
SHOWER PACKAGES

SHOWERS ARE NOT RESTRICTED TO ONLY THESE PACKAGES. ANY OF OUR OTHER IN-HOUSE PACKAGES ARE AVAILABLE FOR SHOWERS AS WELL. PACKAGES INCLUDE COFFEE, TEA & SOFT DRINKS.

SHOWER PACKAGE ONE 14.99 PER PERSON

COMBO SALAD

CONSISTS OF CHICKEN OR TUNA SALAD ON A BED OF MIXED GREENS SERVED WITH FRESH FRUIT AND PASTA SALAD. ADD A CUP OF SOUP FOR 2.50

SHOWER PACKAGE TWO

SALADS ARE SERVED WITH CHOICE OF OUR HOUSE VINAIGRETTE, RANCH DRESSING, ROLLS & BUTTER. ADD A CUP OF SOUP FOR 2.50.

OUR OWN SPECIAL CAESAR

TOPPED WITH GRILLED CHICKEN 14.99 OR GRILLED SHRIMP 16.99

GRILLED SALMON SALAD

MIXED GREENS & FRESH VEGETABLES TOPPED WITH SUCCULENT GRILLED SALMON, GRILLED ASPARAGUS, FETA CHEESE & TOMATOES 16.99

GRILLED CHICKEN SALAD

MIXED GREENS & FRESH VEGETABLES TOPPED WITH GRILLED CHICKEN BREAST, POTATO FRIES & SHREDDED CHEESE 14.99

STEAK SALAD

MIXED GREENS & FRESH VEGETABLES TOPPED WITH STEAK GRILLED TO MEDIUM, POTATO FRIES & SHREDDED CHEESE 16.99

WALNUT, CRANBERRY & DRIED BLEU CHEESE SALAD

A MIX OF ROMAINE & SPRING MIX, RED ONION, SUN-DRIED CRANBERRIES & WALNUTS WITH DRIED BLEU CHEESE & OUR HOUSE VINAIGRETTE. CHOICE OF CHICKEN 15.99 / SHRIMP 15.99 / SALMON 17.99

SEARED AHI TUNA SPINACH SALAD

AHI TUNA COOKED TO MEDIUM-RARE & SERVED CHILLED UPON A BED OF SPINACH, RED ONION, EGG, MUSHROOMS & BACON SERVED WITH WARM BACON DRESSING 16.99

SHOWER PACKAGE THREE 15.99 PER PERSON **BREAKFAST BUFFET**

ASSORTED CHILLED JUICES (SELECT TWO)
ORANGE * GRAPEFRUIT * CRANBERRY * TOMATO
SLICED SEASONAL FRESH FRUIT
FLUFFY SCRAMBLED EGGS
SILVER DOLLAR PANCAKES & WARM MAPLE SYRUP
OR TEXAS STYLE FRENCH TOAST
BREAKFAST POTATOES
CRISP BACON & SAUSAGE LINKS
ASSORTED BREAKFAST PASTRIES
FRESHLY BREWED COFFEE & ASSORTED TEAS

SHOWER PACKAGE FOUR **CHAMPAGNE BRUNCH**

24.99 PER PERSON (MINIMUM 50 PEOPLE)
GUESTS WILL BE WELCOMED WITH CHAMPAGNE PUNCH.

FRESHLY MADE-TO-ORDER

OMELET STATION - OMELETS WITH ASSORTED TOPPINGS & CHEESES
BELGIAN WAFFLES - ACCOMPANIED BY FRESH STRAWBERRIES & WHIPPED CREAM
BUTTERMILK PANCAKES - ACCOMPANIED BY BUTTER & MAPLE SYRUP
HOMEMADE QUICHE LORRAINE

BREAKFAST POTATOES

CRISP BACON, SAUSAGE LINKS & HAND-CARVED HAM
ELABORATE DISPLAY OF CASCADING FRUIT
BREAD DISPLAY - ASSORTED MUFFINS, BREAKFAST BREADS & BAGELS WITH CREAM CHEESE & JELLIES
JUICE STATION (CHOICE OF TWO) - CRANBERRY, ORANGE, TOMATO, GRAPEFRUIT OR APPLE

