



# PARTY PACKAGES

## \$50

per person

(excludes alcohol, beverages, tax and gratuity)

### Appetizer

Mozzarella & Tomato  
Mixed Green Salad

### Pasta

Penne Vodka

*Penne in a tomato sauce with a touch of cream, basil & scallions*

### Entrée

(choice of one per person)

#### Chicken Martini

*Chicken lightly breaded with parmesan in a lemon and white wine sauce*

#### Chicken Parm

*Chicken cutlet breaded with tomato sauce and mozzarella*

#### Veal Martini

*Veal lightly breaded with parmesan in a lemon and white wine sauce*

#### Veal Capricciosa

*Veal lightly breaded topped with arugula and diced tomatoes*

#### Grilled Salmon

*Grilled salmon in a white wine lemon sauce*

#### Snapper Oreganatta

*Baked snapper with light breadcrumbs in a garlic white wine sauce*

### Dessert

Mixed Tray of Desserts  
Espresso, Cappuccino, Coffee or Tea

\*Add additional \$15 per person for unlimited house wine, beer and soft drinks.

## \$60

per person

(excludes alcohol, beverages, tax and gratuity)

### Appetizer

(Served Individually)

Mozzarella & Tomato/  
Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari and Baked Clams

### Pasta Combo

Penne Vodka

*Penne in a tomato sauce with a touch of cream, basil & scallions*

Cavatelli Con Cima di Rabe

*Cavatelli with broccoli rabe, cannelloni beans, sausage, olive oil and garlic*

### Entrée

(choice of one per person)

#### Chicken Martini

*Chicken lightly breaded with parmesan in a lemon and white wine sauce*

#### Chicken Parm

*Chicken cutlet breaded with tomato sauce and mozzarella*

#### Veal Martini

*Veal lightly breaded with parmesan in a lemon and white wine sauce*

#### Veal Capricciosa

*Veal lightly breaded topped with arugula and diced tomatoes*

#### Grilled Salmon

*Grilled salmon in a white wine lemon sauce*

#### Snapper Oreganatta

*Baked snapper with light breadcrumbs in a garlic white wine sauce*

#### Shrimp Scampi

*Jumbo shrimp served w/risotto in a white wine garlic sauce*

#### Pork Chop

*Pork chop with potatoes, onions, hot or sweet peppers*

### Dessert

Mixed Tray of Desserts  
Espresso, Cappuccino, Coffee or Tea

\*Add additional \$15 per person for unlimited house wine, beer and soft drinks.

## \$70

per person

(excludes alcohol, beverages, tax and gratuity)

### Appetizer

(Served Individually)

Mozzarella & Tomato, Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari / Baked Clams / Cold Antipasto

### Pasta Combo

Mushroom Ravioli

*In a cream and truffle sauce*

Rigatoni Pomodoro

*In a fresh tomato sauce*

### Entrée

(choice of one per person)

#### Chicken Martini

*Chicken lightly breaded with parmesan in a lemon and white wine sauce*

#### Chicken Parm

*Chicken cutlet breaded with tomato sauce and mozzarella*

#### Veal Martini

*Veal lightly breaded with parmesan in a lemon and white wine sauce*

#### Veal Capricciosa

*Veal lightly breaded topped with arugula and diced tomatoes*

#### Grilled Salmon

*Grilled salmon in a white wine lemon sauce*

#### Snapper Oreganatta

*Baked snapper with light breadcrumbs in a garlic white wine sauce*

#### Shell Steak

*Grilled shell steak with mushrooms, mixed vegetables*

#### Pork Chop

*Pork chop with potatoes, onions, hot and sweet peppers*

### Dessert

Mixed Tray of Desserts  
Espresso, Cappuccino, Coffee or Tea

\*Add additional \$15 per person for unlimited house wine, beer and soft drinks.



# PARTY PACKAGES

**\$90**

per person

(excludes alcohol, beverages, tax and gratuity)

## **Appetizer**

(Served Individually)

Mozzarella & Tomato / Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari / Baked Clams / Cold Antipasto /  
Seafood Tower (Lobster, Shrimp & Oysters)

## **Pasta Combo**

Mushroom Ravioli and Rigatoni Pomodoro

## **Entrée**

(choice of one per person)

### **Chicken Martini**

*Chicken lightly breaded with  
parmesan in a lemon and  
white wine sauce*

### **Chicken Parm**

*Chicken cutlet breaded with  
tomato sauce and mozzarella*

### **Veal Capricciosa**

*Veal lightly breaded topped with  
arugula and diced tomatoes*

### **Veal Martini**

*Veal lightly breaded with parmesan  
in a lemon and white wine sauce*

### **Grilled Salmon**

*Grilled salmon in a  
white wine lemon sauce*

### **Shrimp Scampi**

*Jumbo shrimp served with risotto  
in a white wine garlic sauce*

### **Filet Mignon**

*with sautéed mushrooms*

### **Pork Chop**

*Pork chop with potatoes,  
onions, hot and sweet peppers*

## **Dessert**

Mixed Tray of Desserts

Espresso, Cappuccino, Coffee or Tea

\*Add additional \$15 per person for unlimited  
house wine, beer and soft drinks.



## Cocktail Party Menu

(\$30 Minimum Per Person)

Portobella Mushrooms .....	\$3 Per Person
Cheese & Soppressata .....	\$3 Per Person
Mozzarella & Tomato .....	\$3 Per Person
Filet Mignon Crostinis .....	\$8 Per Person
Meatballs .....	\$5 Per Person
Crab Cakes .....	\$6 Per Person
Shrimp Cocktail .....	\$8 Per Person
Lobster Cocktail .....	\$12 Per Person
Baby Lamb Chops .....	\$7 Per Person
Chicken Martini Bites .....	\$5 Per Person
Oysters .....	\$5 Per Person
Pasta Course .....	\$10 Per Person
Grilled Calamari Skewers .....	\$5 Per Person
Endive Octopus Wraps .....	\$5 Per Person
Prosciutto Burrata Skewers .....	\$7 Per Person
Smoked Salmon .....	\$5 Per Person
Bruschetta .....	\$3 Per Person
Dessert (included if over \$40 per person).....	\$5 Per Person
Coffee/Cappuccino/Espresso (included if over \$40 per person).....	\$5 Per Person