



The Olive Garden is pleased to welcome
ASQ Section 0511
Board Meeting & Speaker Presentation
July 12, 2017

Entrée Selections

All entrees include garlic bread sticks, and soup or salad

Tour of Italy**

A trio of chicken parmigiana, lasagna, and fettuccine alfredo.

Braised Beef & Tortelloni

Slow-braised beef, portobello mushrooms and asiago-filled tortelloni in basil-marsala sauce.

Grilled Chicken Margherita

Lemon garlic butter sauce, sundried tomatoes, capers, served with parmesan-crusting zucchini.

Chicken Marsala

Sautéed in mushroom, garlic, and marsala wine sauce. Served with a blend of roasted potatoes.

Tilapia Piccata

White fish, lemon garlic butter sauce, sundried tomatoes, capers, parmesan-crusting zucchini.

Linguine di Mare

Shrimp and mussels sautéed with Pomodoro sauce and whole grain linguine.

Eggplant Parmigiana

Lightly fried, topped with marinara and melted mozzarella, served with a side of spaghetti.

Ravioli di Portobello

Topped with a creamy smoked cheese and sun-dried tomato sauce.

Cucina Mia! Pasta Your Way (G)(V)

- Pasta: Rigatoni, Cavatappi, Spaghetti, Angel Hair, Whole Wheat Linguine, Rotini (G)
- Sauce: Traditional Marinara (G)(V), Five Cheese Marinara (V), Parmesan Pesto (G)(V), Traditional Meat Sauce**(G), Asiago Garlic Alfredo (V).
- Topping: Meatballs, Italian sausage (G), Grilled chicken (G), Crispy chicken frita (G), Shrimp (G)

Choice of (1) Dolcini

Mouse Chocolate / Strawberry White Chocolate / Limoncello
Dark Chocolate Caramel Cream - Amaretto Tiramisu

** Meat sauces include pan seared beef and Italian sausage / (G) without gluten ingredients / (V) Vegan