ADD BLOODY MARY OR SCREW-DRIVER BAR FOR 4.00 PER PERSON FOR TOTAL COUNT

CONTINENTAL BUFFET

12.99 PER PERSON (10 PEOPLE MINIMUM)

ASSORTED CHILLED JUICES
SEASONAL FRESH FRUIT
BAGELS
ASSORTED DANISH

FRUIT PRESERVES & CREAM CHEESE
FRESHLY BREWED COFFEE
& ASSORTED TEAS
WATER SET

LUNCH & DINNER BUFFET

INCLUDES ROLLS, BUTTER & A SOFT DRINK. 22.99 PER PERSON (35 PERSON MINIMUM)

APPETIZER TABLE

FRESH VEGETABLE TRAY & RANCH DRESSING,
ASSORTED CHEESE & PEPPERONI TRAY
WITH MUSTARD, SAUSAGE STUFFED
BANANA PEPPERS, FRIED ZUCCHINI

FIRST COURSE

TO BE SERVED AT YOUR TABLE
CHOOSE ONE:

WEDDING SOUP | TOSSED GARDEN SALAD
INSALATA PUGLIANO CAESAR

ENTRÉES

CHOICE OF THREE:
BEEF BRACCIOLE | SCROD ITALIAN STYLE
OREGANO CHICKEN | SLICED HAM
SLICED ROAST BEEF | ROASTED PORK LOIN
STUFFED CHICKEN BREAST | ITALIAN MEATBALLS
ENGLISH-STYLE SCROD | BAKED CHICKEN
STUFFED SHELLS | CHEESE RAVIOLI
EGGPLANT PARMIGIANA

BUILD-YOUR-OWN BURGER BAR

13.95 PER PERSON / ADD GRILLED CHICKEN BREAST 2.00 PER PERSON (35 PERSON MINIMUM)

OUR HAND-CRAFTED BLEND OF USDA CHOICE SHORT-RIB, BRISKET,
AND CHUCK BURGER | CHOICE OF TWO CHEESES | CONDIMENTS

CHOICE OF TWO OF THE FOLLOWING SIDES:

MAC & CHEESE | POTATO FRIES | CREAMY COLESLAW
PARSLEY NEW RED POTATOES | HOMEMADE POTATO SALAD | PASTA SALAD

COCKTAIL PARTY

19.99 PER PERSON. YOUR CHOICE OF TEN ITEMS (35 PERSON MINIMUM)

FRESH VEGETABLE TRAY
SERVED WITH RANCH DRESSING

BACON WRAPPED SCALLOPS

BREADED PROVOLONE STICKS WITH MARINARA

FRESH FRUIT TRAY & DIP

WATER CHESTNUTS WRAPPED IN BACON

SAUSAGE STUFFED HOT PEPPERS

ASSORTED CHEESE & PEPPERONI TRAY
SERVED WITH MUSTARD

MINI FRANKS IN A PUFF PASTRY

FRIES FRESH ZUCCHINI WITH MARINARA & LEMON

VEGETABLE EGG ROLLS

BRIE IN PUFF PASTRY

MEATBALLS & MARINARA SAUCE

POLENTA WITH MARINARA

CHICKEN TERIYAKI SKEWER

SPANAKOPITA

ASPARAGUS WRAPPED WITH PROSCIUTTO

FOR AN ADDITIONAL CHARGE OF 2.00 PER PERSON PER ITEM:

