



## Repass Luncheon Sit Down Menu

A Four Course Meal served throughout a 3 hour.

*Fresh Italian Bread, Parmigiana Reggiano cheese, EVOO & soft drinks included*

### FAMILY STYLE APPETIZER COURSE

*Choice of 2 Included, add Additional for \$5 per person*

**MOZZARELLA CAPRESE** - Tomatoes, fresh mozzarella, evoo, balsamic glaze drizzle.

**RICE BALLS** - Sicilian style Rice Balls stuffed with Peas, Cheese, Meat & Risotto Rice over Bolognese Sauce topped with creamy Alfredo.

**FRIED CALAMARI** - served with Homemade Marinara sauce.

**MOZZARELLA EN CORROZZA** - Italian Bread stuffed with Mozzarella Cheese in an Anchovy Olive & Caper, OR Marinara sauce.

**MEATBALLS** - Pork, veal and beef meatballs, marinara, ricotta cheese.

**FRIED ZUCCHINI** - French fry cut crispy zucchini served with Marinara sauce.

**COLD ANTIPASTO** - Prosciutto, Peperoni, Soppresate, Fresh Mozzarella, Provolone, Crispy Eggplant, Olives, Roasted Red & Pepperoncini Peppers. \* \$2 per guest

**EGGPLANT BURRATA** - Thinly sliced, Pan fried Eggplant, topped with Burrata, over an Arugula Salad with EVOO and a Balsamic Demi Glaze drizzled on top. \* \$3 per guest

**FILET MIGNON TOAST** - Italian crostini topped with sliced Prime Cut Filet Mignon, Arugula, homemade Bruschetta, drizzled with a Horseradish Aoli. \* \$5 per guest

### FAMILY STYLE SALAD COURSE

*Choice of 1 Included, add Additional for \$2 per person*

**HOUSE SALAD** - Mix field greens, red onion & tomato in our house made lemon vinaigrette dressing.

**CEASER SALAD** - Romaine, house made ceaser dressing & croutons, parmigiana Reggiano.

**ARUGULA SALAD** - Arugula, red onions, crumbled goat cheese & candied walnuts, house made lemon vinaigrette dressing. \* \$2 per guest

## PLATED INDIVIDUAL ENTREE COURSE

*Choice of 4 Included*

### CHOOSE 1 SEAFOOD:

FLOUNDER PROVINCIAL - *Egg battered, Filet of Flounder, Homemade Bruschetta, White Wine Lemon Garlic Sauce.*

GRILLED SALMON - *Shiitake Mushrooms and Roasted Red Peppers in a White Wine Sauce.*

SHRIMP SCAMPI - *Lightly breaded Shrimp in a Sherry Wine Sauce over Linguini*

*or Traditional Oreganato Breadcrumbs.*

SHRIMP & FETTUCCINI PISTACHIO - *Lightly breaded Shrimp over Fettuccini pasta in a Pistachio Cream sauce. \*\$2 per guest*

### CHOOSE UP TO 3 MEAT OR BAKED ENTREES:

*Chicken entrees made with Bell & Evans Chicken*

CHICKEN, VEAL OR EGGPLANT PARMIGIANA - *fresh Mozzarella cheese, Marinara sauce.*

EGGPLANT ROLLATINI - *stuffed with Ricotta Cheese, Marinara sauce.*

CHICKEN OR VEAL SALTIMBOCCA - *topped with sliced Prosciutto, fresh Mozzarella, Wine Sage Demi Glaze.*

CHICKEN OR VEAL FRANCES - *Egg battered, served in a White Wine and Lemon butter sauce.*

CHICKEN OR VEAL MILANESE - *Cutlet over Arugula salad, roasted red peppers, fresh mozzarella, balsamic glaze.*

CHICKEN BALSAMICO - *marinated in Balsamic, roasted red peppers, fresh mozzarella and balsamic demi glaze.*

CHICKEN SCARPARELLO - *Roasted garlic, pepperoncini peppers and sausage, White Wine and Lemon. SPICY*

STUFFED BONELESS PORK CHOP - *Boneless Pork Medallion stuffed with Asiago, Fontina & Mozzarella Cheeses, sliced Prosciutto in a Marsala Wine Mushroom sauce.*

## DESSERT

REGULAR & DECAF COFFEE OR TEA INCLUDED

CHOICE OF ITALIAN COOKIE PLATTERS OR MINI CANNOLIS INCLUDED

OPTIONAL ADDITIONAL SERVED FAMILY STYLE

DANIEL'S HOMEMADE CAKES      \$5 per guest

*Cannoli Cake, Chocolate Mousse, Oreo Marscapone, Chocolate Peanut Butter.*

SINGLE ESPRESSO      \$3.50 per cup

CAPPUCCINO      \$7 per cup

*Guests may bring in Cake or Desserts for NO additional charges.*

## STARTING AT \$50 PER PERSON

PLUS TAX AND GRATUITY

## \$25 PER CHILD 10 YEARS OLD & UNDER