

# *Limoncello* *banquets*

*Baby & Bridal Shower*  
*Family Celebrations*  
*Corporate Events*  
*Christenings*



*Limoncello West Chester* ~ 9 N Walnut Street, West Chester, PA 19380 ~ 610.436.6230  
*Limoncello Chester Springs* ~ 499 E Uwchlan Ave, Chester Springs, PA 19425 ~ 610.524.3112  
[WWW.LIMONCELLORESTAURANT.COM](http://WWW.LIMONCELLORESTAURANT.COM)



# Limoncello Buffet Style

Lunch - \$24.95 per person or Dinner - \$49.95 per person  
Available for parties with a minimum of 20 guests.

## Appetizers

Choose Two  
*\*optional for lunch  
included for dinner*

*\*Additional \$7.50 per person - Served Family Style*

Arancini	Antipasto Limoncello +5	Cozze*
Polpette	Calamari Fritté	Lump Crab Cakes* +5
Provolone Stuffed Sweet Sausage	Calamari Siciliani	Pan Seared Scallops* +5
Fried Cheese Ravioli	Clams Oreganato*	Coconut Shrimp* +4



## Salad

Choice of One

Insalata Caesar*	Insalata alla Dina	Arugula Salad
Mixed Baby Greens	Roasted Beet and Goat Cheese	Fior di Latte



## Pasta

Choice of One

Meat Lasagna	Braised Short Rib Stuffed Ravioli	Stuffed Shells
Sicilian Eggplant San Marzano	Porcini Stuffed Ravioli	Spinach and Cheese Ravioli
Baked Rigatoni	Seafood alla Vodka* +6	Cheese Tortellini
Penne alla Vodka	Lobster Ravioli* +5	Spinach and Cheese Manicotti



## Entree

Choice of Two

Eggplant Parmigiana	Veal Scallopini +2	Lump Crab Cakes* +5
Eggplant Rollatini	Veal Parmigiana +2	Stuffed Salmon* +5
Chicken Parmigiana	Veal Milazzo +3	Pan Seared Halibut Puttanesca* +8
Chicken Marsala	Veal Involtini +3	
Chicken Messina	Limoncello Meatballs	<i>Carving Station</i>
Chicken Francaise	Stuffed Pork Loin	Filet Mignon Tenderloin* +mp
Chicken and Sausage Scallopini	Sweet Sausage	Prime Rib* +mp
Chicken Limoncello* +2		



## Vegetable

Choice of Two

Broccoli Rabe Aioli	Roasted Red Bliss Potatoes	Mashed Red Bliss Potatoes
String Beans Garlic and Oil	Risotto with Wild Mushrooms	Oven Baked Brussel Sprouts
Roasted Asparagus	Grilled or Sauteed Vegetables	Scalloped Potatoes with Onions



## Dessert

*\*optional*

*\*Additional \$7 per person*

Limoncello Cake	Seasonal Bread Pudding	Vanilla Gelato
Carrot Cake	Tiramisu	Chocolate Gelato
Chocolate Souffle	Ricotta Cannoli	Limoncello Flute

FOR MENU ITEM DESCRIPTIONS, PLEASE VIEW THE "MENU ITEM DESCRIPTION" PAGE.  
FOR OUR BAR PACKAGES, PLEASE VIEW THE "BAR PACKAGES" PAGE.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS  
Above prices do not include tax and gratuity. An event fee may be applied. Prices are subjected to change. Please consult your banquet manager for children menu pricing.

# Limoncello Sit-Down

Lunch - \$24.95 per person or Dinner - \$49.95 per person  
Available for parties with a minimum of 20 guests.

## Appetizers

Choose Two  
*\*optional for lunch  
included for dinner*

*\*Additional \$7.50 per person - Served Family Style*

Arancini	Antipasto Limoncello +5	Cozze*
Polpette	Calamari Fritté	Lump Crab Cakes* +5
Provolone Stuffed Sweet Sausage	Calamari Siciliani	Pan Seared Scallops* +5
Fried Cheese Ravioli	Clams Oreganato*	Coconut Shrimp* +4



## First Course

Choose Two Salads

Insalata Caesar*	Insalata alla Dina	Arugula Salad
Mixed Baby Greens	Roasted Beet and Goat Cheese	Fior di Latte



## Main Course

Choose Five

Meat Lasagna	Chicken Parmigiana	Filet Mignon* +7
Sicilian Eggplant San Marzano	Chicken Marsala	Lobster Ravioli* +5
Eggplant Parmigiana	Chicken Francaise	Pan Seared Halibut Puttanesca* +8
Penne alla Vodka	Chicken and Sausage Scallopini	Lump Crab Cakes* +5
Potato Gnocchi	Chicken Limoncello* +2	Stuffed Salmon* +5
Braised Short Rib Stuffed Ravioli	Pork Chop Milanese	Linguine with Clams* +5
Porcini Stuffed Ravioli	Veal Involtini +3	Shrimp and Crab Fra Diavolo* +5
Spinach and Cheese Ravioli	Veal Chop Parmigiana +11	Seafood alla Vodka* +6
Cheese Tortellini	Veal Parmigiana +2	Pescatore* +8
Chicken Messina	Veal Milazzo +3	



