



DINNER BANQUET SUGGESTIONS

BREAST OF CHICKEN "MARSALA" *pan seared, topped with sautéed mushrooms
And garlic finished in a Marsala wine sauce.....17.95*

BREAST OF CHICKEN "FLORENTINE" *sautéed with braised baby spinach roasted
tomatoes and mushrooms in a white wine garlic sauce.....17.95*

ROAST CHICKEN "BIANCO" *breast and thighs brushed with garlic and Italian
herbs topped with sweet bell peppers..... 17.95*

CHICKEN "PARMIGIANA" *lightly breaded, baked, with mozzarella cheese served
over penne pasta with Alberini's classic tomato sauce.....17.95*

VEAL ALLA PARMIGIANA *lightly breaded, sautéed, baked with mozzarella
cheese, served over penne pasta with Alberini's classic tomato sauce.....19.95*

VEAL "SALTIMBOCCA" *medallions of Provimini veal sautéed with roasted
plum tomatoes, sage and white wine, layered over eggplant with shaved
prosciutto and house made fresh mozzarella.....20.95*

GRILLED PORK LOIN CHOP *boneless center cut topped with a tart cherry rum
glaze..... 16.95*

STEAK "SICILIANO" *grilled sirloin strip steak layered with sautéed sweet peppers,
portabella's, onions and red wine, topped with melted provolone.....21.95*

GRILLED RIB-EYE STEAK *generous center cut complimented with horseradish
Zinfandel sauce.....23.95*

GRILLED FILET MIGNON *prime cut tenderloin, complimented with sautéed
portabella mushrooms in a Barolo wine sauce.....28.95*

AUSTRALIAN LAMB RACK CHOPS *fire grilled with a mustard mint sauce..... .27.95*

ALBERINI'S "PETIT DUET" *broiled dainty lobster tail and ranch cut sirloin.....31.95*

FILLET OF ORANGE ROUGHY *oven broiled with a light herb crumb crust,
draped with sauce maitaise19.95*

GRILLED NORWEGIAN SALMON *topped with a spicy lobster infused sauce
spiked with oak aged sherry wine.....18.95*

CRAB STUFFED SHRIMP *with a white wine garlic lemon sauce.....22.95*

ALBERINI'S EGGPLANT PARMIGIANA OR LASAGNA NAPOLETANA
.....16.95

**ABOVE ENTREES INCLUDE A MIXED FRESH GARDEN SALAD WITH EUROPEAN
LETTUCES AND SPUMONI SUPREME FOR DESSERT. BEVERAGES INCLUDED ARE
COFFEE AND HOT TEA.**

**THE BANQUET MANAGER CAN ASSIST YOU IF THERE IS AN ENTRÉE YOU WOULD LIKE
THAT IS NOT LISTED. PLEASE INQUIRE ABOUT OUR EPICUREAN MENU.**

ITALIAN FESTA DINNER

**SERVED IN SIX COURSES: ANTIPASTI OF SELECTED COLD ITALIAN DELICACIES,
WEDDING SOUP, PASTA ALLA BOLOGNESE, MIXED FRESH GARDEN SALAD WITH
EUROPEAN LETTUCES, ROASTED BREAST AND THIGHS OF CHICKEN WITH GREEN
AND RED ROASTED PEPPERS BLENDED WITH WHITE WINE AND GARLIC, ROLLED
BROCIOLE OF BEEF, OVEN BROWNED POTATOES AND ROASTED SEASONAL
VEGETABLES, SPUMONI WITH AMARETTO AND BEVERAGE.....23.95**