

Option A

*All dinner entrees are served with Salad and Dessert selection.
Chef's choice of accompaniments, Rolls, Focaccia Bread with Aiolo Dipping Sauce.
Freshly brewed coffee, decaffeinated coffee and tea.*

SALAD

Garden Greens with Fresh Vegetables, Balsamic Dressing

ENTRÉE SELECTIONS, PLEASE SELECT THREE

BEEF AND PORK ENTREES

ROASTED TOP ROUND, sliced with Mushrooms and Demi Glaze

\$27.50

PRIME RIB OF BEEF. Natural au jus

Market price

6 OZ FILET, Cognac Peppercorn Cream Sauce

\$39.00

ROASTED PORK LOIN, Brandy Apple Sauce

\$39.00

POULTRY ENTREES

CHICKEN MARSALA, Marsala Wine and Mushroom Sauce

\$26.00

CHICKEN ARTICHOKE, Lemon, Butter, Capers and Artichoke Hearts

\$26.00

STUFFED CHICKEN BREAST with Pancetta, Spinach and Bread Crumbs, Mornay Cheese Sauce

\$29.00

CHICKEN PICATTA, Lemon, Capers, White Wine and Broccoli Sauce

\$27.00

SEAFOOD ENTREES

GRILLED SALMON, Sweet Chili Sauce

\$29.00

SEAFOOD STUFFED SOLE, Saffron Cream Sauce

\$28.00

DESSERT SELECTIONS

Please select one from the following; or all four, served family style

Chocolate Truffle

New York Cheese Cake

Tiramisu

Cannoli

FRESHLY BREWED COFFEE & TEA

PLEASE ADD 18% GRATUITY AND 6% STATE SALES TAX

Option B

All buffets are served with Chef's choice of seasonal vegetables and potato / rice pilaf.

Focaccia Bread with Aiolo Dipping Sauce.

Dessert & Freshly brewed coffee, decaffeinated coffee and tea.

Mixed Garden Salad with Balsamic Vinaigrette

ENTRÉE SELECTIONS

PENNE PASTA SELECTION

Please select one sauce

Classic Marinara

Light Pesto Cream with Sun Dried Tomatoes

Wild Mushroom Cream Sauce

POULTRY SELECTIONS

Please select one

Artichoke Chicken

Chicken Marsala

Chicken Scapriella

BEEF AND PORK SELECTIONS

Please select one

Sliced Flat Iron Steak with Sauce

Pork Tenderloin with Sauce

DESSERT SELECTIONS

Please select one of the following; or all four, served family style

Chocolate Truffle

New York Style Cheesecake

Tiramisu

Cannoli

FRESHLY BREWED COFFEE & TEA

\$30.00 PER PERSON

PLEASE ADD 18% GRATUITY AND 6% STATE TAX

Dinner Banquet Menus Plated Dinner Option 1

Garden Salad or Soup of the Day

Fresh Focaccia bread & rolls

Choice of:

Chicken Marsala

Chicken breast sautéed with mushrooms in a marsala wine sauce

Shrimp Scampi

Pan seared shrimp, capers, garlic and linguini tossed in a lemon, white wine and butter sauce

Pasta alla Roberto

Penne pasta, spinach, sun dried tomatoes, capers and gorgonzola cheese served in a light cream sauce with a touch of marinara

Lobster Ravioli

Red pepper striped ravioli in a vodka sauce with asparagus and fresh sun dried tomatoes

Coffee & Dessert

\$36 per person - Please add tax (6%) and gratuity (18%)

Custom Menus can be created

Dinner Banquet Menu Plated Dinner Option 2

Appetizer - Choice of:

Soup of the Day

Crab Cake

Hot Eggplant Salad

Salad - Choice of:

Garden or Caesar

Entrée Choice of:

Fileto

Grilled to your specifications then served with steamed asparagus, garlic mashed potatoes and a demi-glaze

Salmon

Pan seared salmon served with garlic mashed potatoes and sautéed spinach

Chicken Artichoke

Chicken breast sautéed with prosciutto, capers, artichoke hearts and lemon in a white wine sauce over capellini

Lobster Ravioli

Red pepper striped ravioli in a vodka sauce with asparagus and fresh sun dried tomatoes

Coffee & Dessert

\$48 per person please add tax (6%) and gratuity (18%)

Custom Menus can be created

Dinner Banquet Menu Dinner Buffet

(minimum 50 people)

Or Family Style Buffet(minimum 10 people)

Fresh Focaccia bread & rolls

Garden Salad

Pasta alla Roberto

Chicken Artichoke or Chicken Marsala

Pan Seared Salmon

Roasted Vegetables

Roasted Potatoes

Coffee & Family Style Dessert

\$33.95 per person please add tax (6%) and gratuity (18%)

Custom menus can be created