

Dinner Party Package

APPETIZER

(Host Choice of One)

Baked Clams Oreganata

Mozzarella Caprese

Penne Filetto di Pomodoro

Prosciutto di Parma & Ripe Melon

SALAD

(Host Choice of One)

Caesar Salad

Serafina

Iceburg, Baby Arugula, Trevisano, Radicchio,

Walnuts, Hudson Valley Goat Cheese, Raspberry Dressing

ENTRÉE

(Host Choice of Three)

Chateaubriand

Sliced Filet Mignon served with a Mushroom Sauce

Pollo Cremoso

Chicken Breast, Portobello Mushroom, Prosciutto, Homemade Mozzarella & Cognac Sauce

Chicken Marsala

Old World Favorite- Sautéed Chicken in Marsala Mushroom Wine Sauce

Grilled Salmon

Norwegian Filet served with Pepper Coulis

Branzino All'Espresso

Fresh Mediterranean Sea Bass, Ground Espresso Bean, Cracked Pepper crust over Arugula, with

Diced Apple, Pear & Orange

Veal Portofino

Sautéed Veal Scaloppini crusted with Parmesan Bread Crumbs in a

Lemon White Wine Sauce

DESSERT

(Host Choice of One)

Decorated Occasion Cake

Homemade Tiramisu

Homemade Chocolate Mousse

Ice Cream Sundae

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas & Soft Drinks

Package Price Monday – Thursday \$56.00 (Friday – Saturday \$66.00) Per Person plus Tax & Gratuity

BEVERAGE PACKAGES

Unlimited Domestic & Imported Wines and Beer Package (\$14.00 per Person)

Three Hour Bar Package options available

PRIVATE ROOM OPTION AVAILABLE

ENHANCEMENTS

Hot Antipasto Platters \$12.00 Additional per Person

*Baked Clams, Shrimp Oreganata,
Fried Calamari, Eggplant Rollatini,
& Stuffed Mushrooms*

Cold Antipasto Platters \$8.00 Additional per Person

*Longboard of Prosciutto di Parma,
Mortadella, Cacciatorrini, Aurechio Provolone,
Eggplant, Olives, Roasted Peppers*

8oz. Filet Mignon \$7.00 Additional per Person

Rack of Lamb for One \$8.00 Additional per Person

Shrimp Scampi \$5.00 Additional per Person

Surf & Turf \$10.00 Additional per Person