GAETANO'S Banquets

For inquires:
info@gaetanoslv.com
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





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
 - Breast of Chicken Piccata lemon, white wine, garlic, and capers sauce
 - Chicken Parmesan with Spaghetti Marinara
 Vegetarian Option: Eggplant Rollatini
 - Pan Sauteed Filet of Sole lemon, white wine, garlic & capers sauce

Dessert

Tiramisu or Sicilian Cannoli



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
- Grilled Salmon with lemon, white wine & garlic on a bed of casarecce pasta with diced vegetables
 - Veal Piccata with lemon, white wine, and capers served with vegetables & potatoes
 - Chicken Parmesan with Spaghetti Marinara

Dessert

Tiramisu or Cheesecake



First Course

Caesar Salad or House Salad

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

Second Course

Rigatoni 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
- 8oz Filet Mignon red wine reduction, with sauteed vegetables & potatoes
 - Chicken Parmesan with Spaghetti Marinara

Dessert

Tiramisu or Cheesecake

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www.gaetanoslasvegas.com

(702) 361-1661

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