SHRIMP COCKTAIL
ASSORTED PUFF PASTRIES
LOBSTER RAVIOLI WITH RED ROASTED PEPPER SAUCE
BLACKENED SHRIMP

STARCH

CHOOSE ONE:
PARSLEY RED POTATOES | OVEN BROWNED
POTATOES | AU GRATIN POTATOES,
SCALLOPED POTATOES | RICE PILAF

VEGETABLES

CHOOSE ONE:
GREEN BEANS ALMONDINE
BROCCOLI & BUTTER | PEAS & MUSHROOMS
GLAZED CARROTS | VEGETABLE MEDLEY

DESSERT TABLE

CHOOSE ONE:
NEW YORK STYLE CHEESECAKE
ASSORTED MINI CHEESECAKES | CARROT CAKE

FENNEL SAUSAGE, CRANBERRIES & WALNUTS
ALFREDO PASTA
SERVED WITH GOAT CHEESE, CRANBERRIES
& CANDIED WALNUTS

HOT & SWEET PEPPERS
SAUTÉED IN GARLIC & OLIVE OIL
WITH MELTED ASIAGO CHEESE

SWEDISH MEATBALLS

SAUSAGE STUFFED MUSHROOMS

BANG BANG SHRIMP

ASIAN POT STICKERS

BACON-WRAPPED CHICKEN LIVER

SAUSAGE STUFFED BANANA PEPPERS

BRUSCHETTA

MINI QUICHE

CHICKEN TENDERS WITH HONEY MUSTARD

COCONUT CHICKEN STRIPS
SERVED WITH PIÑA COLADA SAUCE

SILVER DOLLAR CRAB CAKES
CRAB STUFFED MUSHROOMS
ARTICHOKES ROMANO
MUSSELS WITH GARLIC, WHITE WINE & LEMON

ON-PREMISE BANQUET & CATERING MENU



GENERAL INFORMATION & POLICIES

ALL FOOD MUST BE PROVIDED BY PUGLIANO'S WITH THE EXCEPTION OF COOKIES AND CAKE.

OUR BANQUET ROOMS ARE RESERVED BASED UPON THE NUMBER OF GUESTS THAT ARE EXPECTED TO ATTEND. A SIGNIFICANT DECREASE IN THE FINAL NUMBER OF GUEST MAY RESULT IN MOVING THE FUNCTION TO ANOTHER ROOM FOR BETTER ACCOMMODATIONS. PUGLIANO'S RESERVES THE RIGHT TO MAKE THIS DECISION.

ALL COOKIES ARE TO BE ARRANGED ON TRAYS PRIOR TO BEING BROUGHT TO PUGLIANO'S OR WE WILL DISPLAY THEM FOR A \$100 SET UP FREE (PLUS TAX AND GRATUITY).

SPECIFIC ROOM SET-UPS CANNOT BE GUARANTEED. PUGLIANO'S RESERVES THE RIGHT TO MAKE ADJUSTMENTS IN SET UPS FOR THE COMFORT AND SAFETY OF OUR GUESTS.

THROWING OF BIRD SEED, RICE, CONFETTI OR ROSE PETALS IS NOT PERMITTED.

THE USE OF CONFETTI, TAPE, NAILS, TACKS, AND STICKERS ON THE WOODWORK, CHAIRS OR IN THE BUILDING ARE NOT PERMITTED. NO EXCEPTIONS.

PUGLIANO'S WILL NOT BE RESPONSIBLE FOR ANYTHING LEFT BEHIND BY GUESTS OR VENDORS.

IN THE EVENT OF AN ACT OF GOD, ACCIDENTS, STRIKES OR CIVIL GOVERNMENT REGULATIONS THAT MAKE IT ILLEGAL OR IMPOSSIBLE TO PROVIDE OUR FACILITIES, OUR AGREEMENT WILL BE TERMINATED AND WE SHALL BE EXCUSED FOR PERFORMANCE AND LIABLE FOR ONLY THE DEPOSITS PAID.

AN 18%, 20% OR 22% SERVICE CHARGE AND A 7% SALES TAX WILL BE ADDED TO ALL PRIVATE EVENTS.

MENU SELECTIONS AND GUARANTEED COUNTS ARE DUE 10 DAYS PRIOR TO YOUR EVENT

CASH OR CHECK ONLY REQUIRED FOR DEPOSIT.

