



Enhance Your Reception With....

Fresh Vegetable Crudités

(add 5.00 per person)

*

Cheese & Fruit Tray

Domestic Cheeses with Gourmet Crackers

Garnished
with Fresh Fruit

(add 8.00 per person)

*

Antipasto Display

**A variety of Italian Meats, Cheeses &
Vegetables**

(add 8.00 person)

*

Carving Station

(Choose One)

Roast Beef

Glazed Ham

Turkey Breast

Served with a Variety of Sauces and
Condiments

(add \$10.00 per person)

*

Dessert Station

Raspberry Cheesecake

Tiramisu

Miniature Cannoli

Chocolate Cake

(add 8.00 person)

Hot Buffet Dinner

Minimum 30 Guests

\$30.00 Per Person

Mixed Green Salad With Choice of Two Dressings

Choice of Two Entrees

Shrimp Scampi

Herb Crusted Salmon

Veal Parmigiana

Chicken Limone

Chicken Marsala

Stuffed Pork Loin

Penne Verde Rosso (With Chunks of Salmon and Spinach)

Choice of two sides

Penne Primavera

Baked Ziti

Butternut Squash Ravioli with Butter and Sage

Rosemary Roasted Potatoes

Garlic Mashed Potatoes

Mushroom Risotto

Sautéed Green Beans

Grilled Vegetables

Ratatouille

Soft Drinks, Tea & Coffee

Plus 6.5% Tax and 20% Service Charge

Prices Subject to Change

Banquet Room Charge \$500

(Available in the Banquet room only)



Enhance Your Reception With....

**Individual Appetizers
or Choice of Three
Served Family Style**

Stuffed Mushrooms
Fried Cheese
Fried Calamari
Mozzarella Caprese
Bruschetta
(add 7.00 per person)

*

**Anti-Pasto Display
A variety of Italian Meats, Cheeses &
Vegetables**

(add 8.00 per person)

*

Choice of Small Dessert

Tiramisu
Miniature Cannoli
Sfogliatelle
(add 4.00 per person)

*

Choice of Full Size Dessert

Raspberry Cheesecake
Tiramisu
Cannoli
Chocolate Cake
(add 6.50 per person)

*Plated Dinner
Roman Special
Minimum 20 Guests
\$23 Per Person*

Mixed Green Salad with Choice of Dressing

*Entrée
(choice of three)*

Penne Alla Valdostana

Penne with strips of chicken and peas in a tomato cream sauce

Fettuccine Carbonara

Fettuccine tossed with bacon and prosciutto in a white cream sauce

Eggplant Parmigiana

Thinly sliced and battered eggplant baked in marinara sauce and topped with mozzarella cheese, served with pasta

Chicken Marsala

Boneless breast of chicken sautéed with mushrooms in a Marsala wine sauce, served with a side of vegetables or pasta

Veal or Chicken Parmigiana

Lightly breaded veal simmered in tomato sauce and topped with mozzarella cheese, Served with a side of vegetables or pasta

Soft Drinks, Tea & Coffee Included

*Plus 6.5% Tax and 20% Service Charge
Prices Subject to Change
Banquet Room Charge \$500*



Enhance Your Reception With....

**Individual Appetizers
or Choice of Three
Served Family Style**

Stuffed Mushrooms
Fried Cheese
Fried Calamari
Mozzarella Caprese
Bruschetta
(add 7.00 per person)

*

**Antipasto Display
A variety of Italian Meats, Cheeses &
Vegetables**

(add 8.00 per person)

*

Choice of Small Dessert

Tiramisu
Miniature Cannoli
Sfogliatelle
(add 4.00 per person)

*

Choice of Full Size Dessert

Raspberry Cheesecake
Tiramisu
Cannoli
Chocolate Cake
(add 6.50 per person)

*Plated Dinner
Mediterranean Special
Minimum 20 Guest
\$25 Per Person*

Mixed Green Salad with Choice of Dressing

Entrée

(choice of three)

Capellini Di Mare

*Fresh shrimp, scallops, clams and mussels sautéed in a light red sauce
with garlic, butter and wine, served over angel hair pasta*

Manicotti

*Large pasta tubes filled with ricotta cheese, baked in marinara sauce
and topped with mozzarella cheese*

Herb Crusted Salmon

*Fresh salmon filet encrusted with fresh herbs and broiled to
perfection,
topped with a light lemon butter sauce, served with broccoli and
potatoes*

Chicken Mediterraneo

*Boneless breast of chicken sautéed with artichoke hearts and roasted
red peppers in a lemon dill sauce, served with a side of vegetables or
pasta*

Veal or Chicken Marsala

*Tender veal slices sautéed with mushrooms in a Marsala wine sauce,
served with a side of vegetables or pasta*

Shrimp Scampi

*Jumbo shrimp sautéed in a lemon, butter and garlic sauce,
served over fettuccine pasta*

*Soft Drinks, Tea & Coffee Included
Plus 6.5% and 20% Service Charge
Prices Subject to Change
Banquet Room Charge \$500*



Enhance Your Reception With....

