

| Banquet Menu Selections |

| Antipasto |

- Baked Clams Oreganata** | *baked with a lemon parsley white wine sauce*
- Bruschetta** | *oven toasted tuscan bread topped with diced tomatoes, fresh mozzarella & basil with pecorino romano*
- Fried Calamari** | *with our pomodoro & red pepper aioli dipping sauces*
- Fresh Mozzarella** | *with roasted peppers & beefsteak tomatoes drizzled with basil olive oil & balsamic reduction*
- Grilled Vegetables** | *fresh vegetables marinated and grilled*
- Cold Antipasto** | *marinated mushrooms, artichoke hearts, grilled peppers, & bocconcini*
- Meatball Sliders** | *homemade meatballs served on warm garlic knots*
- Salumi E Formaggi** | *selection of italian meats and cheeses add'l \$3pp*
- Insalata di Mare** | *chilled seafood salad add'l \$3pp*

| Hors d'oeuvres |

- Petite Crab Cakes** | *baked jumbo lump crab cakes*
- Arancini** | *saffron rice balls stuffed with Portobello & Fontina*
- Bocconcini** | *marinated and house made*
- Bruschetta** | *oven toasted tuscan bread topped with diced tomatoes, fresh mozzarella & basil with pecorino romano*
- Antipasto Skewers** | *mozzarella, sopressata, cherry tomato, green olive*
- Meatball Sliders** | *homemade meatballs served on warm garlic knots*
- Grandma Pizza** | *brick oven baked topped with fresh basil*
- Vegetable Tart** | *roasted vegetables on puff pastry topped with goat cheese*
- Lollipop Lamb Chops** | *simply grilled add'l \$4pp*
- Tuna Tartar** | *sushi grade ahi tuna with avocado and sesame seeds in a light ponzu add'l \$2pp*
- Shrimp Cocktail** | *chilled jumbo shrimp & cocktail sauce add'l \$3pp*

| Salad |

- Baby Spinach** | *baby spinach, watermelon, feta cheese, red onion & mint balsamic vinaigrette*
- Caesar** | *ciabatta croutons*
- Farmers** | *mesclun greens, apple, goat cheese, walnuts & white balsamic vinaigrette*
- Arugula** | *arugula, prosciutto, shaved parmigiano reggiano, lemon & olive oil*
- Mixed Baby Greens** | *mesclun greens with plum tomatoes, red onions, & balsamic vinaigrette*

| Pasta |

- Cheese Ravioli** | *housemade bolognese or pomodoro sauce*
- Bucatini Amatriciana** | *prosciutto, onions, chili flakes & plum tomato sauce*
- Rigatoni** | *tossed with a short rib ragu*
- Penne Primavera** | *sautéed vegetables in garlic & olive oil*
- Penne Alla Vodka** | *vodka tomato cream sauce*
- Bucatini and Meatballs** | *basil marinara sauce*
- Penne** | *spinach, mushrooms & sun dried tomatoes tossed in a parmesan garlic & olive oil sauce*
- Penne Fresca** | *fresh mozzarella and plum tomatoes tossed in a basil pesto sauce*

| Chicken |

Chicken Parmigiano | *lightly breaded with marinara sauce & melted mozzarella*

Chicken Marsala | *sautéed with mushrooms & marsala wine sauce*

Chicken Francese | *lemon white wine sauce*

Chicken Scarpariello | *roasted chicken off the bone with sausage & white wine veal sauce*

Chicken Milanese | *lightly breaded & topped with a chopped salad, roasted potatoes*

Chicken Rollatini | *stuffed with spinach and fontina cheese in a marsala gravy*

| Eggplant |

Eggplant Parmigiano | *lightly breaded with marinara & melted mozzarella*

Eggplant Rollatini | *sautéed spinach, mozzarella & ricotta filled*

| Veal & Meat |

Veal Parmigiano | *lightly breaded with marinara sauce & melted mozzarella*

Veal Francese | *lightly buttered with lemon white wine sauce*

Veal Marsala | *sautéed with mushrooms in a marsala wine sauce*

Veal Piccata | *capers, artichokes & red onions in a white wine sauce*

Veal Saltimbocca | *prosciutto & sage in a white wine sauce*

Veal Chop | *add'l \$17 per order*

Filet Mignon | *add'l \$12 per order*

Cowboy Ribeye | *add'l \$17 per order*

Pork Chop | *add'l \$9 per order*

| Fish |

Shrimp Scampi | *jumbo shrimp sautéed with garlic, white wine & cream*

Sea Scallops | *choice of blackened or pan seared*

Salmon | *pan roasted topped with a citrus sauce*

Chilean Sea Bass | *add'l \$17 per order*

Swordfish | *add'l \$10 per order*

Ahi Tuna | *add'l \$8 per order*

| Dessert |

Type Of Cake (Choose One):

Vanilla Sponge | Devils Food | Red Velvet | (Add \$1 pp) | Carrot | Napoleon (Add \$1 pp)

Fillings:

Chocolate Mousse | Chocolate Pudding | Vanilla Custard | French Cream |

Fresh Strawberry (Add \$.50 pp) | Fresh Banana (Add \$.50 pp) | Fudge | Hazelnut |

Tiramisu | Cannoli | Lemon Cream

Plated Desserts:

NY Cheesecake | Tiramisu | Nutella Cannoli