IN AN EFFORT TO KEEP OUR FAMILY-FRIENDLY PRICING, WE MUST CHARGE A 2% FEE TO ANY ORDER PAID FOR WITH A CREDIT CARD

CATERING

PUGLIANO'S GRAND BALLROOM

RESERVE YOUR NEXT SHOWER OR BUSINESS MEETING HERE! OUR GRAND BALLROOM CAN ACCOMMODATE UP TO 180 GUESTS AT ROUND TABLES. HORS D'OEUVRES, BUFFETS AND FULL-COURSE SIT-DOWN PACKAGES ARE AVAILABLE. SOUND-PROOF ACOUSTIC WALLS AND DIVIDERS, PA SYSTEM, PODIUM, EASEL, AND WI-FI ARE PROVIDED AS WELL AS THE OPTION TO ADD OUR AV PACKAGE WHICH INCLUDES ACCESS TO OUR OVERHEAD PROJECTOR (\$50) AND SCREEN (\$25).

P: 724.327.8991 / F: 724.325.4949

WWW.PUGLIANOSITALIANGRILL.COM

CATERING@PUGLIANOSITALIANGRILL.COM

SIT-DOWN BANQUETS

25 PERSON MINIMUM. INCLUDES A FIRST COURSE, ENTRÉE, DESSERT, ROLL AND BUTTER, COFFEE OR A SOFT DRINK.

FIRST COURSE

TO BE SERVED AT YOUR TABLE

CHOOSE ONE: FRESH FRUIT CUP | WEDDING SOUP | PASTA FAGIOLI | TOSSED GARDEN SALAD
INSALATA PUGLIANO CAESAR | GREEK SALAD

ENTRÉES

INCLUDES CHEF'S CHOICE OF VEGETABLE & POTATO. MINIMUM 10 ORDERS PER ENTRÉE.

CHOICE OF THREE:

CHICKEN MARSALA 17.99	FRESH ATLANTIC SALMON 17.99
CHICKEN ALBERTO 17.99	SERVED WITH A BALSAMIC VINEGAR SAUCE
VEAL PARMIGIANA 20.99	ENGLISH-STYLE SCROD 17.99
VEAL SALTIMBOCCA 20.99	SCALLOPS AU GRATIN 21.99
PRIME RIB AU JUS 10 OZ. 21.99	JUMBO LUMP CRAB CAKE 21.99
BROILED FILET MIGNON 24.99	PETTIE 5 OZ. FILET & 6 OZ. CRAB CAKE COMBO 25.99
8OZ. WITH SAUTÉED MUSHROOMS	8 JUMBO SHRIMP SCAMPI 18.99

GRILLED NY STRIP 23.99

10 OZ. CUT SERVED WITH SAUTÉED MUSHROOMS

DESSERTS

CHOICE OF ONE:

NY STYLE CHEESECAKE | ASSORTED MINI CHEESECAKES | SPUMONI
CARROT CAKE | TIRAMISU | LAYERED STRAWBERRY SHORTCAKE

SIT-DOWN DINNER BANQUETS

INCLUDES A CHOICE OF APPETIZER, SALAD, ENTRÉE, DESSERT, ROLLS & BUTTER, COFFEE OR SOFT DRINK. (25 PERSON MINIMUM)

ITALIAN BUFFET BANQUET

24.99 PER PERSON. INCLUDES APPETIZERS, SOUP OR SALAD, ENTRÉE, DESSERT, FRESH TUSCAN BREAD & BUTTER & A SOFT DRINK. (35 PERSON MINIMUM)

APPETIZER TABLE

FRIED ZUCCHINI, HOT SAUSAGE-STUFFED BANANA PEPPERS, POLENTA WITH SCALLIONS, RED ROASTED PEPPERS & PROSCIUTTO, IMPORTED CHEESES, ASSORTED OLIVES, MARINATED MUSHROOMS, ROASTED SWEET PEPPERS WITH GARLIC