**Individual Appetizers
or Choice of Three
Served Family Style**

Stuffed Mushrooms
Fried Cheese
Fried Calamari
Mozzarella Caprese
Bruschetta
(add 7.00 per person)

*

**Antipasto Display
A variety of Italian Meats, Cheeses &
Vegetables**

(add 8.00 per person)

*

Choice of Small Dessert

Tiramisu
Miniature Cannoli
Sfogliatelle
(add 4.00 per person)

*

Choice of Full Size Dessert

Raspberry Cheesecake
Tiramisu
Cannoli
Chocolate Cake
(add 6.50 per person)

*Plated Dinner
Neapolitan Special
Minimum 20 Guests
\$27 Per Person*

Mixed Green Salad with Choice of Dressing

*Entrée
(choice of three)*

Tortellini

Meat or cheese stuffed pasta served with tomato cream sauce

Chicken Sorrentino

*Boneless breast of chicken stuffed with prosciutto ham, eggplant,
spinach and
mozzarella cheese in a Marsala wine and mushroom sauce,
served with a side of vegetables or pasta*

Veal Piccata

*Tender veal slices sautéed with mushrooms and capers in a lemon,
butter and wine sauce, served with a side of vegetables or pasta*

Grilled Tuna Amalfi

*Fresh tuna steak grilled rare topped with artichoke hearts, capers and
red roasted peppers in a butter, lemon sauce*

Seafood Marinara

*Fish and shellfish carefully simmered in a fresh marinara sauce,
served over fettuccine pasta*

Soft Drinks, Tea & Coffee Included

*Plus 6.5% and 20% Service Charge
Prices Subject to Change
Banquet Room Charge \$500*



Enhance Your Reception With....

**Individual Appetizers
or Choice of Three
Served Family Style**

Stuffed Mushrooms
Fried Cheese
Fried Calamari
Mozzarella Caprese
Bruschetta
(add 7.00 per person)

*

**Antipasto Display
A variety of Italian Meats, Cheeses &
Vegetables**

(add 8.00 per person)

*

Choice of Small Dessert

Tiramisu
Miniature Cannoli
Sfogliatelle
(add 4.00 per person)

*

Choice of Full Size Dessert

Raspberry Cheesecake
Tiramisu
Cannoli
Chocolate Cake
(add 6.50 per person)

*Plated Dinner
Milano Special
Minimum 20 Guests
\$30 Per Person*

Mixed Green Salad with Choice of Dressing

*Entrée
(choice of three)*

Capellini With Lobster

*Lobster meat sautéed with mushrooms and tomatoes in a light cream
sauce,
served over angel hair pasta*

Chicken Florentine

*Boneless breast of chicken stuffed with spinach and mushrooms,
topped with Parmigiano cheese cream sauce,
served with a side of vegetables or pasta*

Veal Saltimbocca

*Veal sauteed in butter with sage and onions,
topped with prosciutto and mozzarella,
served over a bed of spinach*

Grouper Francese

*Fresh filet of grouper dipped in egg batter,
sautéed in a lemon butter and wine sauce,
served with a side of vegetables or pasta*

Petit Filet with Shrimp Scampi

*6 Oz. filet of beef tenderloin with Shrimp Scampi
Served with potatoes and vegetable*

Soft Drinks, Tea & Coffee Included

*Plus 6.5% and 20% Service Charge
Prices Subject to Change
Banquet Room Charge \$500*



Enhance Your Reception With....

