



Menu 4

\$60 (Excluding Tax & Gratuity)
(Room and/or Linen Fees may apply)

Appetizer Course (Appetizer is served family style)

Select one (1)

Eggplant Rollentine
Calamari Fritta
Bruschetta
Mussels Ventura
Mozzarella Monsanto

Salad Course - Select one (1)

House Salad, Homemade Caesar Salad or Portofino Salad

Entrees Course - Select three (3)

Chicken Marsala - marsala wine, mushrooms, tri-colored homemade pasta
Chicken Parmigiana - provolone, marinara sauce, linguini
Chicken Francese - egg cheese batter, white wine sauce, jasmine rice, sautéed broccoli
Grilled Chicken Platter (GF) - grilled chicken breast, steamed vegetables
Fried Shrimp - old bay fries, sriracha ketchup, cole slaw
Broiled Salmon - broiled salmon, lemon wine sauce, baked potato, vegetables
Shrimp & Broccoli - sautéed shrimp & broccoli, lemon butter sauce, over linguini
Pasta Daniella - shrimp, roasted peppers, spinach, rosa sauce, linguini
Fried Shrimp - French fries, sriracha ketchup, cole slaw
Petit Black & Bleu Filet Mignon (+15.00 per person)
(served medium only) bleu cheese sauce, baked potato
Braised Short Ribs - slow roasted, over garlic mashed potatoes
Bourbon Filet Tips - filet mignon tips, bourbon bacon sauce, mashed potatoes, asparagus
Baked Ziti - homemade marinara sauce, mozzarella & ricotta cheese, meatballs
Vegetable Stir-fry (GF) (V) - sautéed vegetables, garlic & oil, jasmine rice

Dessert Course Select one (1)

Chocolate Cake
Peanut Butter Pie
Coconut Ricotta Cheesecake
Tiramisu

Menu Prices Subject to Change Based on Season and Availability



Menu 3

\$55 (Excluding Tax & Gratuity)
(Room and/or Linen Fees may apply)

Salad Course - Select one (1)

House Salad, Homemade Caesar Salad or Portofino Salad

Entrée Course - Select three (3)

Braised Beef Short Ribs - slow roasted, garlic mashed potatoes, spinach sauté

Bourbon Filet Tips - filet mignon tips, bourbon bacon sauce, mashed potatoes, asparagus

Veal Marsala - marsala wine, mushrooms, baked potato

Pasta Bolognese - braised beef, tomato ragu, pappardelle pasta

Chicken Parmigiana - topped with provolone cheese & marinara sauce served with linguini

Chicken Saltimbocca - prosciutto, fresh sage, aged sharp provolone cheese, mushroom demi-glaze, and baked potato

Chicken a la Vodka - chicken & broccoli, vodka, blush sauce, penne pasta

Napolitan - sauteed chicken & shrimp, wild mushrooms, roasted tomato garlic sauce, risotto

Grilled Chicken Platter (GF) - grilled chicken breast, steamed vegetables

Pasta Primavera - carrots, peas, zucchini, broccoli, creamy alfredo sauce, over penne pasta

Eggplant Parmigiana - provolone, marinara sauce, linguini

Vegetable Stir-fry (GF) (V) - sauteed vegetables, garlic & oil, jasmine rice

Tuna au Poivre - ahi tuna pan-seared rare, peppercorn sauce, wasabi mashed potatoes

Citrus Salmon - citrus chardonnay sauce, jasmine rice, asparagus

Shrimp Scampi - white wine sauce, linguini

Fried Shrimp - French fries, cocktail sauce, steamed vegetables, lemon

Dessert Course - Select one (1)

Chocolate Cake

Peanut Butter Pie

Coconut Ricotta Cheesecake

Tiramisu

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Menu 2

\$52 (Excluding Tax & Gratuity)
(Room and/or Linen Fees may apply)

Salad Course - Select one (1)

House Salad or Homemade Caesar Salad

Entrée Course - Select three (3)

Braised Beef Short Ribs

slow roasted, garlic mashed potatoes, spinach sauté

Bourbon Filet Tips

filet mignon tips, bourbon bacon sauce, mashed potatoes, asparagus

Baked Ziti

homemade marinara sauce, mozzarella & ricotta, meatball

Veal Marsala

marsala wine, mushrooms, baked potato

Chicken Marsala

marsala wine, mushrooms, baked potato

Chicken Parmigiana

provolone, marinara sauce, linguini

Grilled Chicken Platter (GF)

grilled chicken breast, baked potato, steamed vegetables

Pasta Primavera

carrots, peas, zucchini, broccoli, creamy alfredo sauce, over penne pasta

Eggplant Parmigiana

provolone, marinara sauce, linguini

Vegetable Stir-fry (GF) (V)

sauteed vegetables, garlic & oil, jasmine rice

Shrimp Scampi

white wine sauce, linguini

Fried Shrimp

French fries, cocktail sauce, lemon

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Menu 1

\$70 (Excluding Tax & Gratuity)