FIRST COURSE

SERVED AT YOUR TABLE

WEDDING SOUP OR FRESH GARDEN SALAD

ENTRÉES & PASTAS

ENCRUSTED CHICKEN PARMIGIANA WITH ARTICHOKE BUTTER WHITE WINE, BEEF BRACCIOLE, PASTA PRIMAVERA AGLIO OLIO, GNOCCHI WITH CREAMY PESTO, BOWTIES WITH A PINK VODKA SAUCE, STUFFED SHELLS, EGGPLANT PARMIGIANA

DESSERT

CHOICE OF ONE:

NY STYLE CHEESECAKE |
ASSORTED MINI CHEESECAKES | SPUMONI
CARROT CAKE | TIRAMISU
LAYERED STRAWBERRY SHORTCAKE

GRAND PRESENTATIONS

BEAUTIFUL DISPLAYS FOR THE MOST SPECIAL OF TIMES CAN ENHANCE YOUR PACKAGE. THESE CANNOT BE ORDERED A LA CARTE.

ALFRESCO SALSA & DIP BAR 4.75 PER PERSON

BISTRO DIPS & FRESH SALSAS, SERVED WITH SLICES OF FRESH ASIAGO CHEESE BREAD, ARTISANAL CRACKERS, PITA BREAD & WHITE CORN TORTILLA CHIPS. GARNISHED WITH ASSORTED CHEESE CUBES, RED GRAPES & CHERRY TOMATOES. INCLUDES CILANTRO CORN BLACK BEAN SALSA, HUMMUS, SPINACH & ARTICHOKE DIP & CRANBERRY ALMOND CHICKEN SALAD.

ANTIPASTI DISPLAY 7.95 PER PERSON

A VISUAL MASTERPIECE OF MEDITERRANEAN FLAVORS. AN OVERFLOWING DECORATIVE PRESENTATION FILLED WITH AN ABUNDANCE OF MEATS & CHEESES LAYERED BETWEEN CRUSTY FOCACCIA & ASIAGO CHEESE BREAD, MARINATED OLIVES, VEGETABLES & MUSHROOMS, TOMATO BASIL BRUSCHETTA, ROASTED RED PEPPERS, BALSAMIC DIPPING OIL, SPINACH & ARTICHOKE DIP & HONEY MUSTARD. GARNISHED WITH CHERRY TOMATOES & PEPPERONCINI WITH GARLIC PARMESAN BREADSTICKS WRAPPED WITH PROSCIUTTO DANCING AROUND THE EDGE.

ARTISAN CHEESE DISPLAY 7.95 PER PERSON

A BEAUTIFUL DISPLAY OF ASSORTED BLOCKS OF HIGH-QUALITY DOMESTIC & IMPORTED, HARD & SOFT CHEESES. SERVED ARTFULLY PRESENTED WITH CRUSTY BREAD, MUSTARDS AND GRAPES.

FRESH FRUIT CASCADES 4.50 PER PERSON

A SPECTACULAR CENTERPIECE. A TOWERING, LAYERED WHEEL OF SEASONAL FRESH FRUITS. GOLDEN DELICIOUS PINEAPPLE SURROUNDED BY MELONS & TOPPED WITH BERRIES, ORANGES & KIWI FINISHED WITH CASCADING TRI-COLORED GRAPES & PURPLE KALE. SERVED WITH A BERRY WHIPPED YOGURT DIP.

GREEK PLATTER 7.95 PER PERSON

A VIBRANT VEGETARIAN DISPLAY OF COLOR & FLAVOR BEGINNING WITH RICE & HERB-STUFFED GRAPE LEAVES, HUMMUS, CHILLED MARINATED GRILLED VEGETABLES, CUCUMBER TZATZIKI, GREEK CHOPPED SALAD, ASSORTED OLIVES, CHERRY TOMATOES, MARINATED ARTICHOKE, MUSHROOMS & FETA CHEESE. SERVED WITH TOASTED PITA & EXTRA VIRGIN OLIVE OIL.

SMOKED SALMON PLATTER 8.95 PER PERSON

TRADITIONAL- STYLE SERVED WITH MINI POTATO CAKES, AIOLI, CAPERS, CHOPPED RED ONION & EGG.

