

Party Menu

— Three Course —

\$30.00 per Person

— 1st Course, choice of —

Caesar or Wedge Salad

Caesar: Classic Romaine Lettuce and Traditional Caesar Dressing Topped with Fresh Parmesan Cheese

Wedge: Fresh Iceberg Lettuce, Bacon, Cherry Tomatoes, & Bleu Cheese Dressing with a Sprinkle of Gorgonzola Cheese

— 2nd Course —

Entree - Choice of:

Chicken Fried Steak

Homemade Breading & Seasoning with Cole Slaw & Choice of Mashed Potatoes or Mixed Vegetables

Fish & Chips

Traditional Fried Fish & Chips or Freedom Fries with Cole Slaw

Penne Ala Vodka

Tube Pasta Smothered in a Vodka Cream Sauce & Garnished with Shaved Parmesan Cheese

— 3rd Course —

Desserts

Chef's Choice

Party Menu

— Tour of Italy — \$35.00 per Person

— 1st Course — Bruschetta

Italian Crisp Bread with Fresh Tomato, Fresh Basil,
Fresh Onion & Gorgonzola Cheese

— 2nd Course choice of Caesar Salad

Classic Romaine Lettuce & Traditional Caesar Dressing
Topped with Fresh Parmesan Cheese

Caprese

Fresh Mozzarella, Fresh Tomatoes, Fresh Basil,
& Roasted Peppers, with a Balsamic Olive Oil Drizzle

— 3rd Course — Entree - Choice of:

Penne Meatballs

Lobster Ravioli

Perfectly Cooked Ravioli Stuffed with Fresh Maine Lobster
in a Delicate Vodka Cream Sauce

Chicken Parmigiana

Fresh Chicken Breast Breaded with Italian Seasonings,
Topped with Fresh Mozzarella & Parmesan

Chicken Portabella

Fresh Chicken Breast Sautéed with Portabella Mushrooms
& Shallots, in a Light Sherry Wine Cream Sauce

Fettucini Alfredo

— 4th Course — Desserts Chef's Choice

Party Menu

— Five Course — \$65.00 per Person

— 1st Course — Appetizer's

Variety of Crab Cake, Bruschetta, Mazzarella Caprese

— 2nd Course — Gnocchi Quattro Formaggio

Potato Dumpling Pasta Smothered in Fresh Marinara, Fresh Basil Ricotta & Parmesan Cheeses and Garnished with Gorgonzola Cheese

— 3rd Course — Caesar or Wedge Salad

Caesar: Classic Romaine Lettuce and Traditional Caesar Dressing Topped with Fresh Parmesan Cheese

Wedge: Fresh Iceberg Lettuce, Bacon, Cherry Tomatoes, and Bleu Cheese Dressing with a Sprinkle of Gorgonzola Cheese

— 4th Course — Entree - Choice of:

Filet Mignon: comes with Mixed Vegetables and Roasted Potatoes

Shrimp & Scallops: Garlic with Portabella Mushrooms, Shallots & Sherry Wine reduction served over Pasta

Salmon Vodka: A Fresh Norwegian Salmon Filet is Smothered in Our Delicate Vodka Cream Sauce and Served with the Vegetable of Day or Our Spaghetti Marinara

Eggplant Napoleon: Breaded and Fried Eggplant with Goat Cheese, Roasted Peppers, Gorgonzola Cheese and Tomatoes in a Sherry Wine Reduction, Served with the Vegetable of the Day or Our Spaghetti Marinara

— 5th Course — Desserts Chef's Choice