

| 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 & garlic 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, roasted peppers & bocconcini fresh mozzarella*

NONNA'S MEATBALLS | *homemade meatballs, ricotta, basil, pomodoro sauce*

SALUMI E FORMAGGI | *selection of italian meats and cheeses add'l \$3pp*

GOURMET PIZZETTE | *Margherita, Carbonara Or Prosciutto & Arugula*

BEEF CARPACCIO | *thinly sliced raw filet mignon, roasted garlic aioli, arugula salad (add \$2 pp)*

HOT ANTIPASTO | *baked clams, stuffed mushrooms, eggplant rollatini*

| HORS D'OEUVRES |

PETITE CRAB CAKES | *baked jumbo lump crab cakes, garlic aioli*

ARANCINI | *rice balls stuffed with bolognese*

BRUSCHETTA | *oven toasted tuscan bread topped with diced tomatoes, fresh mozzarella & basil with pecorino romano*

ANTIPASTO SKEWERS | *bocconcini fresh mozzarella, grape tomatoes, prosciutto di parma, fresh basil*

MEATBALL SLIDERS | *homemade meatballs served on warm bread*

GRANDMA PIZZA | *brick oven baked topped with fresh basil*

VEGETABLE TART | *roasted vegetables on puff pastry topped with goat cheese*

SHRIMP COCKTAIL | *chilled jumbo shrimp & cocktail sauce add'l \$3pp*

FRIED MOZZARELLA BITES | *mozzarella breaded & fried*

MINI QUICHE | *assorted varieties*

CHICKEN SATAY | *breast of chicken strips on skewers with a teriyaki sauce*

STUFFED MUSHROOMS | *mushroom puree, parsley, romano cheese*

| SALAD |

MEDITERRANEAN | *baby spinach, grape tomatoes, cucumbers, red onions, feta cheese, kalamata olives, balsamic vinaigrette*

CAESAR | *ciabatta croutons, creamy Caesar dressing*

FARMER | *mesclun greens, granny smith apples, walnuts, goat cheese, cranberries, white balsamic vinaigrette*

ARUGULA | *arugula, prosciutto, shaved parmigiano Reggiano, Lemon, EVOO*

MIXED BABY GREENS | *mesclun greens with plum tomatoes, red onions, & balsamic vinaigrette*

| EGGPLANT |

EGGPLANT PARMIGIANO | *lightly breaded with marinara & melted mozzarella*

EGGPLANT ROLLATINI | *sautéed spinach, mozzarella & ricotta filled*

| PASTA |

CHEESE RAVIOLI | *housemade bolognese or pomodoro sauce*

SPAGHETTI 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*

SPAGHETTI 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 SCARPARELLO | *roasted chicken off the bone with sausage & balsamic veal sauce*

CHICKEN MILANESE | *lightly breaded & topped with an arugula salad*

CHICKEN VALDOSTANA | *breaded breast of chicken, marsala wine, prosciutto, fontina cheese*

| 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, melted mozzarella*

VEAL VALDOSTANA | *breaded veal scaloppini, marsala wine, prosciutto, fontina cheese*

FLAT IRON STEAK | *grilled to order served with a port 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*

BRAISED SHORT RIB | *add \$6 per order*

| FISH |

SHRIMP SCAMPI | *jumbo shrimp sautéed with garlic, white wine & cream*

SEA SCALLOPS | *choice of blackened or pan seared*

SALMON | *Oreganata Style*

CHILEAN SEA BASS | *add'l \$17 per order*

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

AHI TUNA | *add'l \$8 per order*

BRANZINO | *add'l \$5 per order*

| DESSERT |

TYPE OF CAKE (Choose One): *Vanilla Sponge | Devils Food | Red Velvet (Add \$1 pp) | Carrot (Add \$1 pp) | 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*