SPECIALTY DIPS

HUMMUS-VEGETABLES & TOASTED PITA CHIPS 3.75 PER PERSON / 56.25 (15) / 93.75 (25)
PARMESAN SPINACH & ARTICHOKE DIP - SLICED ASIAGO BAGUETTE 3.75 PER PERSON / 56.25 (15) / 93.75 (25)
PICO DE GALLO - WHITE CORN TORTILLA CHIPS 2.25 PER PERSON / 33.75 (15) / 56.25 (25)
LAYERED MEXICAN DIP - WHITE CORN TORTILLA CHIPS 3.75 PER PERSON / 56.25 (15) / 93.75 (25)
GREEK CHOPPED FETA SALAD - TOASTED PITA CHIPS 3.75 PER PERSON / 56.25 (15) / 93.75 (25)
BLACK EYE PEA SALAD - WHITE CORN TORTILLA CHIPS 3.40 PER PERSON / 51 (15) / 85 (25)
CURRIED CHICKEN SALAD - BUTTER CRACKERS 4.25 PER PERSON / 63.75 (15) / 106.25 (25)
CRANBERRY ALMOND CHICKEN SALAD - BUTTER CRACKERS 4.25 PER PERSON / 63.75 (15) / 106.25 (25)
*GLUTEN-FREE ADD 50¢ PER PERSON

PIZZA, PASTA & APPETIZER BUFFET

17.99 PER PERSON, INCLUDES FRESH GREEN SALAD AND SOFT DRINKS. (35 PERSON MINIMUM).

APPETIZERS

PITTSBURGH FRIED ZUCCHINI, PROVOLONE STICKS, SEASONED BUFFALO WINGS, FRESH VEGETABLE TRAY & RANCH DIP, ASSORTED CHEESE & PEPPERONI TRAY WITH ASSORTED CRACKERS & MUSTARD

PIZZA

TRADITIONAL, PEPPERONI, MUSHROOM, SAUSAGE, GREEN PEPPERS, PESTO, CALIFORNIA, ITALIAN WHITE & TOMATOES, SPINACH, BARBEQUE CHICKEN & QUATTRO FORMAGGIO

PASTA

RIGATONI WITH MARINARA SAUCE

PUGLIANO’S BUFFET PACKAGES

INCLUDES FRESH DINNER ROLLS & BUTTER, COFFEE, TEA OR SOFT BEVERAGE, *IN-HOUSE ONLY* (35 PERSON MINIMUM).

MENU ONE 17.95 PER PERSON

APPETIZER

FRESH VEGETABLE TRAY & RANCH DRESSING

SALADS

CHOICE OF ONE:

TOSSED SALAD WITH DRESSING | TOMATO BASIL
POTATO OR MACARONI SALAD
BROCCOLI & CHEDDAR | COLESLAW
PASTA SALAD | FRUIT SALAD (SEASONAL)

POTATOES OR RICE

CHOICE OF ONE:

PARSLEY RED POTATOES | SCALLOPED POTATOES
AU GRATIN POTATOES | RICE PILAF

MENU TWO 19.95 PER PERSON

APPETIZERS

FRESH VEGETABLE TRAY & RANCH DIP, ASSORTED CUBED CHEESE & PEPPERONI TRAY SERVED WITH MUSTARD & ASSORTED CRACKERS.

DELI PLATTER

ROAST BEEF, BAKED HAM, TURKEY BREAST, SALAMI, CAPICOLA, AMERICAN, SWISS & PROVOLONE CHEESES SERVED WITH A RELISH TRAY.
(MAY BE SUBSTITUTED FOR AN ADDITIONAL HOT ENTRÉE)

SALADS

CHOICE OF ONE:

TOSSED SALAD WITH DRESSING | TOMATO BASIL
POTATO OR MACARONI SALAD | BROCCOLI & CHEDDAR | COLESLAW | PASTA SALAD
SPINACH | CAESAR | FRUIT SALAD (SEASONAL)

POTATOES OR RICE

CHOICE OF ONE:

PARSLEY RED POTATOES | SCALLOPED POTATOES
AU GRATIN POTATOES | RICE PILAF

MENU THREE 21.95 PER PERSON

APPETIZERS

FRESH VEGETABLE TRAY & RANCH DIP, ASSORTED CUBED CHEESE & PEPPERONI TRAY SERVED WITH MUSTARD & ASSORTED CRACKERS.

