

# **Menu**

## **Hors' d' oevers**

**Imported salumi from Italy**  
**Imported Formaggi from Italy**  
**13-15 shrimp cocktail ( 1 shrimp each )**  
**Colosal crab meat ( 16 oz every 10 people)**

## **Starters**

**Caprese**

## **Second Course**

**Quotidian Soup**

## **Third Course**

**Mango Sorbet**

## **Fourth Course**

**Tortellini Bolognese**

## **Entrée**

**Warm Water Lobster Tail served with Broccoli Rabe**  
**Atlantic Salmon 8-10 oz served with vegetables**  
**6 oz organic chicken asparagus served over vegetables**  
**Center cut Filet Mignon Prime in a chocolate red wine reduction**  
**End cut T Bone Veal Chop served with potatoes and spinach,in a chocolate red wine reduction**

## **Fresh Grapes**

## **Desserts**

**Panna Cotta**

**Coffee, Cappucino, Esspreso and Tea**

*Price \$75 (not including tax and gratuity)*  
*For Party reservation we require 20% deposit.*