Imoncello

Memorial Luncheon Menu



9 North Walnut Street • West Chester, PA 19380 • 610.436.6230 499 East Uwchlan Avenue • Chester Springs, PA 19425 • 610.524.3112 limoncellorestaurant.com

Limoncello Sit-Down

Thank you for choosing Limoncello Private Events for your reception. We would first like to extend our condolences to you and your family.

We kindly ask for an estimated guest count at the time of reservation to help us prepare our staff and an appropriate room. Please take a few moments to make a list of all family and close friends expected to come from the cemetery to our facility. On the day of the luncheon, please ask your funeral director to call us with a guest count at the cemetery and an estimated arrival time. We only charge for the guests in attendance on the day of your luncheon.

Menu \$29.95 per person

First Course

LIMONCELLO TOSSED

mixed greens, olives, red onions, cucumber, cherry tomato, marinated artichoke, roasted red peppers, fresh mozzarella balls, basil white balsamic vinaigrette

INSALATA ALLA DINA

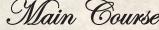
mixed greens, sliced pear, gorgonzola cheese, cranberry, glazed walnuts, crispy prosciutto, raspberry vinaigrette

CLASSIC CAESAR V

romaine, herb croutons, shaved parmigiano, caesar dressing

MIXED GREENS **∀**

mixed greens, olives, red onions, cucumber, cherry tomato, balsamic vinaigrette



Choose Two

PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce gluten penne available vegetarian available V

EGGPLANT PARMIGIANA

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe

CHICKEN PARMIGIANA

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe

CHICKEN FRANCAISE

egg-dipped chicken, lemon, white wine sauce, served with linguine or broccoli rabe

CHICKEN MARSALA

sweet marsala wine, kennett square mushrooms, onions, served with linguine or broccoli rabe

CHICKEN SALTIMBOCCA +3

topped with parma prosciutto, fresh mozzarella, kennett square mushrooms, white wine marinara, served with linguine or broccoli rabe

VEAL PARMIGIANA +6

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe

VEAL MARSALA +6

sweet marsala wine, kennett square mushrooms, onions, served with linguine or broccoli rabe

VEAL SALTIMBOCCA +6

medallions of veal topped with parma prosciutto, fresh mozzarella, kennett square mushrooms, white wine marinara, served with linguine or broccoli rabe

SALMON PUTTANESCA +5

fresh tomato, kalamata olives, capers, white wine, served with linguine or broccoli rabe

LUMP CRAB CAKES +6

grilled asparagus, mashed potatoes, tartar sauce

FILET MIGNON +10

mashed potatoes, grilled asparagus, chianti demi

Limoncello Buffet Style

Menu \$29.95 per person

Salads

Choose One

*additional choice \$3 per person

LIMONCELLO TOSSEDV

mixed greens, olives, red onions, cucumber, cherry tomato, marinated artichoke, roasted red peppers, fresh mozzarella balls, basil white balsamic vinaigrette

INSALATA ALLA DINA

mixed greens, sliced pear, gorgonzola cheese, cranberry, glazed walnuts, crispy prosciutto, raspberry vinaigrette CLASSIC CAESAR V

romaine, herb croutons, shaved parmigiano, caesar dressing

MIXED GREENS V

mixed greens, olives, red onions, cucumber, cherry tomato, balsamic vinaigrette

Pasta Choose One

*additional choice \$4 per person

CHEESE STUFFED TORTELLINI V

filled with ricotta cheese, choice of tomato, rosé or alfredo sauce

PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce gluten penne available vegetarian available RICOTTA CAVATELLI BOLOGNESE

sunday meat sauce, pecorino

tomato sauce, fresh whipped ricotta, mozzarella cheese

PENNE PRIMAVERA

cherry tomatoes, baby spinach, zucchini, red onion, extra virgin olive oil, garlic

