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 ***Event Menu***

**RECEPTION HOUR:**

**CHAMPAGNE TOAST $9pp**

Sparkling Wine with Strawberry Garnish

**STATIONARY HORS D’OEUVRE PLATTERS:**

**International Cheese, Cracker and Seasonal Fruit $4pp**

 **Vegetable Crudité $3pp Italian Deli Meats & Cheese $4pp Antipasto $5pp**

**PASSED HORS D’OEUVRES:**

**Chicken Satay $3pp**

Pan Seared Boneless Chicken Strips

Served on a Skewer with a Variety of Sauces

**Beef Kabobs $4pp**

Chunks of Marinated Beef Tips, Cherry Tomato,

Onion & Pepper Served on a Skewer

**Fried Ravioli $3pp**

Filled with Herbed Ricotta.

Served with Marinara for Dipping

**Tomato & Basil Bruschetta $4pp**

Thin Sliced Italian Bread Baked with Fresh Mozzarella and Topped with Vine Ripe Tomatoes Tossed in Fresh Garlic,

 Basil and Olive Oil

**Stuffed Mushrooms $3pp**

Baby Portobello Filled with Your Choice of

Vegetarian or Sausage Stuffing

**Mozzarella in Corozza $5pp**

Fresh Mozzarella Triangles Lightly Breaded and Fried to Melty Perfection. Served with Marinara for Dipping

**Prosciutto Wrapped Melon $4pp**

Fresh Cantaloupe Chunks Wrapped with

Thinly Sliced Prosciutto

**Clams Casino $5pp**

Hot Fresh Local Littleneck Clams on the Half-shell Stuffed with Buttered Seasoned Crumbs and Hickory Smoked Bacon

**Stuffed Roasted Peppers $4pp**

Roasted Marinated Jumbo Cherry Peppers Stuffed with Prosciutto Wrapped Aged Provolone

**Stuffed Artichoke Hearts $3pp**

Marinated Artichoke Hearts Stuffed with Italian Sausage, Roasted Red Peppers, Kalamata Olives and Seasoned Crumbs

**Mini Meatballs $4pp**

Stewed In our Marinara,

Served with a Dollop of Herbed Ricotta

**Shrimp Cocktail $6pp**

Chilled Tail-on Cooked Jumbo Shrimp

 Served with Cocktail Dipping

**Mini Crab Cakes $6pp**

Pan Seared Jumbo Lump Maryland Crabmeat

with Bell Pepper and Chives.

Served with a Dollop of Cayenne Orange Aioli

**Bacon Wrapped Scallops $6pp**

Seared Sea Scallops Wrapped with Hickory Smoked Bacon. Served with Real Vermont Maple Syrup Dipping

**DINNER MENU**

COURSE 1

 **SOUP**

Choose ONE:

**Vegetable Minestrone, Italian Wedding, NE Clam Chowder, Lobster Bisque**

COURSE 2

 **SALAD**

Choose ONE:

**Traditional Caesar, Mixed Field Greens, Garden Caprese**

COURSE 3(Optional) $3pp

 **PASTA**

Choose TWO:

**Penne Marinara, Penne Pink Vodka, Farfalle Pesto Cream**

COURSE 4

 **ENTREE**

Choose TWO:

***MEAT****\**

**Roast Prime Rib Au Jus $42**

 Queen Cut with Horseradish Sauce

**New York Sirloin Steak $39**

 14oz Cut with Garlic Butter or Ala Mamma

**Filet Mignon $44**

8oz Cut with Béarnaise or Brandy AuPoivre Demi glace

**Surf & Turf $PTM**

Petit Filet Mignon with 2 Baked Stuffed Jumbo Shrimp

***VEAL****\**

**Parmesan $36**

Breaded Cutlet, Pan Fried, Topped with Melted Fresh Mozzarella with a Light Marinara Sauce

**Marsala $38**

Tender Scaloppini and Wild Mushrooms

Sautéed in a Marsala Wine Sauce

**Picatta $36**

Tender Scaloppini Sautéed in Lemon- Butter Sauce with Capers and Fresh Parsley

**Saltimbocca $38**

Tender Scaloppini Sautéed in White Wine with Fresh Sage, Prosciutto di Parma, Wild Mushrooms and Fresh Mozzarella

