

Private Party & Banquet Room Details.

Our Event Space

- Two lovely private dining rooms located on the ground floor, next to the main restaurant.
- Fully handicap accessible, including restrooms.

Guest Capacity

- Seated Luncheons/Dinners: Up to 50 guests.
- Tables can be configured round tables (8 per table) or rectangle banquet tables (10 per table).
- Buffet Events: Up to 80 guests.
- Presentations (U-shape setup available): Up to 36 guests.
- Final head count due at least 7 days prior to event

Booking Requirements

- Minimums: 25 people or minimum spend of \$1200 Mon-Thurs / \$1800 Fri/Sat.
- Holiday Season (Nov 24 - Dec 24): \$1500 Mon-Thurs / \$2000 Fri/Sat.
- Room rental includes 3 hours. Please inquire about availability and rates for additional time.

Deposit & Policies

- A \$250 deposit is required to confirm your reservation.
- Cancellations made within 14 days of the event will forfeit the deposit.

Bar Options

- Buffet Parties: Bar packages available.
- Seated Dinner Bar Options:
 - Open Bar – based on consumption (you only pay for what's served; no separate checks).
 - Cash Bar – guests pay per drink (credit card only).
 - House wine served with dinner – \$18 per person.
 - $\frac{1}{2}$ Hour cocktails before dinner and house wine with dinner – \$25 per person.

Custom cocktails and wine upgrades or pairings available on request.

We're happy to accommodate dietary restrictions (e.g., vegetarian, gluten-free, food allergies) with advance notice.

Children's menu options are available upon request.

Decorations & Early Access

- You may arrive up to 1 hour before your event to decorate.
- Please note: no glitter, confetti, or open flames are permitted.

Parking

- On-site or street parking is available for all guests.

Room Features

- Ambiance: Adjustable lighting and background music.
- Tables: White linens with silk floral centerpieces (you may bring your own).
- A/V: Each room has a large Smart TV (HDMI compatible). A \$50 AV fee applies for use.

Service Charges

- A 20% service charge is applied to all private events.

KEEP IT CLASSIC

Lunch \$38 Dinner \$48

(Tax & 20% Gratuity will be added)

Starter Course

Fried Eggplant
with house red sauce

Salad Course (Choose 1)

House Salad or Caesar Salad
(tossed with Italian Vingiarette)

Entree Course

(Choose 3 items to offer to your guests)

Cannelloni (Only on parties 40 people or less)
(House Specialty)

Homemade crepes stuffed with veal and Parmesan cheese; then baked
in Alfredo sauce and topped with red sauce

Lasagna

Catfish Almondine

Chicken Parmigiana

Veal Parmigiana

Paneed Veal with Fettucine Alfredo

Eggplant Parmigiana

Chicken Marsala

Chicken Carbonara

Sauteed chicken breast in a rich cream sauce with bacon and peas

Dessert Course

White Chocolate Bread Pudding

... Menu Includes Iced Tea. Coffee May Be Added For \$3 Per Person ...

FAMILY STYLE DINNER

4 Course Dinner

Served family style on large platters to be passed around for all to enjoy.

\$58 per person

(Tax & 20% Gratuity will be added)

Starter Course

Fried Eggplant
with house red sauce

AND

Rose of Sicily

Roman artichoke, lightly fried and topped with basil, cherry tomatoes, garlic and olive oil

Salad Course

House Salad or Caesar Salad
(tossed with Italian Vingarette)

Entree Course

(Choose 3 items to be passed around)

Cannelloni (Only on parties 45 people or less)
(House Specialty)

Homemade crepes stuffed with veal and Parmesan cheese; then baked
in Alfredo sauce and topped with red sauce

Seafood Medallions

Fried eggplant, topped with shrimp and crabmeat au gratin cream sauce

Chicken Marsala

Sauteed with mushroom and Marsala wine sauce

Chicken Carbonara

Sauteed chicken breast in a rich cream sauce with bacon and peas

Chicken Parmigiana

Veal Parmigiana

Rigatoni alla Vodka

Paneed chicken over homemade rigatoni pasta with vodka sauce

Pappardelle Bolognese

Housemade ribbon pasta tossed in a rich, slow cooked meat sauce

Fettucine Alfredo or Angel Hair with Red Sauce will be included with dinner (Choose 1)

Dessert Course

White Chocolate Bread Pudding

... Menu Includes Iced Tea. Coffee May Be Added For \$3 Per Person ...

VINCENTS VIP

\$68 per person

(Tax & 20% Gratuity will be added)

Starter Course

Rose of Sicily

Roman artichoke, lightly fried and topped with basil, cherry tomatoes, garlic and olive oil

Second Course (Choose 1)

Spinach and Beet Salad or Caesar Salad or Corn & Crabmeat Bisque

Entree Course

Choose 3 items to offer to your guests

Cannelloni

(Only on parties 45 people or less)
(House Specialty)

Homemade crepes stuffed with veal and Parmesan cheese; then baked in Alfredo sauce and topped with red sauce

Seafood Medallions

Fried eggplant, topped with shrimp and crabmeat in a au gratin cream sauce

Chicken Carbonara

Sauteed chicken breast in a rich cream sauce with bacon and peas

Veal Roberto

Sauteed veal topped with jumbo lump crabmeat and finished with portabella sherry buerre blanc

Parmesan Crusted Gulf Fish

Topped with jumbo lump crabmeat and buerre blanc sauce

Blackened Gulf Fish

Topped with crabmeat cream sauce

Rigatoni alla Vodka

Paneed chicken over homemade rigatoni pasta with vodka sauce

Filet Mignon

(changes price to \$76 per person)

Topped with Garlic Bordelaise or Red Wine Demi Glace (choose 1)

Dessert Course

White Chocolate Bread Pudding

... Menu Includes Iced Tea. Coffee May Be Added For \$3 Per Person ...

3 Hour Buffet Cocktail Parties & Receptions

Lunch \$38 Dinner \$48

Choose 5 Items

Caesar Salad
House Salad
Italian Salad
Fried Eggplant w/Red Sauce
Fried Catfish Bites
Cannelloni (House Specialty)
Chicken Parmigiana
Eggplant Parmigiana
Lasagna (Beef or Vegetarian)
Chicken Alfredo Pasta
Meatballs & Penne Pasta w/Red Sauce
Italian Sausage & Penne Pasta w/Red Sauce

OPTIONAL UPGRADES

Chicken Carbonara add \$6
Chicken Marsala add \$6
Veal Roberto add \$10
Grilled Vegetables add \$4

Seafood Medallions add \$7
Fried eggplant, topped with shrimp and crabmeat in a au gratin cream sauce
Corn & Crab Bisque add \$10
Beef Brisket add \$15
White Chocolate Bread Pudding add \$4