



## *Four Course Sit-Down Dinner*

Room Rental for 4 Hours: Includes Soda

### *First Course*

(Choose one of the following)

Penne alla Vodka, Penne Pomodoro or Fruit Cup (When in Season)

(Or choose one of the following)

Rigatoni, Cavatelli, Gnocchi, Ravioli or Tortellini in your choice of the following sauces:

Bolognese, Primavera, Pesto or Alfredo

Manicotti, Stuffed Shells or Linguine in Red or White Clam Sauce

### *Second Course*

Assorted Mixed Green Salad with Balsamic Vinaigrette

### *Entrée Selection*

(Choose three of the following)

Prime Rib Au Jus

Chicken Frances or Chicken Marsala

Filet of Sole with Lemon-Butter or Baked Salmon with Lemon-Butter

All served with side and vegetable of choice

Italian Terranova Bread on Table

### *Dessert*

Decorative Sheet Cake or Assorted Italian Cookies at Each Table

Coffee, Tea and Espresso

### *Amenities*

White Table Cloths with choice of Colored Napkins, Directional Cards and Place Cards

*May we suggest the following Enhancements*

**Entrée Substitutions**

Grilled 8 oz. Filet Mignon, Stuffed Chicken with Spinach and Sundried Tomato/Florentine,  
Grilled Swordfish with Seasonal Salsa, Shrimp Scampi over Rice

**Family Style Appetizer- Hot Antipasto**

Baked Clams, Fried Calamari, Eggplant Rollatini, Stuffed Mushrooms, Stuffed Peppers

**Family Style Appetizer- Cold Antipasto**

Prosciutto di Parma, Sopressata, Mortadella, Capocollo, Fresh Mozzarella, Provolone,  
Pepperoncini, Olives, Roasted Peppers and Garlic Bread

*Pre-Appetizers*

**Assorted Domestic Cheese Board & Garden Crudités**

Colby Cheddar, Pepper Jack, Boursin, Swiss and Monterey garnished with Fresh Grapes &  
Gourmet Crackers. Accompanied by a Garden Crudités Platter and Creamy Dip

**½ Hour Unlimited White Glove Butler Service of Hors D'Oeuvres**

Beef Franks in Puff Pastry, Fresh Tomato & Basil Bruschetta, Fried Mozzarella, Buffalo Wings  
with Bleu Cheese Dip, Fried Zucchini, Spinach & Feta Cheese in Crispy Phyllo,  
Rolled Chicken Quesadillas with Salsa, Breaded Cheese Ravioli, Quiche Lorraine,  
Mini Spring Rolls with Duck Sauce

**Italian Cold Antipasto Station**

Prosciutto di Parma, Sopressata, Capocollo, Fresh Mozzarella, Provolone, Marinated Eggplant &  
Mushrooms, Roasted Peppers, Variety of Cured Olives & Garlic Bread