***FISH****\**

**Baked Stuffed Jumbo Shrimp $PTM**

Fresh Seafood Stuffing, Baked with White Wine and Butter

**Baked Stuffed Sole Filet $36**

Crabmeat Stuffing, Baked with White Wine and Butter

**Sole Francese $32**

Fresh Local Sole Filet Dipped in Egg Batter, Sautéed in a Lemon- Butter White Wine Sauce with Fresh Parsley

**Blackened Salmon $38**

Farm Raised Salmon Steak Pan Blackened with Cajun Spice. Served with Dill- Chive Aioli

***PORK****\**

**Grilled Chop $34**

Bone in Grilled Chop with Onions, Peruvian Peppers and Cherry Tomatoes Sautéed in White Wine Rosemary-Sage Butter

**Baked Stuffed Tenderloin $36**

Sweet Potato, Sausage & Apple Bread Stuffing. Served with Hickory Smoked Bacon Gravy

**Garlic & Dijon Crusted Roast Tenderloin $32**

Topped with Sweet Onions Apples sautéed in a Cider Wine Dijon Reduction

***CHICKEN****\**

**Marsala $34**

Boneless Breast Medallions and Wild Mushrooms

Sautéed in a Marsala Wine Sauce

**Paillard $32**

Boneless Breast Pounded Thin, Pan Sautéed in Lemon-Butter Wine Sauce topped With Sautéed Rabe and Garlic Herbed Tomatoes

**Parmesan $32**

Breaded Boneless Breast Pan Fried, Topped with Melted Fresh Mozzarella with a Light Marinara Sauce

**Romeo & Julietta $39**

Boneless Breast Medallions, Grilled Italian Sausage, Gulf Shrimp & Fresh Basil Sautéed in Garlic Butter and White Wine

**Oven Roasted Game Hen $38**

½ Oven Roasted Game Hen Marinated in Fresh Herbs

**Baked Stuffed Chicken Breast $36**

Skin On Boneless Breast Stuffed Sweet Potato, Sausage & Apple Bread Stuffing. Served with Hickory Smoked Bacon Gravy

***PASTA & TRADITIONAL SPECIALTIES***

**Chicken Florentine $32**

Grilled Boneless Breast tossed with Fresh Spinach & Farfalle Pasta in a Garlic Parmesan Cream Sauce

**Sausage & Rabe Sautee $32**

Grilled Italian Sausage with Steamed Broccoli Rabe and Cannellini Beans in Garlic and White Wine over Linguini

**Rigatoni Bolognese $36**

Braised Veal, Pork and Beef in Fresh Tomato Sauce with a touch of Cream

**Linguini Vongole $38**

Local Littleneck Clams Pan Steamed in White Wine, Clam Broth and Fresh Herbed Butter

**Shrimp Fra Diavlo $38**

Jumbo Gulf Shrimp Sautéed with Fresh Basil and Garlic in a Spicy Marinara over Linguini

**Gnocchi alla Sorrentina $34**

Light Potato Dumplings, Smoked Fresh Mozzarella, Fried Eggplant and Fresh Basil in Pink Vodka Sauce

**\*Protein Entrees Served with:**

**VEG & STARCH:**

**Oven Roasted Zucchini with Red Peppers & Tomato**

**Grilled Asparagus\***

**Broccoli Rabe Aglio y Olio**

**Haricot Verte Almondine**

**Ratatouille Parmesan**

**Tarragon Buttered Baby Carrots**

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**Garlic Roasted Red Bliss**

**Baked Idaho**

**Roasted Garlic & Scallion Mashed Bliss**

**Diced Yukon Gold in Parsley Butter with Peas**

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**Wild Rice Blend**

**Garlic Herb Rice**

 COURSE 5

**DESSERT:**

**A Plate of Assorted Dessert Squares for Each Table with Coffee and Tea**

**BAR Options:**

**FULL PREMIUM OPEN BAR:**

All Premium Liquor and Cocktails

All Beer Bottled and Draft

All Soda and Juice

Coffee and Tea

**$14 per person for First Hour**

**$6.50 per person for each Additional Hour**

**ADDITIONAL AMENITIES AVAILABLE:**

Valet Parking $2.00 per car

Attended Coat Check $1.00 per person

Chair Covers with Tie Backs $7.00 per chair

Restroom Amenity Basket $30.00 each

Cake Cutting and Service $30.00

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness,**

**especially if you have certain medical conditions**

**Before placing your order, please inform your server if you or a person in your party has a food allergy**