PEAR & CHEESE SACCHETTI +2 ▼

sweet pear & ricotta stuffed pasta purses, mascarpone cream, toasted pistachio

Main Course

Choose Two

*additional choice \$6 per person

EGGPLANT PARMIGIANAV

mozzarella cheese, tomato sauce

EGGPLANT ROLLATINI√

eggplant stuffed with ricotta, topped with mozzarella cheese and tomato sauce

CHICKEN FRANCAISE

egg-dipped chicken breast, lemon, white wine

CHICKEN PARMIGIANA

mozzarella cheese, tomato sauce

CHICKEN SALTIMBOCCA

topped with parma prosciutto, fresh mozzarella, local mixed mushrooms, white wine marinara sauce

ROASTED ROSEMARY CHICKEN

wine white, fresh herbs

CHICKEN MARSALA

sweet marsala wine, local mixed mushrooms, onions

MARIA'S MEATBALLS

homemade beef meatballs, simmered in tomato sauce

MEATBALLS & SAUSAGE

homemade beef meatballs, sweet sausage, simmered in tomato sauce

SAUSAGE AND PEPPERS

sweet sausage, peppers, onions

TOP ROUND ROAST BEEF

horseradish, gravy

VEAL PARMIGIANA +4 mozzarella cheese, tomato sauce

VEAL MARSALA +5

sweet marsala wine, local mixed mushrooms, onions

STUFFED SALMON +7

stuffed with crab imperial, fresh herbs, olive oil, lemon

SALMON PUTTANESCA +7

wester ross salmon, tomato, olive, capers, garlic, fresh herbs

LUMP CRAB CAKES +7

tartar sauce

BUFFET INCLUDES HOMEMADE ROLLS AND BUTTER, ITALIAN LONG HOTS, ROASTED BREADED PEPPERS

Choose One

*additional choice \$2 per person

ROASTED RED BLISS POTATOES

oven roasted, extra virgin olive oil, rosemary, fresh garlic

RISOTTO WITH MUSHROOMS

kennett square mushrooms, parmigiano cream

MASHED POTATOES

STRING BEANS ALMONDINE

STRING BEANS GARLIC AND OIL

ar choice \$2 per person

GRILLED VEGETABLES

eggplant, zucchini, roasted red peppers,

asparagus, carrots
*served room temperature

SAUTÉED MIXED VEGETABLES

broccoli, cauliflower, carrots, asparagus,

extra virgin olive oil, fresh garlic



MINI ASSORTED PASTRIES

eclairs, cream puffs, mini ricotta cannolis, fresh fruit tarts

ITALIAN DESSERT TRAY

pizzelles, mini ricotta cannolis, butter cookies, assorted biscotti

MINI CUPCAKES

bite sized, sprinkles

*chocolate and vanilla with buttercream icing*red velvet with cream cheese icing

CANNOLI TRAY

classic ricotta, chocolate chips

*Additional \$5 per person

BUTTER COOKIES

assortment of chef's daily offering

COOKIES AND BROWNIES

chocolate chip, oatmeal raisin, vanilla wafers, brownies

FLOURLESS CHOCOLATE TORTE

flourless, rich, dark chocolate

Kids Menu

*optional

CHICKEN FINGERS AND FRIES

barbeque, honey mustard or ketchup 13

KIDS PASTA V

penne, rigatoni, ravioli or linguine, tomato sauce 13 add meatballs +3 each

KIDS PIZZA V

tomato sauce and mozzarella 15

Cold & Hot Beverage Services

*optional

Non Alcoholic

*Additional \$3.50 per person

SOFT DRINKS

coke, diet coke, sprite, ginger ale, brewed iced tea

COFFEE

lamont coffee (regular or decaf)

HERBAL TEA

assorted herbal teas

Bar Services

HOST TAB

Beverages are charged by consumption to the host.

DIRECT TO BAR (CASH BAR)

If you do not wish to pay for beverages for your guests, they will be directed to a bar where they may purchase their own beverages.

Terms and Conditions

We require a deposit in the amount of \$250. Checks may be made payable to Limoncello. We also accept all major credit cards.

Final guest count and menu selections are due 2 business days prior to the event.

Final bills are subject to a 20% Service Charge and 6% Pennsylvania Sales Tax.

Notes -	