

APPETIZERS - CHOICE OF ANY 3

BREAKFAST

- ☐ MINI MUFFINS,
MINI CROISSANTS
& BAGELS
SERVED WITH
CREAM CHEESE,
BUTTER & JELLY

☐ FRENCH TOAST STICKS

☐ BELGIAN WAFFLES

☐ ASSORTED FRITTATAS
BACON EGG & CHEESE |
SPINACH & FETA

☐ FRESH FRUIT SALAD

LUNCH

- ☐ FRIED CALAMARI

☐ KUNG PAO CALAMARI

☐ ASSORTED FLATBREAD
PIZZAS

☐ ZUCCHINI FRITTI

☐ RICE BALLS WITH MARINARA SAUCE

☐ GRILLED ARTICHOKEs

☐ BRUSCHETTA
TOMATO | FRESH MOZZARELLA | RED ONION

☐ EGGPLANT ROLLATINI

☐ COLD ANTIPASTO

SALADS - CHOICE OF 1

- ☐ MIXED GREENS SHAVED PARMESAN | KALAMATA OLIVES | CHERRY TOMATOES | BALSAMIC VINAIGRETTE

☐ TWENTY TWO CHOPPED MIXED GREENS | TOMATOES | ROASTED PEPPERS | CUCUMBERS | BLACK OLIVES | BALSAMIC VINAIGRETTE

☐ CAESAR ROMAINE | SHAVED PARMESAN | GARLIC CROUTONS | HOMEMADE CAESAR DRESSING

☐ TRICOLOR ARUGULA | ENDIVE | RADICCHIO | SHAVED PARMESAN | CHERRY TOMATOES | KALAMATA OLIVES | BALSAMIC VINAIGRETTE

☐ ARUGULA DRIED CRANBERRIES | WALNUTS | PECANS | ROASTED PINE NUTS | CRUMBLed GOAT CHEESE | BALSAMIC VINAIGRETTE

☐ CAPRESE FRESH MOZZARELLA | SLICED TOMATO | ROASTED PEPPERS | OLIVE OIL | BALSAMIC GLAZE

ENTRÉES - CHOICE OF 2 - SERVED WITH GRILLED VEGETABLES AND POTATO CROQUETTES

ADDITIONAL ENTRÉE
+ \$5.00 PER PERSON

PASTA

- ☐ PENNE ALLA VODKA PROSCIUTTO | SHALLOTS | PINK CREAM SAUCE

☐ RIGATONI PORCINI PORCINI MUSHROOMS | SHALLOTS | PANCETTA | TRUFFLE CREAM SAUCE

☐ RIGATONI POMODORO FRESH TOMATO SAUCE | ONIONS | GARLIC | BASIL

☐ CAVATELLI BOLOGNESE CREAMY MEAT SAUCE

☐ RIGATONI EGGPLANT EGGPLANT | FRESH MOZZARELLA | TOMATO SAUCE

☐ BAKED ZITI TOMATO SAUCE | BASIL

☐ ORECCHIETTE BROCCOLI RABE | SAUSAGE | GARLIC & OIL,

☐ RIGATONI GROUND SAUSAGE | PINK SAUCE

☐ CAVATELLI BROCCOLI | GARLIC & OIL

☐ CHEESE RAVIOLI TOMATO SAUCE | BASIL

CHICKEN

- ☐ MARTINI PARMESAN CRUST | LEMON WHITE WINE SAUCE

☐ PARMIGIANA LIGHTLY BREADED | MOZZARELLA CHEESE | TOMATO SAUCE

☐ MARSALA MUSHROOMS | MARSALA WINE SAUCE

☐ FRANCESE EGG BATTERED | LEMON WHITE WINE SAUCE

☐ SCARPARELLO SAUSAGE | POTATOES | HOT & SWEET CHERRY PEPPERS | GARLIC WHITE WINE

☐ FLORENTINE SAUTÉED SPINACH | MOZZARELLA CHEESE | LEMON WINE SAUCE

☐ CHICKEN 22 MOZZARELLA CHEESE | ROASTED PEPPERS | LEMON WHITE WINE SAUCE

ITALIAN

FAVORITES

- ☐ SAUSAGE, PEPPERS & POTATOES

☐ EGGPLANT PARMIGIANA

☐ STUFFED PORK LOIN SPINACH | MOZZARELLA CHEESE | ROASTED PEPPERS | MARSALA SAUCE

☐ BONELESS PORK CHOPS VINEGAR PEPPERS | DICED POTATOES | GARLIC WHITE WINE SAUCE

MEAT / FISH

+ \$5.00 PER PERSON

- ☐ SLICED BLACK ANGUS STEAK WITH RED WINE SAUCE

☐ SHRIMP PARMIGIANA LIGHTLY BREADED | MOZZARELLA CHEESE | TOMATO SAUCE

☐ SHRIMP SCAMPI GARLIC | LEMON | WHITE WINE SAUCE

☐ STUFFED SHRIMP CRAB MEAT | LEMON WHITE WINE SAUCE

☐ PEPPER VERDE SALMON PEPPERCORN CREAM SAUCE

☐ SALMON OREGANATA TOASTED BREAD CRUMBS | LEMON WHITE WINE SAUCE

BEVERAGES

INCLUDED: SODA | COFFEE | TEA | MIMOSAS | PROSECCO | SANGRIA | HOUSE RED & WHITE WINE

- ADDITIONAL OPTIONS:

☐ MIMOSA BAR WITH ASSORTED FRUITS & JUICES + \$5.00 PER PERSON

☐ BOTTLED/DRAFT BEER + \$3.00 PER PERSON

☐ CAPPUCCINO/ESPRESSO + \$3.00 PER PERSON

DESSERTS

INCLUDED:
ASSORTED COOKIES & ITALIAN PASTRIES

ADD ON:
☐ FRESH FRUIT + 3.00 PER PERSON

PLEASE NOTIFY US AHEAD OF TIME OF ANY ALLERGIES OR DIETARY CONCERNS. THANK YOU!

\$60.00 Per Person + TAX (8.375%) + 20% GRATUITY

\$100.00 SIDE ROOM RENTAL FEE

\$300.00 NON-REFUNDABLE DEPOSIT REQUIRED TO BOOK ALL EVENTS. VALET PARKING AVAILABLE UPON REQUEST

3.49% Administration Fee applies to all credit card transactions

THE FINAL HEADCOUNT IS DUE 2 DAYS PRIOR TO THE EVENT. THE CONFIRMED HEADCOUNT WILL BE THE NUMBER CHARGED FOR.

All Rooms Equipped with Music Hook Up & TV for Slide Show Display