## Dessert

*\*optional*

*\*Additional \$7 per person*

Limoncello Cake	Seasonal Bread Pudding	Vanilla Gelato
Carrot Cake	Tiramisu	Chocolate Gelato
Chocolate Souffle	Ricotta Cannoli	Limoncello Flute

LIMONCELLO WILL PROVIDE CUSTOM MENUS FOR YOUR EVENT.  
FOR MENU ITEM DESCRIPTIONS, PLEASE VIEW THE "MENU ITEM DESCRIPTION" PAGE.  
FOR OUR BAR PACKAGES, PLEASE VIEW THE "BAR PACKAGES" PAGE.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS  
Above prices do not include tax and gratuity. An event fee may be applied. Prices are subjected to change. Please consult your banquet manager for children menu pricing.



# Menu Item Descriptions

## Appetizers

### **Calamari Fritti**

Served with Sweet Chilli Sauce, Marinara, Limoncello Garlic Aioli

### **Calamari Siciliani**

Fried Calamari tossed with Capers, Black Olives, Fresh Tomato, White Wine, Long Hots

### **Fried Cheese Ravioli**

Lightly Breaded and Fried Ravioli, Marinara

### **Clams Oreganato\***

Chardonnay, Oregano, Crumbled Hot Sausage, Garlic Herb Crostini

### **Cozze\***

Frenchman Cove Mussels, Chardonnay and Garlic or Marinara, Garlic Herb Crostini

### **Pan-Seared Scallops**

Kennett Square Mixed Mushrooms, Parmigiano Risotto, Balsamic Drizzle

### **Arancini**

Fried Risotto Croquette filled with Ground Beef, Peas, Mozzarella

### **Polpette**

Maria's Meatballs, Tomato Sauce, Ricotta Cheese

### **Provolone Stuffed Sweet Sausage**

Roasted Baby Sweet Peppers, Broccoli Rabe, Olive Oil, Garlic

### **Lump Crab Cake**

Roasted Pepper Pesto, Sautéed Spinach Aioli

### **Coconut Shrimp**

Sweet Chilli Sauce

### **Antipasto Limoncello**

Prosciutto, Soppressata,

Grilled Asparagus, Artichokes,

Pepper Shooters, Imported Olives,

Sharp Provolone, Fresh Mozzarella

## Salads

### **Insalata Caesar**

Romaine, Shaved Parmigiano, Her

### **Mixed Baby Green**

Roasted Peppers, Olives, Red Onions, Cucumber, Cherry Tomato, Feta Cheese, Balsamic, Olive Oil

### **Fior di Latte**

Fresh Mozzarella, Tomato, Parma Prosciutto, Basil Pesto, Olive Oil

### **Insalata alla Dina**

Mixed Greens, Sliced Pear, Gorgonzola Cheese, Dried Cranberry, Candied Walnuts, Crispy Prosciutto, Raspberry Vinaigrette

### **Roasted Beet & Goat Cheese**

Mixed Greens, Cherry Tomato, Red Onion, Candied Walnuts, Aged Balsamic Vinaigrette

### **Arugula**

Arugula, Mangoes and Strawberries, Candied Walnuts, Crispy Pancetta, Goat Cheese, Mango Vinaigrette

## Entrées

### **Meat Lasagna**

Ground Beef, Fresh Spinach, Mozzarella, Ricotta Cheese and Tomato Sauce

### **Braised Short Rib Stuffed Ravioli**

Kennett Square Mixed Mushrooms, Cherry Tomato, Marsala Wine

### **Sicilan Eggplant San Marzano**

Eggplant Sicilian, Prosciutto, Fresh Ricotta, "San Marzano" Tomato Sauce, Over Rigatoni

### **Eggplant Rollitini**

Eggplant Stuffed with Prosciutto, Ricotta, Topped with Mozzarella Cheese and Tomato Sauce

### **Eggplant Parmigiana**

Mozzarella Cheese, Tomato Sauce, Server with Linguine

### **Penne alla Vodka**

Pancetta, Sweet Peas, Vodka Rosé

### **Potato Gnocchi**

Crumbled Pork Sausage, Broccoli Rabe, Cherry Tomato, Olive Oil, Parmigiano

### **Porcini Stuffed Ravioli**

Pasta Stuffed with Porcini Mushrooms, Tomato Cream Sauce

### **Cheese Tortellini**

Ricotta Stuffed Tortellini, Rosé Sauce

### **Baked Rigatoni**

Tomato Sauce, Fresh Whipped Ricotta, Mozzarella Cheese

### **Spinach and Cheese Manicotti**

Filled with Ricotta Cheese, Mozzarella Cheese, Choice of Tomato, Rosé or Alfredo Sauce