DELI PLATTER

ROAST BEEF, BAKED HAM, TURKEY BREAST, SALAMI, CAPICOLA, AMERICAN, SWISS & PROVOLONE CHEESES SERVED WITH A RELISH TRAY.
(MAY BE SUBSTITUTED FOR AN ADDITIONAL HOT ENTRÉE)

SALADS

CHOICE OF ONE:

TOSSED SALAD WITH DRESSING | TOMATO BASIL
POTATO OR MACARONI SALAD | BROCCOLI & CHEDDAR | COLESLAW | PASTA SALAD | SPINACH
CAESAR | FRUIT SALAD (SEASONAL)
THREE BEAN SALAD

VEGETABLES

CHOICE OF ONE:

BUTTERED GREEN BEANS | BUTTERED CORN
GREEN BEANS ALMONDINE | VEGETABLE MEDLEY
BROCCOLI | PEAS & CARROTS | GLAZED CARROTS

ENTRÉES

CHOICE OF TWO:

FRIED CHICKEN | LEMON CHICKEN
BARBEQUE CHICKEN | SLICED HAM
OREGANO CHICKEN | ROASTED PORK LOIN
KIELBASA & SAUERKRAUT | MANICOTTI
CHEESE RAVIOLI STUFFED SHELLS
ITALIAN OR SWEDISH MEATBALLS,
PENNE PASTA & MARINARA SAUCE

VEGETABLES

CHOICE OF ONE:

BUTTERED GREEN BEANS | BUTTERED CORN
GREEN BEANS ALMONDINE | VEGETABLE MEDLEY
PEAS & CARROTS | GLAZED CARROTS

ENTRÉES

CHOICE OF TWO:

FRIED OR BAKED CHICKEN | EGGPLANT PARMIGIANA
OREGANO CHICKEN | ROASTED PORK LOIN
BARBEQUE CHICKEN OR RIBS | MANICOTTI
STUFFED CHICKEN BREAST | STUFFED SHELLS
SLICED HAM OR ROAST BEEF | STUFFED CABBAGE
KIELBASA & SAUERKRAUT | ENGLISH STYLE SCROD
ITALIAN OR SWEDISH MEATBALLS | SCROD ITALIAN
STYLE | HOT ITALIAN SAUSAGE IN SAUCE
PENNE WITH TRADITIONAL OR MARINARA SAUCE
LASAGNA-1.00 EXTRA | CHICKEN MARSALA 2.00 EXTRA
PER PERSON

ENTRÉES

CHOICE OF THREE:

FRIED OR BAKED CHICKEN | EGGPLANT PARMIGIANA
OREGANO CHICKEN | ROASTED PORK LOIN
BARBEQUE CHICKEN, RIBS, BEEF OR HAM
BEEF BRACCIOLE | MANICOTTI
STUFFED CHICKEN BREAST | STUFFED SHELLS
SLICED HAM OR ROAST BEEF | STUFFED CABBAGE
KIELBASA & SAUERKRAUT | ENGLISH STYLE SCROD
ITALIAN OR SWEDISH MEATBALLS
SCROD ITALIAN STYLE | HOT ITALIAN SAUSAGE IN
SAUCE | CHEESE RAVIOLI
RIGATONI OR ZITI WITH TRADITIONAL OR MARINARA
SAUCE | CHICKEN MARSALA
PARMESAN ENCRUSTED CHICKEN WITH
ARTICHOKE SAUCE | LASAGNA | LINGUINI
WITH WHITE CLAM SAUCE