



Brunch Buffet

\$38 (Excluding Tax & Gratuity)

Select three (3)

Egg & Cheese Sliders - (your choice ham, bacon or sausage)

Scrambled Eggs - plain, with cheese, sausage or vegetables

Mexican Breakfast Burrito - sausage, peppers, onions, rice, egg & cheese

Brioche French Toast - mascarpone cheese, powdered sugar, fresh berries, & maple syrup drizzle

Chicken & Waffles - bread fried chicken, jalapeno-maple syrup

Sausage Biscuits & Gravy - buttermilk biscuits, home-style sausage gravy

Penne a la Vodka - penne pasta, vodka blush sauce

Pasta Carbonara - creamy garlic sauce, peas & prosciutto, penne pasta

Steak Chimichurri - sliced skirt steak, garlic basil chimichurri sauce

Shrimp & Polenta - Cajun shrimp, creamy polenta

Bacon Wrapped Chicken Breast - with Bourbon mustard sauce

Our Famous Roast Pork Sandwich - hot marinated onions

Honey Glazed Ham - sliced baked ham, honey dijon sauce

Vegetable Select one (1)

Broccoli sauté

Brussels sprouts

Roasted vegetables

Glazed carrots

all buffets will include Homefries, Fresh fruit & croissants

Menu Prices Subject to Change Based on Season and Availability



Luncheon Buffet

\$46 (Excluding Tax & Gratuity)

Salad - Select one (1)

House Salad or Caesar Salad

Entrées

Select three (3)

Chicken & Sun-dried Rosa - penne pasta, sun dried tomatoes & chicken, rosa sauce

Chicken Piccata - lemon caper white sauce

Chicken Parmigiana - homemade marinara sauce, mozzarella cheese

Freshly Sliced Roasted Pork - au jus

Italian Style Pork Loin - onions, tomatoes, garlic wine sauce, fresh basil

Sliced Roast Beef - au jus

Bourbon Filet Tips - bourbon bacon sauce

Broiled Salmon - citrus beurre blanc sauce

Broiled Flounder - lemon white wine sauce

Vegetable Stir Fry - white wine sauce, penne pasta

Penne Rosa - asparagus, mushrooms, roasted red peppers

Baked Ziti - homemade marinara sauce, mozzarella & ricotta cheese

Vegetables - select one (1)

Fresh vegetable medley

Fresh green beans almondine

Broccoli, cauliflower and carrot medley

Starch - select one (1)

Rice pilaf

Seasoned oven roasted potatoes

Potato & cauliflower au gratin

Garlic mashed potatoes

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Lunch Menu 1

\$30 (Excluding Tax & Gratuity)

Lunch Items - Select four (4)

Fig & Prosciutto Grilled Cheese

grilled prosciutto, buffalo mozzarella, fig jam, arugula, sesame baguette, balsamic glaze, fries

Pork & Cheese

sliced hot roast pork & provolone, kaiser roll, fries

Cheeseburger Deluxe

2-4oz beef burgers, well done, American cheese, lettuce, tomato, brioche bun, fries

Grilled Chicken Platter (GF)

steamed vegetables

Turkey Club Wrap

turkey breast, lettuce, bacon, tomatoes, mayo, fries

Vegetable Stir-fry (GF) (V)

sauteed vegetables, garlic & oil, jasmine rice

Penne a la Vodka

penne pasta, vodka blush sauce

Eggplant Parmigiana Sandwich

provolone cheese, homemade marinara sauce, long roll, fries

Roasted Red & Yellow Beet Salad

goat cheese, candied walnuts, arugula, honey Dijon vinaigrette

Baked Ziti

homemade marinara sauce, mozzarella & ricotta cheese

Chicken Caesar Salad

grilled chicken, Romaine lettuce, croutons, homemade Caesar dressing, Romano cheese

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Lunch Menu 2

\$38 (Excluding Tax & Gratuity)

Salad Course Select one (1)
House Salad or Homemade Caesar Salad

Entrée Course - Select three (3)

Chicken Parmigiana -

provolone, marinara sauce, linguini

Grilled Chicken Platter (GF) -

baked potato, steamed vegetables

Chicken Marsala

marsala wine, mushrooms, baked potato

Beef & Broccoli

filet mignon tips, broccoli, oriental sauce, jasmine rice

Bourbon Filet Tips

filet mignon tips, bourbon bacon sauce, mashed potatoes

Fried Shrimp

French fries, cocktail sauce, lemon

Broiled Salmon

lemon wine sauce, roasted potatoes

Eggplant Parmigiana

provolone, marinara sauce, linguini

Pasta Primavera

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

Baked Ziti

marinara sauce, mozzarella & ricotta cheese

Vegetable Stir-fry (GF) (V)

sauteed vegetables, garlic & oil, jasmine rice

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Lunch Menu 3

\$46 (Excluding Tax & Gratuity)

Salad Course Select one (1)

House Salad or Homemade Caesar Salad

Entrée Course - Select three (3)

Chicken Parmigiana - provolone, marinara sauce, linguini

Chicken Marsala - marsala wine, mushrooms, baked potato

Grilled Chicken Platter (GF) - baked potato, steamed vegetables

Beef & Broccoli - filet mignon tips, broccoli, oriental sauce, jasmine rice

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

Shrimp Scampi - lemon wine sauce, tomatoes, linguini

Fried Shrimp - French fries, cocktail sauce, lemon

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

Eggplant Parmigiana - provolone cheese, marinara sauce, linguini

Baked Ziti - marinara sauce, mozzarella & ricotta cheese

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

Dessert Course - Select one (1)

New York Style Cheesecake or Chocolate Cake

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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 (Excluding Tax & Gratuity)

Select one (1)

House Salad

Homemade Caesar Salad

Portofino Salad

Spinach Salad

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

Appetizer Course \$8 (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 (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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