

Party menus available every day but Saturday night

Menu #1

(Sit down or open buffet)

Appetizer

Bistro Salad, baby greens, cherry tomatoes, gorgonzola cheese, roasted beets, sweet red onions and honey mustard vinaigrette

Entree

(Choice of three)

Lemon Chicken

Chicken parmesan

Pecan crusted chicken breast

Veal Marsala

Veal Picatta

Roasted Salmon Toscana

Lemon and herb crusted Flounder filet

Penne alla vodka

Rigatoni Bolognese

Orecchiette with grilled chicken, sweet Italian sausage, peas mushrooms and tomato fresh ricotta

Entree Served with Whipped Potatoes and Vegetables of the Day

Dessert

(Choice of two)

All dessert are home made

Chocolate cake

Cheese cake

Rice pudding

Mixed fresh fruits

Ice cream or sorbet

Minimum of 20 people

\$45.00 per person include coffee and soda

Tax and gratuity addition

\$60.00 per person add wine and beer for 2 hours

Minimum of 20 people

Menu #2

Three Course, Sit-down

First Course, Choice of one

Penne all vodka

Penne pomodoro

Rigatoni Meat Ragout

Second Course

Bistro salad, mixed baby greens with cherry tomatoes, carrots, sweet red onions, beets, gorgonzola cheese and balsamic vinaigrette

Third Course (Choice of three)

Roasted Red Snapper Filet over wasabi mashed potatoes, diced mixed vegetables and white wine spicy cherry tomato sauce

Shrimp scampi, with lemon white wine and roasted garlic over linguine

Grilled flat iron steak with vegetable of the day, mashed potatoes and Brandi demi-glace

Lemon Chicken with white Wine Sauce lemon sauce served with mashed potatoes and vegetable of the day

Chicken Marsala, with mushroom Marsala red wine sauce, vegetable of the day and mashed potatoes

Veal Picatta, lemon capers white wine sauce, vegetable of the day and mashed potatoes

Dessert (Choice of two)

Chocolate cake

Cheese cake

Rice pudding

Beggar's purse

Ice cream or sorbet

Minimum of 20 people

unlimited coffee, tea and soda

\$50.00 Per Person

\$65.00 add wine, beer for 2 hours

Tax and Gratuity Additional

Menu #3 Sit-down Dinner

Appetizer served Family-style (Choice of two)

Antipasto, Artichoke hearts, roasted peppers, Roma tomatoes, fresh mozzarella, calamite olives, Prosciutto de Parma and fresh basil extra virgin olive oil

Fried Calamari

Cajun spiced calamari with fra diavolo sauce.

Penne all vodka

Second Course, choice of one

Caesar or mixed baby greens salad

Entree (Choice of three)

Shrimp and scallops scampi over linguine
with lemon white wine garlic and butter

Lemon and fresh herb crusted Filet of Flounder with dill orange sauce

Roasted chicken scarpiallo

Roasted chicken caccatori

Pecan crusted chicken breast
with roasted shallots port wine demi glance

New York shell steak
Red wine sauce, mashed potatoes and vegetable of the day

Braised lamb shank with red wine and natural au jus

Dessert (choice of two)

Mixed fresh fruit

Flourless chocolate cake with white chocolate mousse and chocolate sauce

Caramelized apple cheese cake

Beggar's purse

Mixed ice cream or sorbet

\$55.00 per person

\$70.00 per person with unlimited beer, wine, soda, coffee or tea for two hours

Complete open bar: two hours \$85.00 per person

Tax and gratuity additional

Menu #4

NEED JUST A LITTLE SOMETHING?

WE HAVE A LARGE SELECTION OF ITEMS AVAILABLE BY THE TRAY.

(Serves 10 people)

Cheese Platter

\$40

Vegetable Platter

\$55

Shrimp Cocktail

\$100

Grilled Portobello Mushroom (served on bed of spinach) \$60

4 Ds Clam Casinos

\$45

Cajun Spiced Fried Calamari

\$80

PASTA SPECIALITIES (per tray)

Penne alla Vodka

\$65

Penne Bolognese

\$80

Linguini with White or Red Clam Sauce \$80

Penne Pomodoro

\$75

Other specialty pastas are available upon request. Please speak with our chef or party coordinator.

CHICKEN SPECIALITIES (per tray)

Chicken Parmigiana

\$90

Chicken Marsala

\$80

Chicken Francese

\$80

Chicken Picatta

\$80

Chicken with Peppers and Onions in a Light Brown Sauce \$65

Pecan-Crusted Chicken Breast with Port Wine Sauce \$65

VEAL SPECIALTIES (per tray)

Veal Marsala \$90

Veal Parmigiana \$90

Veal Picatta \$90

SEAFOOD SPECIALTIES (per tray)

Shrimp Marinara (served over Linguini)

\$140

Calamari Marinara (served over Linguini)

\$90

Mussels Marinara (served over Linguini)

\$70

Stuffed Filet of Flounder, Crab Meat and Grilled Vegetables

\$150

Horseradish-Crusted Flounder Filet (served with Dill Sauce over Rice Pilaf) \$120

Roasted salmon (served with Balsamic Reduction over Rice Pilaf) \$130

OTHER ITALIAN FAVORITES (per tray)

Meatballs over Linguini \$80

Sausage and Peppers \$80

Eggplant Parmigiana \$100

VEGETABLES & SIDES (per tray)

Mixed Sautéed Vegetables \$50

Sautéed Broccoli

\$50

Steamed or Grilled Asparagus \$75

Mashed Potatoes

\$40

Sweet Mashed Potatoes \$50

Mashed Butternut Squash \$60