

# **Moena Banquet Menu**

Standard Banquet Price is \$21.95 per person.

*All banquets include rolls & butter, sheet cake, coffee, water and iced tea.  
Side Salad available as one of your sides, or for an extra \$2.00 per person.*

## **Entree Selections - choose 2**

### **Beef**

- Beef Tips and Noodles
- Meatballs with Penne pasta

### **Chicken**

- Diced grilled chicken with grilled vegetables and olive oil, served over Penne pasta
- Chicken Parmesan over Penne pasta
- Chicken Alfredo over Penne pasta
- Chicken Marsala (mushrooms in a Marsala demi sauce)
- Chicken Piccata (lemon and capers in a garlic white wine sauce)

### **Pork**

- Pork medallions with apple-walnut sauce
- Baked Ham\*

### **Fish**

- Haddock Lafayette (asparagus, tomatoes, artichoke hearts and mushrooms in a garlic white wine sauce)\*
- Haddock Piccata (lemon and capers in a garlic white wine sauce)\*
- Salmon with Dijon Dill Cream Sauce\* (add \$1.50 per person)

### **Vegetarian**

- Tortellini Rustica (asparagus, tomatoes, roasted red peppers and mushrooms in a pesto cream sauce)
- Pasta Primavera (Penne pasta with broccoli, cauliflower and carrots in an Alfredo sauce)
- Cheese stuffed shells
- Grilled vegetables in olive oil over Penne pasta

## **Sides – Choose 2**

- |                          |                                      |
|--------------------------|--------------------------------------|
| • Red skinned potatoes*  | • Buttered corn*                     |
| • Garlic mashed potatoes | • Green beans Almondine*             |
| • Au Gratin potatoes     | • Green & wax beans and carrots*     |
| • Parsley potatoes*      | • Carrots with Rum Raisin sauce*     |
| • Wild rice pilaf        | • Broccoli, cauliflower and carrots* |
| • Side Salad*            |                                      |

\* Denotes gluten-free items. We will do our best to accommodate people with food allergies within reason, provided we receive advanced notice.

## **Appetizer Platters**

	<u>Small*</u>	<u>Medium**</u>	<u>Large***</u>
Vegetable Tray with Dip.....	\$25	\$35	\$45
Spinach Artichoke Dip.....	\$30	\$40	\$50
Cheese Tray with Dip & Crackers.....	\$30	\$40	\$50
Build-your-own Bruschetta.....	\$30	\$40	\$50
Bite-size Meatballs in Cranberry Sauce.....	\$40	\$50	\$60
Cocktail Sausages.....	\$40	\$50	\$60
Fruit Tray (selections limited by season) .....	\$40	\$50	\$60
Bacon wrapped Water Chestnuts.....	\$42	\$52	\$62
Antipasto Platter.....	\$55	\$75	\$95
Cucumbers with Garlic Herb Cheese.....	\$30	\$40	\$50
Phyllo Triangles.....	\$30	\$40	\$50
Sausage stuffed Mushrooms.....	\$40	\$50	\$60
Bacon wrapped Scallops.....	\$50	\$70	\$90
Crab Dip.....	(market)		

*\* Small appetizer serves 10-15*

*\*\* Medium appetizer serves 15-20*

*\*\*\*Large Appetizer serves 20-25*

*There is a \$250 charge for Room rental.*

*Prices listed do not include 6% sales tax and 20% gratuity (entire bill).*

*No outside food or beverages are permitted without prior approval by Moena management. Additional charges may apply.*

*We require a \$75 deposit to hold the date for your event. This will be applied to your bill at the time of your event. If you cancel your event, this deposit is non-refundable.*

*Please submit your menu choices to us at least 2 weeks prior to your event. Final guest count is due 1 week prior to your event.*

*Effective 11-10-25*