



2024 HOLIDAY RIVER LIGHTING PARADE MENU FRIDAY, NOVEMBER 29, 2024

OPTIONAL APPETIZERS

Shrimp Paesano Appetizer

Lightly Breaded with Garlic Lemon Butter
3 Shrimp Paesano Per Order
\$15.00++ Per Order

Burrata Bruschetta

Crostini Topped with Burrata, Roasted Tomato, Cracked Pepper, Fresh Basil and Balsamic Glaze
6 Per Order
\$15.00++ Per Order

Garlic Bread

With Tomato Sauce
Serves 2-4 Guests
\$6.00++ Per Order | \$2.00++ To Add Cheese (Per Order)

Holiday Bread

Cranberry Walnut Bread with Whipped Butter
Serves 2-4 Guests
\$6.00++ Per Order

SALAD OR SOUP CHOICE OF

Pear & Gorgonzola

Salad Sliced Green Pear, Gorgonzola, Arugula, Dried Cranberries, Candied Pecans, Dijon Honey Balsamic Vinaigrette
Or

Lobster Bisque

A Coastal Classic with Real Cream and Butter, Lobster Meat and a Touch of Sherry

ENTRÉE CHOICE OF

Snapper Paesano

Artichokes, Roasted Tomatoes, Capers, Lemon Butter Garlic Sauce and a side of Spaghetti with Tomato Sauce

Shrimp Paesano

Spaghetti and Lemon Butter Garlic Sauce

Veal Parmigiana

Panko-Breaded Veal Cutlet with Spaghetti in Tomato Sauce, topped with Mozzarella Cheese

Parmesan Crusted Chicken Breast

On a Bed of Spinach with Linguine, Lemon Butter Garlic Sauce, topped with Capers

Tenderloin Tails (GF)

Over Mashed Potatoes and Bourbon Peppercorn Sauce

Primavera (V/VG)

Penne Pasta Tossed in Olive Oil, Garlic, Tomato Sauce, Zucchini, Squash, Red Peppers, Onions and Basil
Gluten Free Penne Pasta is Available Upon Request

DESSERT CHOICE OF

Chocolate Banana Bread Pudding

Topped with Bourbon Glaze

Mango Sorbet (GF/VVG)

With Fresh Berries

BEVERAGES INCLUDED

Iced Tea, Assorted Fountain Drinks and Coffee

(V)=Vegetarian (VG)=Vegan (GF)=Gluten-Free