



Private Event Sit Down Menu

A Five Course Meal served throughout a 3 hour event.

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

FAMILY STYLE APPETIZER COURSE

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

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.*

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

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

SWEET & SPICY FRIED CALAMARI - *Fried Calamari tossed in a Sweet & Spicy sauce.*

COLD ANTIPASTO - *Prosciutto, Peperoni, Soppressate, Fresh Mozzarella, Provolone, Crispy Eggplant, Olives, Roasted Red & Peperoncini 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.*

FAMILY STYLE PASTA COURSE

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

PASTA VODKA SAUCE - *Choice of Rigatoni or Penne in Vodka Cream sauce.*

PASTA MARINARA SAUCE - *Choice of Penne, Rigatoni, Spaghetti in our Homemade Marinara sauce.*

PASTA GARLIC & OIL - *Choice of Penne, Rigatoni, Spaghetti in Garlic & Oil.*

PASTA BOLOGNESE - *Choice of Penne, Rigatoni, or Spaghetti in Meat Bolognese sauce.*

PASTA FILETTO DI POMODORO - *Plum tomatoes, Sautéed onions, Prosciutto, EVOO and Basil.*

RIGATONI BROCCOLI RABE & SAUSAGE - *Sautéed Broccoli Rabe, EVOO, and Sausage with Plum Tomato. * \$3 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.*

DIJON TRUFFLE & PARMESAN SALMON - *Pan seared salmon, Dijon Truffle & Parmesan en Crusted, Dijon truffle sauce.*

SHRIMP SCAMPI - *Lightly breaded Shrimp in a Sherry Wine Sauce over Linguini or Traditional Oregano Breadcrumbs.*

SHRIMP & FETTUCINI 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

OPTIONAL ADDITIONAL SERVED FAMILY STYLE

DANIEL'S HOMEMADE CAKES \$5 per guest

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

HOMEMADE ICE CREAM COOKIE SANDWICHES \$3 per guest

ITALIAN COOKIE PLATTERS \$2 per guest

SINGLE ESPRESSO \$3.50 per cup

CAPPUCCINO \$7 per cup

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

STARTING AT \$55 PER PERSON

PLUS TAX AND GRATUITY

\$25 PER CHILD 10 YEARS OLD & UNDER