

BUFFET CHOICES

minimum of 30 guests required to use packages below

packages include tossed & caesar salads | garlic sticks | dinner rolls
chef's choice of vegetables & potato | soft drinks, iced tea & coffee

\$4 per person upgrade to add an additional entrée selection to your package

assorted desserts may be added to any buffet for an additional \$3 per person



PACKAGE A

\$38 per person | please select three entrées listed below

POLLO & SHRIMP SCAMPI

medallions of chicken,
sautéed gulf shrimp, garlic butter sauce

FETTUCELLE DOLCE VITA

filet mignon tips sautéed, sun-dried tomatoes, diced tomatoes,
shiitake mushrooms, marsala cream sauce

SALMON IMPERIAL

baked, topped with crab imperial, lobster cream sauce

MIXED SICILIAN

medallions of fresh fish sautéed in a lemon butter & wine sauce
with capers, garlic & diced pimentos

POLLO FRANCAISE

medallions of chicken dipped in egg batter, topped with
artichokes, lemon butter sauce

LOBSTER RAVIOLI

homemade lobster filled ravioli, asparagus, light butter basil
sauce, touch of cream

FUSILLI SANTA MARIA

homemade fusilli pasta, sautéed garlic, gulf shrimp, scallops,
crabmeat, aurora cream sauce

FILET MIGNON

sliced & served in au jus
– avail as a carving station - please add \$75 for carver fee –

PACKAGE B

\$32 per person | please select three entrées listed below

BROCCOLI RABE & SALSICCIA

orecchiette, "little ears" shaped pasta, broccoli rabe, italian
sausage, garlic & extra virgin olive oil

CANNELLONI DI MARE

housemade, stuffed with shrimp, crabmeat, scallops, ricotta &
ricotta & mozzarella cheeses

STUFFED FLOUNDER

tender fillet of flounder,
stuffed with crab imperial, white lobster sauce

TORTELLONI PRIMAVERA

cheese filled pasta, seasonal fresh vegetables,
white cream sauce

POLLO PARMIGIANA

medallions of chicken breast lightly breaded, topped with
mozzarella cheese & tomato sauce

MOSTACCIOLI PAESANO

italian sausage, parma prosciutto, parmigiano, tomato sauce,
tossed with penne pasta

PORCINI RAVIOLI

homemade ravioli, stuffed with mushrooms & cheese, light
cream sauce

CRAB RAVIOLI

crab filled ravioli, white creamy crab sauce

CUSTOMIZE YOUR BUFFET

simply view our menus and customize your buffet to your liking and budget

children under the age of 4 are free of charge

20% GRATUITY IS NOT INCLUDED •
ROOM RENTAL FEES ARE SUBJECT TO DATE, DAY & TIME



SIT-DOWN DINNER

includes choice of soup or salad | main course | garlic sticks & dinner rolls | dessert | soft drinks, iced tea & coffee
personalized menu cards available \$1 per person

FIRST COURSE

please choose one

TOSSED SALAD • CAESAR SALAD • SOUP OF THE DAY

ENTRÉES

please choose three entrées from any tier below for your custom menu

TIER 1 OPTIONS | \$27 PER GUEST

▼ LASAGNA VERDE

homemade wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, tomato sauce, mozzarella cheese, basil

POLLO MARSALA

medallions of chicken, sautéed mushrooms, marsala wine sauce

EGGPLANT PARMIGIANA

homemade, egg battered, mozzarella cheese, sweet tomato sauce

LASAGNA

homemade noodles, layers of ricotta, ground beef, sausage, mozzarella & sweet tomato sauce

MOSTACCIOLI PAESANO

penne pasta, italian sausage, pancetta, parmigiano cheese, san marzano tomato sauce

BAKED PENNE BOLOGNESE

baked in our home made meat sauce topped with melted mozzarella cheese, aurora cream sauce

GNOCCHI SORRENTINA

potato dumplings, san marzano tomato sauce, mozzarella cheese, fresh basil

CHICKEN ALFREDO

tender strips of chicken, tossed with fettucelle pasta in a white cream sauce, parmigiana cheese

TIER II OPTIONS | \$32 PER GUEST

POLLO SALTIMBOCCA

medallions of chicken breast, parma prosciutto, melted mozzarella cheese, light marsala sauce

CRAB RAVIOLI

crab filled ravioli, white creamy crab sauce

DOLCE VITA

housemade fettucelle pasta, sautéed filet mignon tips, sun-dried tomatoes, shiitake mushrooms, marsala cream sauce

▼ TORTELLONI PRIMAVERA

cheese filled tortelloni pasta, seasonal fresh vegetables, white cream sauce

POLLO PARMIGIANA

medallions of chicken lightly breaded, topped with mozzarella cheese, sweet tomato sauce

BROCCOLI RABE & SALSICCIA

orecchiete, "litte ears" shaped pasta, broccoli rabe, italian sausage, garlic & EV00

TIER III OPTIONS | \$38 PER GUEST

LOBSTER FRA DIAVOLO

homemade spaghetti, 6oz lobster tail, sautéed in fra diavolo sauce, san marzano tomatoes

RACK OF LAMB

grilled rack, dijon mustard coated, herb bread crumb, mushroom sauce

FLOUNDER FRANCAISE

flounder fillet sautéed in egg batter with lemon beurre blanc sauce

FILET MIGNON

8oz filet mignon, grilled to medium

16 OZ VEAL CHOP

french cut & grilled, sautéed garlic, rosemary, EV00

SALMON IMPERIAL

baked, topped with crab imperial, lobster cream sauce

FILET GIUSEPPE

a pair of 4oz twin filet mignon, pan seared, chianti wine sauce, topped with jumbo lump crabmeat & shiitake mushrooms



DESSERT

please choose one for your menu

TIRAMISU

layered espresso soaked rum spongecake,
mascarpone cheese, whipped cream

CANNOLI

assorted flavors available: cheese
filled with chocolate chips, chocolate or vanilla

PANNETONE BREAD PUDDING

warm vanilla sauce

DOUBLE CHOCOLATE CAKE

chocolate lover's dream come true

CAKES OR DESSERTS BROUGHT FROM OFF PREMISE WILL INCUR A \$1 PER PERSON FEE

BAR OPTIONS

minimum of two hours to utilize open bar packages

HOUSE BAR

smirnoff, bacardi, captain morgan, dewars, VO, tanqueray, jack daniels, house wines & domestic beers
\$19 per guest for two hours | additional hour \$5

PREMIUM BAR

includes house bar and following: belvedere, chivas regal, old grandad, crown royal, imported beers
\$24 per guest for two hours | \$6 for additional hour

BEER & WINE BAR

includes all domestic & imported beers & house wines
wines selected from \$20 list | priced per open bottle
\$15 per guest for two hours | addition hour \$5

CONSUMPTION BAR

all charges are determined by the amount of drinks
consumed & final bill is presented at the end of the function

CASH BAR

guests pay for all drinks



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