



Dinner Menu

Prices are subject to 8% sales tax & 19% gratuity

Appetizer

Please choose one appetizer to compliment your dinner selection.

Soup Du Jour Made fresh daily

Fresh Fruit Cup assortment of fresh seasonal fruit with raspberry drizzle

Panza Salad Italian dressed field greens tossed with tomato, cucumber, carrot & red onion

Caesar Salad crisp romaine hearts tossed with shredded asiago and creamy Caesar dressing

Dinner Entrees

*Please select **three (3)** choices.*

All selections include chef's fresh vegetables and appropriate starch with oven fresh rolls.

Eggplant Rollatini _____ \$16.95 per person
Ricotta Stuffed with house marinara

Tortellini _____ \$16.95 per person
Tortellini tossed with sautéed broccoli in Alfredo sauce

Shrimp Francaise _____ \$21.95 per person
Egg battered lemon white wine butter

Salmon _____ \$18.95 per person
Oven roasted with sweet soy glaze

Flat Iron Steak _____ \$19.95 per person
Grilled 8 oz steak with mushroom gravy

Prime Rib of Beef _____ \$26.95 per person
Slow roasted Choice prime rib of beef hand carved with au jus

Filet Mignon _____ \$28.95 per person
Char-grilled center cut filet mignon topped with wild mushroom demi-glaze

Chicken Parmesan _____ \$17.95 per person
Breaded chicken cutlet topped with house marinara and mozzarella cheese

Chicken Marsala _____ \$17.95 per person
Pan seared chicken breast with marsala mushroom demi

Chicken Saltimboca _____ \$20.95 per person
Seared chicken cutlet topped with sliced Prosciutto and mozzarella finished with a sage marsala wine sauce

Chicken Granny Smith _____ \$21.95 per person
Granny smith apple and fresh herb stuffed chicken breast finished with traditional pan style gravy

Pork Chop _____ \$18.95 per person
Maple cured boneless pork served with honey mustard

Dinner Desserts

Please choose one of the following desserts to compliment your dinner.

Apple Dumpling with Vanilla Ice Cream
Cinnamon braised apples in puffed pastry

Dark Chocolate Mousse
Served in a champagne glass

NY Style Cheese Cake
Creamy cheesecake topped with berry compote

Toll House Pie
Goopy chocolate chip cookie dough in pie pastry with whipped cream

Brownie Trifle
Brownies layered with whipped cream

Ice Cream Sundae
Vanilla ice cream topped with chocolate sauce

Dinner Buffet

Must guarantee 30 people minimum for buffets

The Panza Italian
_____ \$21.95 per person

- Bowl of Tossed Panza Salad
- Chicken Parmesan
- Sausage and peppers
- Meatballs in House made Marinara
- Tortellini Primavera with Alfredo sauce or Penne Marinara
- Eggplant Rollatini, stuffed with basil ricotta
- Green Bean Oreganata
- Garlic Bread
- Tiramisu or Cannolis
- Fresh brewed coffee & tea service or station

The Panza Normanside
_____ \$24.95 per person

- Bowl of Tossed Panza Salad
- Bowl of Caesar Salad
- Oven fresh rolls
- Garlic mashed potatoes
- Rice pilaf or Ziti marinara
- Fresh seasonal vegetable
- Entrée Selection: **(select two)** Chicken Saltimbocca, Salmon in sweet soy glaze, Shrimp Francaise, Pasta Primavera, Chicken Marsala, Sliced Roast Beef in mushroom demi, Tortellini Alfredo with Broccoli or Eggplant Rollatini
- Dark Chocolate Mousse or Toll House Pie
- Fresh brewed coffee & tea service or station

The Panza Tawasentha
_____ \$27.95 per person

- Bowl of Tossed Panza Salad
- Bowl of Caesar Salad
- Oven fresh rolls
- Garlic mashed potatoes
- Rice pilaf or Ziti Marinara
- Fresh seasonal vegetable
- Entrée Selection: **(select two)** Chicken Saltimbocca, Salmon in sweet soy glaze, Shrimp Francaise, Pasta Primavera, Chicken Marsala, Sliced Roast Beef in mushroom demi, Tortellini Alfredo with Broccoli or Eggplant Rollatini
- Carved Items: **(select two)** Roast Herb Crusted Turkey Breast, Maple cured Pork Loin, Roast Beef
- Dark Chocolate Mousse or Toll House Pie
- Fresh brewed coffee & tea service or station