

LUNCH PARTY MENUS

15 Person Minimum

SEATED LUNCHEON #101

\$21 pr/person

APPETIZER

CHICKEN NOODLE SOUP

ENTRÉE CHOICE

CHEESE STEAK SUB

Chicken or Beef.

MEATBALL PARM SUB

Traditional parm submarine- marinara sauce and fresh mozzarella.

GRILLED CHICKEN CAESAR WRAP

Grilled chicken, romaine, grated parmesan, signature caesar, dressing - tightly wrapped in a flour tortilla.

ITALIANO OLD-WORLD SANDWICH

Chorizo, prosciuttini, capicola, prosciutto, mozzarella, roasted red peppers, lettuce, tomato, mayonnaise, EVOO-vinaigrette.

VENETO BURGER

9oz Locally-sourced black Angus beef patty with your fixings.

DESSERT CHOICE

NUTELLA BROWNIE ALLA MODE

Warm brownie, hazelnut nutella, Vanilla bean ice cream, crumbled graham cracker.

MINI-CANNOLI

Chocolate chip mascarpone stuffed.

SEATED LUNCHEON #201

\$23 pr/person

APPETIZER CHOICE

ITALIAN WEDDING SOUP OR CHICKEN NOODLE

ENTRÉE CHOICE

RIGATONI ALLA VODKA

Cherry tomatoes, basil-tomato pink cream sauce, mezzi rigatoni.

CHICKEN PARMIGIANA

Baked breaded chicken, tomato marinara, mozzarella, linguine.

POLPETTE NAPOLITANA

Handmade 3 oz. meatballs, marinara, spaghetti.

CHICKEN CAESAR SALAD

Grilled chicken, crisp romaine, homemade croutons, grated Pecorino, signature dressing.

DESSERT CHOICE

NUTELLA BROWNIE ALLA MODE

Warm brownie, hazelnut Nutella, Vanilla bean ice cream, crumbled graham cracker.

MINI-CANNOLI

Chocolate chip mascarpone stuffed.



Additional 6% MD Sales Tax + 20% Gratuity Added To Each Menu

LUNCH PARTY MENUS

15 Person Minimum

SEATED LUNCHEON #301

\$24 pr/person

APPETIZER CHOICE

HOUSE SALAD OR CHICKEN NOODLE

ENTRÉE CHOICE

SHRIMP BASKET

5 Gulf shrimp broiled with lemon butter or butter-fried, breaded & fried. Served w/ fries and house slaw.

SALMON BLT

Atlantic salmon, BLT, roasted red pepper aioli, grilled brioche. Served w/ fries and house slaw.

CHICKEN OLGA

Blackened grilled chicken, fresh mozzarella, fried eggplant, roasted peppers, arugula, honey dijon, rosemary schiacciata (Tuscan flatbread). Served w/ fries and house slaw.

DESSERT CHOICE

MINI-CANNOLI

Chocolate chip marscapone stuffed.

BERRY CHURRO TOAST

Cinnamon and brown sugar dipped challah French toast, Vanilla bean ice cream, fresh berries, whipped cream.

SEATED LUNCHEON #401

\$28 pr/person

APPETIZER CHOICE

CAESAR SALAD, CHICKEN NOODLE OR MD CRAB

ENTRÉE CHOICE

CRAB CAKE

6oz Jumbo lump crab cake (starch & veg).

BLUE CRAB RAVIOLI

Cheese & crab filled ravioli. Velvet rosy alfredo topped with jumbo lump crab meat.

CHICKEN ROSEMARY

Half chicken rosemary rubbed and baked with oven brown potatoes (1 side).

DESSERT CHOICE

BERRY FRITO CHEESECAKE

Wonton-wrapped flash-fried cheesecake, glazed fresh berries.

NUTELLA BROWNIE ALLA MODE

Warm brownie, hazelnut nutella, Vanilla bean ice cream, crumbled graham cracker.



Additional 6% MD Sales Tax + 20% Gratuity Added To Each Menu