

Four Course Sit-Down Dinner Menu

Four Hour Affair Includes Soda & Juices

First Course (Choice of 1)

Pasta Choice

Penne alla Ceola or Vodka Sauce
Rigatoni Pomodoro
Farfalle with Pesto Cream Sauce
Orichette Amontricana

Soup Choice

Minestrone
Tortellini with Escarole
Cream of Tomato
Beef & Barley with Mushroom

Other Pasta & Soup Choices Available Upon Request

Second Course (Choice of 1)

Classic Caesar Salad with Herb Croutons

Mesculin Salad with Balsamic Vinaigrette

Entrée Selection (Choice of 3)

Guests Will Have Their Order Taken Table-Side on the Day of the Event

Beef Selection

Prime Rib Au Jus
8oz. Top Sirloin Steak
Marinated Sliced Flank Steak

Chicken Selection

Chicken Francese, Marsala or Piccata
Chicken Sorrentino
Grilled Chicken with Maple Glaze

Fish Selection

Talapia with Tomato & Basil
Sole with Lemon-Butter White Wine
Baked Salmon with Dill Sauce

Ask About Our Grilled Chicken with Seasonal Vegetable or Fruit Salsas

Each Entrée is Accompanied By a Vegetable & Starch Choice

Sauteed String Beans, Seasonal Vegetable Medley or Broccoli w/ Garlic & Oil
Roasted Red Potatoes, Baked Potato, Whipped Potato, Rice Pilaf or Wild Rice Blend

Dessert Course

Decorative Sheet Cake or Assorted Italian Cookies at Each Table - Coffee, Tea, Espresso & Cappucino Service Included

Deluxe Enhancements

1st Course Substitutions

Manicotti, Ravioli or Stuffed Shells Pomodoro
Tortellini Carbonara
Linguine Red or White Clam Sauce
Cavatelli or Gniocchi al Pesto
Melon with Prosciutto
Tomato with Fresh Mozzarella
Zuppa Di Pesce, Lobster Bisque

Entrée Substitutions

8oz. Filet Mignon, Sliced Tenderloin or Veal Saltimbocca
Supremê of Chicken Dijonnaise, Forrestier or Chasseur
Stuffed Chicken w/Spinach & Sundried Tomato/Florentine
Grilled Swordfish with Seasonal Salsa
Shrimp Scampi over Rice
Crabmeat Stuffed Filet of Sole
Chilean Sea Bass (Seasonal Availability & Pricing)