### **Chicken Marsala**

Sweet Marsala Wine, Portobello Mushrooms, Server with Linguine

### **Chicken Francaise**

Egg Dipped Chicken Breast, Lemon, White Wine, Server with Linguine

### **Chicken and Sausage Scallopini**

Chicken Breast, Sweet Sausage, Mushrooms, Peppers, Onions, White Wine Marinara, Server with Linguine

### **Chicken Limoncello**

Chicken Breast, Egg Dipped, Asparagus, Lump Crab, Lemon, White Wine Sauce, Server with Linguine

### **Chicken Massina**

Parmesan Crusted Chicken Breast, Stuffed with Asparagus, Parma Prosciutto, Fresh Mozzarella, Caprese Cream Sauce with Mixed Mushrooms and Pancetta, Over Linguine

### **Chicken Parmigiana**

Mozzarella Cheese, Tomato Sauce, Server with Linguine

### **Veal Milazzo**

Medallions of Veal topped with Parma Prosciutto, Fresh Mozzarella, Portobello Mushrooms, White Wine Marinara Sauce, Server with Linguine

### **Veal Involtini**

Medallions of Veal Stuffed with Broccoli Rabe, Mozzarella Cheese, Mushroom, White Wine Sauce, Server with Linguine

### **Veal Parmigiana**

Veal Medallions, Mozzarella Cheese, Tomato Sauce, Server with Linguine

### **Veal Chop Parmigiana**

Mozzarella Cheese, Tomato Sauce, Server with Linguine

### **Veal Scallopini**

Medallions, Onions, Mushrooms, Peppers, Tomato Sauce, White Wine

### **Filet Mignon**

8 oz Filet, Chianti Demi, Mashed Potatoes and Sautéed Baby Spinach

### **Filet Mignon (Buffet)**

8 oz Filet, Chianti Demi

### **Prime Rib (Buffet)**

Au Jus, Horseradish Cream

### **Stuffed Pork Loin**

Fresh Spinach, Bread Crumbs, Romano Cheese, Rosemary

### **Lobster Ravioli**

4oz. Lobster Tail in a Rosé Sauce

### **Lump Crab Cakes**

Roasted Pepper Pesto, Baby Spinach, Mashed Potatoes

### **Stuffed Salmon**

Stuffed with Lump Crab Imperial, Lemon Butter, Served with Mashed Potatoes and Broccoli Rabe

### **Pan Seared Halibut Puttanesca\***

Fresh Tomato, Kalamata Olives, Capers, White Wine, Served with Linguine

### **Lump Crab Cakes\***

Roasted Pepper Pesto, Baby Arugula Salad, Mashed Potatoes

### **Linguine with Clams\***

Littleneck Clams, White Wine Garlic, Fresh Herbs, Served over Linguine

### **Shrimp and Crab Meat Fra Diavolo**

Sautéed Shrimp and Crab in a Spicy Marinara, Served over Linguine

### **Seafood alla Vodka\***

Sautéed Scallops, Shrimp and Lump Crab, Vodka Sauce over Rigatoni

### **Pescatore**

Lobster, Calamari, Scallops, Mussels, Clams, Served over Linguine in a Marinara or White Wine Garlic

# The Bar

## Soft Drinks

Coke, Sprite, Diet Coke, Ginger Ale, FUZE Sweet Tea, Brewed Iced Tea

## Coffee

Espresso, Cappuccino, Lamont Coffee (Regular or Decaf)

## Herbal Tea

Organic Earl Grey, Chamomile, Orange Dulce, Green Tea, African Nectar, Bombay Chai

*Non Alcoholic*

*\$3.5 per person*



## Reds by the Glass

Cabernet Sauvignon, Chianti, Montepulciano, Pinot Noir, Red Zinfandel

## Whites by the Glass

White Zinfandel, Chardonnay, Pinot Grigio, Riesling, Sauvignon Blanc

## Sparkling by the Glass

Prosecco, Moscato

## Beer Bottles and Drafts

Budweiser, Coors Light, Miller Lite, Michelob Ultra, Corona, Heineken, Dogfish 90 min, Chimay White, Stella Artois, Peroni, Yards Pale Ale, Guinness, Featured IPA and Seasonal

*Beer & Wine*

*\$28 per person*

**\*INCLUDES NON ALCOHOLIC PACKAGE\***



## Vodkas and Gins

Grey Goose, Absolut, Ketel One, Tito's Handmade, Belvedere, Bombay Sapphire, Hendricks, Tanqueray, Beefeater

## Whisky and Bourbon

Jameson Irish, Maker's Mark, Crown Royal, Knob Creek, Jim Beam, Woodford Reserve, Bulleit, Knob Creek

## Rum and Tequila

Bacardi Silver, Captain Morgan, Mount Gay, Malibu, Patron, Cabo Wabo, Jose Cuervo

*Full Bar*

*\$34 per person*

**\*INCLUDES NON ALCOHOLIC PACKAGE\***

**\*INCLUDES BEER AND WINE PACKAGE\***

**\*INCLUDES ALL LIMONCELLO SPECIALTY COCKTAILS\***



