

Merlot Package
Lunch \$17.00 Dinner \$20.00

All entrees are served with the chef's selection of mixed vegetables and Roasted Potatoes. Soda, Coffee & Tea is included in this package. Please feel free to customize your menu to fit your occasions needs.

Family Style Insalata

Our House Salad served with our Homemade Creamy Italian and Balsamic Vinaigrette

Family Style Pasta

(Choose 1)

Penne with Pomodoro

Farfalle Alfredo

Entrees

(Choose 3)

Chicken Parmigiana

Chicken Francese

Chicken Marsala

Chicken Picata

Chicken Padrino

Chicken Saltimbocca

Additions

Please add \$2.00 more for a Veal Entrée

Add \$3.00 for a Salmon or Tilapia Entrée

Chianti Package
Lunch \$21.00 Dinner \$25.00

All entrees are served with the chef's selection of mixed vegetables and Roasted Potatoes. Soda, Coffee & Tea are included in this package. Please feel free to customize your menu to meet your desires.

Family Style Insalata

(Choose 1)

House Salad-served with our Homemade Creamy Italian Dressing and Balsamic Caesar

Family Style Pasta

(Choose 2)

*Penne Pomodoro
Farfalle Alla Vodka
Fusilli Pesto*

Entrees

(Choose 3)

*Chicken Parmigiana Chicken Francese
Chicken Marsala Chicken Picata
Chicken Capri Chicken Crotoni
Veal Saltimboca Veal Parmigiana
Veal Marsala Veal Toscano
Veal Crotoni
Tilapia Griglia Tilapia Francese
Salmon Oreganato
Eggplant Parmigiana*

Dessert

(choose 1)

Cannoli or Gelato

Chardonnay

Lunch \$30.00 Dinner \$35.00

*All entrees are served with Roasted Potatoes and the Chef's selection of vegetables.
Package includes soda, coffee, tea, cappuccino and espresso*

Family Style Appetizer

(Choose 2)

Bruschetta Fresh Peppers & Mozzarella
Fried Calamari Cozze (Red or White sauce)

Family Style Insalata

(Choose 2)

House Salad Caesar Salad
Greek

Family Style Pasta

(Choose 2)

Penne Pomodoro Fusilli Alfredo
Farfalle Pesto Farfalle Alla Vodka

Entrees

(Choose 3)

Chicken Parmigiana

Chicken topped with our homemade marinara sauce and mozzarella

Chicken Rollatini

Sautéed and stuffed with proscuitto, mozzarella, and asparagus

Ribeye Florentina

Grilled Ribeye cut topped with Spinach and garlic in a marsala wine sauce

Salmon Oreganato

Salmon topped with oreganato topping and broiled in a lemon white wine sauce

Shrimp in a Lemon Butter Sauce

Sautéed shrimp in a garlic lemon butter sauce with spinach

Pork Chop

Stuffed and Grilled with fontina cheese and spinach

Veal Saltimbocca

Veal sautéed in a marsala sauce topped with spinach, proscuitto di parma and mozzarella

Dessert (choose 1)

Cheesecake or Cannoli

Borolo
Lunch \$40.00 Dinner \$47.00

All entrees served with roasted potatoes and the chefs selection of mixed vegetables. Package includes coffee, tea, soda, cappuccino & espresso

Family Style Appetizers
(Choose 2)

Roasted Peppers & Fresh Mozzarella Bruschetta
Fried Calamari Cozze Stuffed Mushrooms
Mini Crabcakes

Family Style Salad
(Choose 2)

Caesar Field Greens,
Greek Arugula

Family Style Pasta
(Choose 2)

Penne alla vodka Fusilli Alfredo Farfalle Pesto
Risotto with Wild Mushrooms Cavatelli with Broccoli

(Substitute Lobster Ravioli in a Champagne Rose sauce with Shrimp in place of the 2 pasta choices)

Entrees
(Choose 1 Duet)

Filet Mignon & Salmon

Veal & Crabcake

Dessert
Assorted Chef Prepared Pastries

Buffet

\$25.00 per person

includes our Homemade Breads, soda, coffee and tea

House Salad

Farfalle Alla Vodka

Penne Pomodoro

Eggplant Parmigiana or Eggplant Rollatini

A Chicken Dish

(choose from Parmigiana, Picata, marsala, Francese or Saltimbocca)

Additions

Add another chicken dish for \$ 3 per person

Add another pasta dish for \$ 2 per person

Add a Veal or Seafood dish \$ 5 per person

International & Domestic Cheese Platter for \$3.50 per person

Season Fruit Platter \$3.00 per person

(melon, berries, grapes)

Homemade Cookie Tray for \$3.00 per person

Upgrades to Any Package

Ice Cream \$2.00 per person

Tiramisu- \$4.00 per person

Add Espresso & cappuccino-\$2.50 per person

Punch Bowl- 3 gallon punch \$60 per bowl

(Bring your own champagne to add to the punch!!)

Cannoli-\$2.00 per person

Fried Calamari- \$4.00 per person

Cookie Tray-\$3.00 per person

Hors D'oeuvres- please speak with your Banquet Coordinator so we may customize what is best for your occasion.

Please feel free to bring in your own cake or ask us to order it for you. There is no cake cutting fees or corkage fees. On Sunday dinner is served all day. Final Count is due 1 week before your event. A \$100 non-refundable deposit is due on the day of booking your party. Tablecloths are available for a small fee. All packages include tax, 20% gratuity will be added to all packages