

MENU #1 TITLE HERE

CHOICE OF SALAD

CAESAR

Honey gem lettuce, parmigiano reggiano dop, breadcrumbs

HOUSE SALAD

Fresh greens, roasted peppers, Kalamata olives & balsamic vinaigrette

CHOICE OF ENTRÉE

CHICKEN PICCATA

Chicken breast baked with white wine, lemon, capers, tomatoes and butter. Served with roasted vegetables and risotto

EGGPLANT PARMESAN

Lightly breaded eggplant roasted with tomatoes, parmesan & mozzarella with pasta & pesto whipped ricotta

BAKED ZITI

Traditional bolognese sauce tossed with cavatappi pasta, sliced local sausage, fresh herbs, ricotta, mozzarella and parmesan cheeses

CREAMY SHRIMP RISOTTO

Tender Arborio rice & petite white shrimp simmered in parmesan & cream

CHOICE OF DESSERT

CHOCOLATE DECADENCE

A sinfully rich, flourless salute to chocolate lovers

SEASONAL CHEESECAKE

Chef's selection of rotating cheesecake and accompaniments

\$50 PER PERSON PLUS TAX & SERVICE CHARGE (BEVERAGES NOT INCLUDED)



MENU #2 TITLE HERE

FAMILY STYLE APPETIZERS

BAKED MEATBALLS

GARDEN BRUSCHETTA WITH CROSTINI

CHOICE OF SALAD

CAESAR

Honey gem lettuce, parmigiano reggiano dop, breadcrumbs

HOUSE SALAD

Fresh greens, roasted peppers, Kalamata olives & balsamic vinaigrette

CHOICE OF ENTRÉE

CHICKEN PARMESAN

Boneless breaded chicken breast baked with tomato, mozzarella and parmesan cheese. Served with pasta marinara and roasted vegetables

FLAT IRON STEAK

Coffee crusted and topped with maple bourbon butter, herb roasted fingerling potatoes and vegetables

CHAMPAGNE SALMON

Oven roasted king salmon with lemon, thyme and butter. Served over risotto with roasted vegetables

SAUSAGE & PEPPERS

Grilled local Italian sausages served over a ragu of chickpeas, caramelized onions and roasted peppers

CHOICE OF DESSERT

CHOCOLATE DECADENCE

A sinfully rich, flourless salute to chocolate lovers

SEASONAL CHEESECAKE

Chef's selection of rotating cheesecake and accompaniments

\$65 PER PERSON PLUS TAX & SERVICE CHARGE (BEVERAGES NOT INCLUDED)



MENU #3 TITLE HERE

FAMILY STYLE APPETIZERS

ANTIPASTO DELLA CASA

MARGARITA FLATBREAD

CHOICE OF SALAD

CAESAR

Honey gem lettuce, parmigiano reggiano dop, breadcrumbs

HOUSE SALAD

Fresh greens, roasted peppers, Kalamata olives & balsamic vinaigrette

CHOICE OF ENTRÉE

CHICKEN SALTIMBOCCA

Baked in white wine, garlic & sage; topped with prosciutto & provolone cheese. Served with pasta marinara & roasted vegetables

PROSCIUTTO WRAPPED SCALLOPS

Prosciutto wrapped scallops, oven roasted with romesco sauce, risotto and roasted vegetables

FILET MIGNON

Char-grilled 8oz center cut with red wine and blackberry sauce. Served with roasted fingerling potatoes and vegetables

TRUFFLE MUSHROOM RISOTTO

Creamy arborio rice spiked with white wine, truffle oil, roasted mushrooms, rocket greens, rosemary & parmigiano

CHOICE OF DESSERT

CHOCOLATE DECADENCE

A sinfully rich, flourless salute to chocolate lovers

SEASONAL CHEESECAKE

Chef's selection of rotating cheesecake and accompaniments

\$80 PER PERSON PLUS TAX & SERVICE CHARGE (BEVERAGES NOT INCLUDED)



APPETIZER BUFFET PACKAGES

FOR GROUPS OF 10 OR MORE. SERVED BUFFET STYLE.
ALL PRICES ARE PER PERSON, PLUS TAX & SERVICE CHARGE - BEVERAGES NOT INCLUDED

PACKAGE #1 - \$21 PER PERSON

BAKED MEATBALLS
CAPRESE SKEWERS

CROSTINI WITH ARUGULA PESTO AND MARINATED GRAPE TOMATOES

PACKAGE #2 - \$25 PER PERSON

MARGARITA & BLEU CHICKEN FLATBREADS
ROSEMARY CHICKEN SKEWERS
GARDEN BASIL BRUSCHETTA WITH CROSTINI

PACKAGE #3 - \$28 PER PERSON

ANTIPASTO PLATTER
SAUSAGE & PEPPER WITH CHICKPEA RAGU
MARGARITA & BLEU CHICKEN FLATBREADS

PACKAGE #4 - \$40 PER PERSON

TENDERLOIN STEAK SKEWERS WITH RED WINE SAUCE
CHILLED PRAWNS & COCKTAIL SAUCE
TRUFFLE MUSHROOM & CARAMELIZED ONION DIP WITH CROSTINI
CROSTINI WITH HUMMUS, FETA & ARUGULA

ADD ON'S

WARM ARTISAN FILONI BREAD	5
SHAREABLE CAESAR SALAD	5

DESSERT TRAYS - PER PERSON

ASSORTED COOKIES	4
MINI TIRAMISU	5