Pasta Station
(add 5.00 per person)

*

Fresh Vegetable Crudités
(add 4.00 per person)

*

Cheese & Fruit Tray
Domestic Cheeses with Gourmet Crackers
Garnished
with Fresh Fruit
(add 8.00 per person)

*

Antipasto Display
A variety of Italian Meats, Cheeses &
Vegetables
(add 8.00 person)

*

Carving Station
Choice of Two
Roast Beef
Turkey
Ham
(add \$15.00 per person)

*

Dessert Station
Miniature Cannoli
Sfogliatelle
Chocolate Dipped Strawberries
(add \$8.00 person)

*Three Hour Cocktail Reception***
Minimum 30 Guests
\$25.00 Per Person

Choice of 6 Hors D'oeuvres
Choice of 8 For Parties of 80 and Over

Hot Hors D'oeuvres

Pencil Asparagus with Hollandaise Sauce
Fried Mozzarella with Fresh Pomodoro Sauce
Chicken Kabobs with Tomato and Green Pepper
Miniature Crab Cakes with Alfredo Sauce + \$2.00
Baked Littleneck Clams Arreganata
Stuffed Mushrooms with Madeira Cream Sauce
Bacon Wrapped Sea Scallops + \$2.00
Assorted Crostini
Swedish Meatballs
Fried Calamari

Cold Hors D'oeuvres

Smoked Salmon with Caper and Onion + \$2.00
Classic Jumbo Shrimp Cocktail + \$2.00
Ripe Honeydew Melon and Prosciutto
New Potatoes with Crème Fraiche and Caviar + \$2.00
Goat Cheese Bruschetta
Sesame Seared Tuna with Wasabi Cream
Deviled Eggs with Capers
Tartelette of Avocado Mousse and Bay Shrimp

Soft Drinks, Tea & Coffee Included

Plus 6.5% Tax and 20% Service Charge
Banquet Room Charge \$500

*****(Available in the Banquet room only)***



Bar Packages

A fully stocked bar featuring our well, premium or deluxe selection of liquors, red and white wine, assorted domestic and imported beer, soft drinks, juicers and mixers, priced per person for a specified period of time.

Well Brand Cocktails, Domestic Beer and House Wine

(Barton’s Vodka, Barton’s Gin, Castillo Rum, Arandis Gold Tequila, Inverhouse Scotch, Jameson Whiskey, Kentucky Tavern Bourbon)

1 Hour	\$18.00
2 Hour	\$22.00
3 Hour	\$25.00
4 Hour	\$28.00

Premium Brands

(Absolute Vodka, Tangueray Gin, Bombay Gin, Dewar’s, Captain Morgan Rum, Johnny Walker Red, Crown Royal, Jack Daniels, Jose Cuervo)

1 Hour	\$22.00
2 Hour	\$27.00
3 Hour	\$31.00
4 Hour	\$35.00

Deluxe Brands

(Grey Goose, Makers Mark, Glenlevit, Patron)

1 Hour	\$25.00
2 Hour	\$30.00
3 Hour	\$35.00
4 Hour	\$39.00

Beer & House Wines

(Costal Vines Cabernet, Costal Vines Merlot, La Terre Chardonnay, La Terre White Zinfandel, Mezzacorona Pinot Grigio)

1 Hour	\$12.00
2 Hour	\$17.00
3 Hour	\$21.00
4 Hour	\$25.00

Champagne Toast

House Champagne \$4.00 per Person

Punch Bowls or Fountains

(One Gallon Minimum to Order, Price Per Gallon)

- Fresh Fruit Non-Alcoholic Punch.....\$35
- Champagne Punch.....\$75
- Fountain \$60 rental plus delivery*

Our wine list features many fine domestic and imported wines.

Plus 6.5% Tax and 20% Service Charge



Cash Bar Packages

A fully stocked bar featuring our well, premium or deluxe selection of liquors, red and white wine, assorted domestic and imported beer, soft drinks, juicers and mixers, priced per drink as follow:

Well Brands \$6

Premium Brands \$8

Deluxe Brands \$9

House Wine \$6

Domestic Beer \$4

Imported Beer \$5

Cordials \$8

Well Brands

Barton's Vodka, Barton's Gin, Castillo Rum, Arandis Gold Tequilla, Inverhouse Scotch, Jameson Whiskey, Kentucky Tavern Bourbon

Premium Brands

Absolute Vodka, Tangueray Gin, Bombay Gin, Dewar's, Captain Morgan Rum, Johnny Walker Red, Crown Royal, Jack Daniels, Jose Cuervo

Deluxe Brands

Grey Goose, Makers Mark, Glenlevit, Patron

House Wine

Costal Vines Cabernet, Costal Vines Merlot, La Terre Chardonnay, La Terre White Zinfandel, Pinot Grigio

“Signature Drink” options...

Mojitos, Sangria, Margarita's

(These are suggestions and are not limited to what is listed!)

Tally Bar

Based on consumption and depending on the liquor category chosen

A limit can be set for this option.

Plus 6.5% Tax and 20% Service Charge