



TEXAS CAVALIERS RIVER PARADE MENU MONDAY, APRIL 28, 2025

OPTIONAL APPETIZERS

SHRIMP PAESANO APPETIZER

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

OVEN BAKED MEATBALLS

Baked Meatballs topped with Mozzarella and Tomato Sauce (3 Meatballs Per Order)
\$15.00++ Per Order

GARLIC BREAD

With Tomato Sauce
\$6.00++ Per Order

\$2.00++ To Add Cheese (Per Order)

SALAD

CAESAR SALAD

Rosemary Croutons and Parmesan

ENTRÉE CHOICE OF

SHRIMP PAESANO

Spaghetti and Lemon Butter Garlic Sauce

CHICKEN MARSALA

Panko-Breaded Chicken, Mushrooms, Marsala Wine Sauce, served with Capellini Pasta

VEAL PARMIGIANA

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

CRAB STUFFED SALMON

Pesto Linguine, topped with Capers and Lemon Butter Garlic Sauce on a Bed of Spinach

LOBSTER RAVIOLI

Sherry Wine Cream Sauce

PORK OSSO BUCO

Pancetta Gnocchi and Asparagus

PENNE POBLANO (V)

Mushrooms, Poblano Peppers, and Roasted Tomatoes in a Tomato Cream Sauce

MUSHROOM ALL'ARRABBIATA (VG/GF)

Portobello Mushrooms with Kalamata Olives, Artichoke Hearts, Zucchini and Squash, tossed in a Spicy Tomato Sauce

Gluten Free Penne Pasta is Available Upon Request

DESSERT CHOICE OF

RICOTTA E PERE

A Delicate Ricotta Cream Studded with Pear Pieces, Sandwiched Between Two Soft Hazelnut Cookies
and Finished with a Dusting of Powdered Sugar

TIRAMISU

Layers of Espresso Drenched Ladyfingers, Separated by Mascarpone Cream and Dusted with Cocoa Powder

ORANGE RIPIENO (GF)

Orange Sorbetto Served in the Natural Fruit Shell

BEVERAGES INCLUDED

ICED TEA, ASSORTED FOUNTAIN DRINKS, AND COFFEE

(V)=VEGETARIAN (VG)=VEGAN (GF)=GLUTEN-FREE