



ACTFL 2024
PHILADELPHIA
NOVEMBER 22-24



ACTFL COMMUNAL DINNER OPTION

APPETIZER COURSE *(served family style)*

- Meats & Cheeses - finocchiona, prosciutto, provolone, parmigiano, mozzarella, marinated eggplant, grilled artichokes, roasted peppers, olives
- Ciabatta Bread

SECOND COURSE

- Mixed Greens Salad - white balsamic vinaigrette

ENTRÉE COURSE *(tableside choice)*

- **Veal Parmigiana** - topped with marinara and mozzarella cheese
- **Salmon Limoncello** - broiled, positano limoncello sauce, caramelized leeks
- **Chicken Maximo** - fresh tomatoes, asparagus, mozzarella, mushrooms
- **House Made Vegetable Ravioli** - spinach, squash, asparagus, fontina cheese, pine nuts, sun-dried tomatoes

*Optional Vegan Entrée as may be needed

- **Pasta Primavera** - white wine, garlic, seasonal vegetables and a touch of marinara

DESSERT

- Chef's Dessert of the Day

Enjoyed on-site for those not joining the evening tour / sent "to-go" for those who sign up for the **Philadelphia Illuminations Tour** at 7:30 to enjoy while on tour

BEVERAGES

- Soft Drinks, Coffee and Tea
- Full bar available (individual cash pay)

