

Prix-Fixe Dinner Option 2- \$79/person

build your event menu by selecting the appropriate amount of each course

Appetizer (select two)

fried ravioli | served with homemade marinara sauce
tuscan bruschetta | toasted ciabatta, pesto ricotta spread, cherry tomatoes, white onions, fresh basil,
asiago, balsamic glaze
calamari | floured, lightly fried, 1515 sauce
scampi | lemon butter caper sauce
brussels sprouts | dijon aioli dipping sauce
meatballs | beef and pork served in marinara sauce

Starters (select three)

1515 mixed green salad | romaine lettuce, organic mixed greens, Roma tomatoes, green onions,
asiago cheese served with our house vinaigrette
caesar salad | romaine, housemade croutons, asiago cheese crisp
tomato basil soup
soup of the day

Entree (select three)

chicken piccata | boneless organic chicken breast, baked & topped with lemon butter caper sauce,
served with scalloped potatoes and broccolini
jambalaya pasta | penne pasta, chicken, jumbo prawns, louisiana hot link, bell peppers, white
onions, & cajun seasoning topped with asiago cheese
pan seared sea bass | fresh sea bass topped with bay shrimp, scallops, & seasonal vegetables on a
bed of pesto gnocchi
filet mignon | 10 oz usda beef, garlic mashed potatoes, green beans, baby carrots

Dessert (select two)

tiramisu | lady finger cookies soaked in espresso & kahlua liqueur, fluffy mascarpone, finished off
with chocolate
chocolate chip cookie melt | half baked chocolate chip cookies, topped with vanilla ice cream
finished with chocolate syrup, caramel and whipped cream
seasonal cheesecake | seasonal housemade cheesecake
bread pudding | seasonal

[pricing does not include 21% service charge and local tax]

Pre-Fixe menus available for parties up to 25. For parties wishing to do a plated meal using a
prix-fixe menu with over 25 guests, meal selections will be required ahead of time.

- you may also create your own specific menu and we will happily price it out for you -