capers & Fresh Herbs; Served with Risotto

POLLO AL MARSALA

Tender Chicken Breast Sautéed in Marsala Wine Sauce with Mushrooms, Garlic and Shallots; Served with Saffron Risotto and Fresh Sautéed Vegetables.

VEAL PICCATA CON ERBE AROMATICHE

Tender Veal Cutlets Sautéed in White Wine Sauce with Fresh Lemon Juice, Capers, Shallots, Fresh Herbs & Garlic; Served with Garlic Mashed Potatoes & Vegetables

BOCCONCINI DI MOZZARELLA ALLA CAPRESE

Fresh Mozzarella, Tomato Slices, Basil, Oregano, Olive Oil and Balsamic Vinegar

CALAMARI FRITTI

Lightly Breaded Calamari Served with Tartar Sauce and Marinara Sauce

Insalate

(Choose 2 Items)

INSALATA CAESAR CARDINI DEL LAGO MAGGIORE

Tossed Romaine Lettuce with Parmesan Cheese, Garlic Herb Croutons and Caesar Dressing

INSALATA SPINACI

Fresh Spinach Tossed in Italian Dressing with Slices of Orange, Red Onions and Kalamata Olives

Entrees

(Choose 5 Items)

(You may choose either the Filet or Lamb, but not both)

CARRÉ D'AGNELLO

Grilled Lamb Chops Grilled to Desired Temperature; Served over Risotto with Shiitake Mushrooms and Green Peas in a Brandy Cream Demi-Glace

RAVIOLI DI FUNGHI SELVATICI

Wild Mushroom Ravioli in a White Wine Cream Sauce with Roasted Bell Peppers, Shallots and Basil

GAMBERONI ALLA LIGURE

Five Prawns Sautéed in White Wine Cream Sauce with Butter, Garlic, Fresh Tomatoes, Basil & Green Onions; Served with Crispy Polenta filled with Dungeness Crabmeat

LINGUINI AZZURRO

Linguini with Clams, Prawns, Sea Scallops & Mixed Fish, with Garlic and Scallions, Fresh Tomatoes & Herbs with a Touch of Marinara Sauce

Dolci

(Choose 2 Items)

Apple Strudel -- Tiramisu -- Cheesecake -- Gelato -- Chocolate Layer Cake

Comparably Priced Substitutions are Possible Per Management Approval

\$52 per Person plus 20% Gratuity and 9.125% Sales Tax