



DINNER MENU

Three Hour Event

FAMILY STYLE APPETIZER

Choice of Two

MEDITERRANEAN

Pita chips, hummus, and sweet & sour eggplant

CRISPY CALAMARI

Carrots, Cherry Peppers, Crispy Parsley, Teriyaki & Tomato Condiments

MOZZARELLA AND TOMATO

Balsamic Drizzle

~ May We Suggest to Add ~

*Baked Clams + \$2 | Mussels + \$2 | Wild Mushroom Arancini \$2 | Bruschetta \$2 | Cold Antipasto \$4
Seafood Towers including: + \$70 each*

Lobster, 5 Jumbo Shrimp, 8 Oysters, 3 Little Necks, 3 Top Necks, 3 Crab Claws & Snapper Ceviche

PLATED SALAD

Choice of One

SPRING BLEND SALAD *fresh baby greens, tossed with balsamic vinaigrette, candied walnuts, sun dried tomatoes, shaved parmesan and dried cranberries*

KALE CAESAR SALAD *baby kale, herb croutons, shaved parmesan, traditional dressing*

~Enhance your menu with one of Chef's Signature Pasta Selections ~

*Gemelli Filetto di Pomodoro + \$4 | Penne Ala Vodka + \$4
Tortellini w/ Spinach, Wild Mushrooms & Parmesan Cream + \$5
Mushroom Risotto w/ Truffle Oil + \$5 | Shrimp & Asparagus Risotto + \$6*

ENTREES

Choice of Three

MARINATED GRILLED HANGER STEAK *bacon chimichurri, whipped potatoes & tomato arugula salad*

AIRLINE CHICKEN BREAST *seared marinated chicken, roasted potatoes, broccolini*

STUFFED CHICKEN BREAST *spinach, prosciutto, mozzarella, whipped potatoes & vegetables*

MEZZI RIGATONI *spicy tomato, roasted eggplant & perlini mozzarella*

EGGPLANT ROLLATINI *traditional style served with marinara sauce*

PAN ROASTED SALMON *truffle cauliflower mashed potatoes, spinach, melted leeks*

PAN ROASTED BRANZINO *tomato, caper, olives, white wine, whipped potatoes & vegetables + \$3*

NY STRIP STEAK *garlic herb butter, potato cannelloni & asparagus + \$5*

BRAISED SHORT RIB *whipped potatoes & roasted root vegetables + \$4*

RACK OF LAMB *mint pesto, roasted potatoes & string beans + \$7*

GRILLED FILET MIGNON *roasted potatoes, green beans, red wine demi-glace + \$9*

*** Specialty dietary restrictions accommodated upon request ***

DESSERT

Occasion Cake

-Or-

Plated Crème Brulee \$3 | Plated Butterscotch Bread Pudding | Deep Dish Cookie \$3

BEVERAGES

Sangria, Soft Drinks, Fresh Brewed Coffee and Premium Teas

~Enhance Your Menu with Additional Bar Packages~

Contact us for availability & pricing

Pricing is dependent on month, day, time & min. guest guarantee.

Custom menus available upon request.