

Side Room: 60 Adult Minimum

****PARTIES LIMITED TO 4 HOURS****

Cocktail Parties are setup with both High Top Tables & Dinner Tables

PASSED APPETIZERS - CHOICE OF 4

- ASSORTED FLATBREAD PIZZAS**
- RICE BALLS** WITH MARINARA SAUCE
- PIGS IN A BLANKET** KETCHUP | DIJON MUSTARD
- SHRIMP COCKTAIL** COCKTAIL SAUCE | LEMONS
- MINI BEEF & CHEESE EMPANADAS**
- MINI SPIEDINI** WITH MARINARA SAUCE
- STROMBOLI** CHOICE OF 2
HAM & CHEESE | ITALIAN COMBO | SPINACH & CHEDDAR | BUFFALO CHICKEN
- ASSORTED CROSTINI** TOMATO & MOZZARELLA BRUSCHETTA AND SLICED STEAK WITH GORGONZOLA & CRISPY ONIONS
- MINI FINGER SANDWICHES** CHOICE OF 2
CHICKEN CUTLET, MOZZARELLA & ROASTED PEPPERS
FRIED EGGPLANT, MOZZARELLA & SPINACH
SLICED STEAK, GORGONZOLA CHEESE & CRISPY ONIONS
- SAUSAGE & BROCCOLI RABE SPRING ROLLS** WITH MARINARA SAUCE

STATIONED APPETIZERS CHOICE OF 2

- FRIED OR KUNG PAO CALAMARI**
- EGGPLANT ROLLATINI**
- BONELESS BUFFALO OR SWEET CHILI WINGS**
- BAKED CLAMS**
- CHICKEN MEATBALLS**
SERVED IN A TOMATO GARLIC OREGANO SAUCE
- COLD ANTIPASTO**
ASSORTED CHEESES | MEATS | ROASTED PEPPERS | OLIVES | ARTICHOKE & CROSTINI
- MINI MEATBALLS**
- MUSSELS**
WITH CHOICE OF SAUCE: LEMON WHITE WINE, MARINARA OR FRA DIAVOLO

STATIONED ENTRÉES - CHOICE OF 2 - SERVED WITH GRILLED VEGETABLES, POTATO CROQUETTES & MIXED GREENS SALAD

PASTA **PENNE ALLA VODKA** PROSCIUTTO | SHALLOTS | PINK CREAM SAUCE

- RIGATONI PORCINI** PORCINI MUSHROOMS | SHALLOTS | PANCETTA | TRUFFLE CREAM SAUCE
- RIGATONI POMODORO** FRESH TOMATO SAUCE | ONION | GARLIC | BASIL
- CAVATELLI BOLOGNESE** CREAMY MEAT SAUCE
- RIGATONI EGGPLANT** EGGPLANT | FRESH MOZZARELLA | TOMATO SAUCE
- BAKED ZITI** RICOTTA | TOMATO SAUCE | MELTED MOZZARELLA
- ORECCHIETTE** BROCCOLI RABE | SAUSAGE | GARLIC & OIL
- RIGATONI** GROUND SAUSAGE | PINK SAUCE
- CAVATELLI** BROCCOLI | GARLIC & OIL
- CHEESE RAVIOLI** TOMATO SAUCE | BASIL

ADDITIONAL ENTRÉE+ \$5.00 PER PERSON

CHICKEN **MARTINI** PARMESAN CRUST | LEMON WHITE WINE SAUCE

- PARMIGIANA** LIGHTLY BREADED | MOZZARELLA CHEESE | TOMATO SAUCE
- MARSALA** MUSHROOMS | MARSALA WINE SAUCE
- FRANCESE** EGG BATTERED | LEMON WHITE WINE SAUCE
- SCARPARELLO** SAUSAGE | POTATOES | HOT & SWEET CHERRY PEPPERS | GARLIC WHITE WINE SAUCE
- FLORENTINE** SAUTÉED SPINACH | MOZZARELLA CHEESE | LEMON WHITE WINE SAUCE
- CHICKEN 22** MOZZARELLA CHEESE | ROASTED PEPPERS | LEMON WHITE WINE SAUCE

ITALIAN **SAUSAGE, PEPPERS & POTATOES**

FAVORITES **EGGPLANT PARMIGIANA**

- STUFFED PORK LOIN** SPINACH | MOZZARELLA CHEESE | ROASTED PEPPERS | MARSALA SAUCE
- BONELESS PORK CHOPS** VINEGAR PEPPERS | DICED POTATOES | GARLIC WHITE WINE SAUCE

MEAT / FISH **SLICED BLACK ANGUS STEAK** WITH RED WINE SAUCE

+ \$5.00 PER PERSON

- SHRIMP SCAMPI** GARLIC | LEMON | WHITE WINE SAUCE
- SHRIMP PARMIGIANA** LIGHTLY BREADED | MOZZARELLA CHEESE | TOMATO SAUCE
- STUFFED SHRIMP** WITH CRAB MEAT | LEMON | WHITE WINE SAUCE
- PEPPER VERDE SALMON** PEPPERCORN CREAM SAUCE
- SALMON OREGANATA** TOASTED BREAD CRUMBS | LEMON | WHITE WINE SAUCE

BEVERAGES

INCLUDED: SODA | COFFEE | TEA | DRAFT & BOTTLED BEER | RED & WHITE SANGRIA | HOUSE RED & WHITE WINE

- ADDITIONAL OPTIONS:**
- STANDARD OPEN BAR + \$25.00 PER PERSON
 - (INCLUDES WINE & BEER PACKAGE) - SORRY NO SHOTS
 - CAPPUCCINO/ESPRESSO + \$3.00 PER PERSON

DESSERTS

INCLUDED: ASSORTED COOKIES & ITALIAN PASTRIES

- ADD ON:**
- FRESH FRUIT + 3.00 PER PERSON

PLEASE NOTIFY US AHEAD OF TIME OF ANY ALLERGIES OR DIETARY CONCERNS. THANK YOU!

\$70.00 Per Person + TAX (8.375%) + 20% GRATUITY

\$100.00 SIDE ROOM RENTAL FEE

\$300.00 NON-REFUNDABLE DEPOSIT REQUIRED TO BOOK ALL EVENTS. VALET PARKING AVAILABLE UPON REQUEST

3.49% Administration Fee applies to all credit card transactions

THE FINAL HEADCOUNT IS DUE 2 DAYS PRIOR TO THE EVENT. THE CONFIRMED HEADCOUNT WILL BE THE NUMBER CHARGED FOR.

Rooms Equipped with Music Hook Up & TV for Slide Show Display