

A collage of Italian food including bread, a martini, and pasta. The background features a basket of bread, a martini glass with olives, and a plate of pasta with a sauce and garnish.

# GAETANO'S

Banquets

For inquires:  
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or 702-361-1661

10271 S Eastern Ave #111, Henderson, NV 89052

# Banquet/Large Party Format Options

## For the table:

- Bruschetta
- Calamari
- Mozzarella sticks stuffed with pistachio pesto

## Open Bar:

- Well alcohol per hour per person minimum: \$30
- Premium alcohol per hour per person minimum: \$50

## Wine

Wine list consists of over 120+ wines



**MENU #1**  
**3 Course Meal**

**\$60 per Person**  
**Plus Tax and Tip**

## **First Course**

House Salad

Baby mixed greens, balsamic vinaigrette dressing,  
shaved carrots, and parmesan cheese

## **Choice of One Main Course**

- Homemade Pappardelle Pasta with Bolognese Sauce
  - Homemade Penne with Vodka Sauce
    - Breast of Chicken Piccata  
lemon, white wine, garlic, and capers sauce
- Veal Parmesan with Spaghetti Marinara
  - Pan Sauteed Filet of Sole  
lemon, white wine, garlic & capers sauce
- Braised Bison Short Ribs

## **Dessert**

Tiramisu or Sicilian Cannoli



**MENU #2**  
**3 Course Meal**

**\$70 per Person**  
Plus Tax and Tip

## First Course

Caesar Salad  
or  
House Salad

Baby mixed greens, balsamic vinaigrette dressing,  
shaved carrots & parmesan cheese

## Choice of One Main Course

- Homemade Pappardelle with Bolognese Sauce
  - Braised Bison Short Ribs
- Grilled Salmon with lemon, white wine & garlic on a bed of casarecce pasta with diced vegetables
  - Chicken Piccata with lemon, white wine, and capers served with vegetables & potatoes
    - 10oz Hanger Steak  
thinly sliced with potatoes and vegetables
- Veal Parmesan with Spaghetti Marinara
- Chicken Parmesan with Spaghetti Marinara

## Dessert

Tiramisu or Cheesecake



**MENU #3**  
**4 Course Meal**

**\$85 per Person**  
Plus Tax and Tip

## **First Course**

Caesar Salad

or

House Salad

Baby mixed greens, balsamic vinaigrette dressing,  
shaved carrots, & parmesan cheese

## **Second Course**

Penne Alla Vodka

## **Choice of One Main Course**

- Homemade Pappardelle Pasta with Filet Mignon Tips  
in a porcini mushroom, marsala wine cream sauce
  - Branzino Mediterranean Striped Bass  
served with a lemon-infused, extra virgin olive oil,  
garlic & thyme sauce with vegetable risotto
  - Ossobuco  
braised veal shank in a root vegetable  
sauce with Pappardelle pasta
  - 8oz Filet Mignon  
red wine reduction, with sauteed vegetables & potatoes
- Veal Parmesan with Spaghetti Marinara
- Chicken Parmesan with Spaghetti Marinara
  - Braised Bison Short Ribs

## **Dessert**

Tiramisu or Cheesecake

**REAL • ITALIAN • CUISINE**

[www.gaetanolasvegas.com](http://www.gaetanolasvegas.com)

(702) 361-1661

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