



## **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)** - sauteed 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** (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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