(Room and/or Linen Fees may apply)

Salad Course - Select one (1)

House Salad, Homemade Caesar Salad, Portofino Salad, Spinach Salad, or Arugula Salad

Entrée Course - Select three (3)

Classic Chicken Parmigiana

provolone cheese, marinara sauce, linguini

Chicken Italiano

chicken breast, artichokes, olives, red roasted peppers, lemon wine sauce, cavatelli pasta

Chicken Oscar

chicken breast, jumbo lump crabmeat, hollandaise sauce, jasmine rice, asparagus

Broiled Stuffed Flounder

crab imperial, lemon wine sauce, roasted potatoes, spinach

Broiled Salmon

sautéed shrimp, light chardonnay butter sauce, creamy risotto, grilled seasonal vegetables

Broiled Crab Cakes

Maryland style crabcakes, garlic aioli, baked potato, grilled seasonal vegetables

Seafood Fra Diavolo

mussels, clams, scallops, calamari, fresh fish, shrimp, spicy marinara sauce, over linguini

Braised Beef Short Ribs

slow roasted beef, natural beef demi-glaze, mashed potatoes, vegetables

Char-grilled Filet Mignon

peppercorn sauce, loaded baked potato, asparagus

Black & Blue NY Strip Steak

blackened grilled strip steak, bleu cheese sauce, roasted potatoes, grilled seasonal vegetables

Frenched Pork Chop

port wine pear chutney, baked sweet potato, broccoli rabe

Veal Marsala

sautéed wild mushrooms, marsala wine sauce, tri-colored fettuccini

Grilled Portabella (GF) (V)

grilled portabella, topped with red roasted peppers, caramelized red onions, spinach sauté, baked sweet potato

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Cocktail Menu

\$45 (Excluding Tax & Gratuity)
(Room and/or Linen Fees may apply)

Choice of 6

Mini Crab Cakes
Clams Casino
Chicken Meatballs
Chicken Satay
Beef Skewers
Shrimp Spring Rolls
Mushroom Risotto Balls
Caprese Skewers
Tuna Tartare Cones
Shrimp Cocktail Shooters
Short Rib Sliders
Prosciutto Wrapped Asparagus
Chicken & Waffle Bites
Whipped Goat Cheese Crostini

Cheese, Fruit & Vegetable Display

Small (up to 20 PPI) \$50
Medium (20-40 PPL) \$80
Large (40 PPL and Up) \$110

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Bar Options

(Excluding Tax & Gratuity)

All Menu Packages include Non-Alcoholic Beverages

Excluding Espresso, Cappuccino, Bottled Soda

Limited Open Bar

Guests will be limited to your choice of beer, liquor or wine

Guests will pay for all other drinks

Consumption Bar

With This option, our bartender will run a tab on drinks prepared and the client is then charged for the total bill amount.

Cash Bar

Guest pay for their beverages as they order.

House Wine By the Carafe

½ carafe \$16.00 (approximately 2.5 – 6oz glasses)

full carafe \$32.00 (approximately 5 – 6oz glasses)

Unlimited Mimosa/Bloody Mary

\$ 20.00 per person per hour

Cake Service Fee

If you are plan on bringing your own cake

We charge a \$1.00 per person Cake/Cupcake Service Fee

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Private Dining Add-ons

Salad Course \$5 per person (Excluding Tax & Gratuity)

Select one (1)

House Salad

Homemade Caesar Salad

Portofino Salad

Spinach Salad

Soup du Jour Course \$5 per person (Excluding Tax & Gratuity)

Appetizer Course \$8 per person (Excluding Tax & Gratuity)

Select one (1) (Appetizers are served family style)

Calamari Fritta

Bruschetta

Mussel Ventura

Mozzarella Monsanto

Eggplant Rollentine

Caprese Skewers – Tomato, Basil, Mozzarella

Pasta Course \$8 per person (Excluding Tax & Gratuity)

Your choice of one pasta with one sauce

Pasta: Linguini, cappellini, penne pasta, or fettuccini

Sauce: marinara, alfredo, a olio, pesto, carbonara, puttanesca, or vodka blush

Dessert Course \$8.00 per person

Select one (1)

Peanut Butter Pie

Tiramisu

Chocolate Cake

Coconut Ricotta Cheesecake

Hot Hors d' oeuvres

Selection Available Upon Request

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