



# BANQUET MENU

All Banquet Menu prices include: Salad, Italian Rolls, Focaccia, Soda, Iced Tea, Coffee & Hot Tea.  
All entrées will be served with capellini.

## Menu 1

*Choose any three from this section*

- Penne Primavera**
- Ravioli Marinara**
- Chicken Parmigiana**
- Chicken Piccata**
- Baked Ziti Siciliano**
- Eggplant Parmigiana**
- Penne Romano**
- Chicken Cacciatore**
- Chicken Marsala**
- Stuffed Shells**
- Chicken Zingara**

**Lunch \$12.95**  
**Dinner \$16.95**

## Menu 2

*Choose any three from sections 1 or 2*

- Chicken Abruzzi**
- Linguine & Clams** (in red or white sauce)
- Chicken Maximo**
- Fettuccine Modo Nostro**
- Veal Marsala**
- Broiled Flounder**
- Veal Parmigiana**
- Salmon al Forno**
- Linguine with Mussels** (in red or white sauce)
- Tilapia Almondine**
- Scallops and Shrimp Alfredo**

**Lunch \$14.95**  
**Dinner \$19.95**

Prices are per person. Price does not include 6% sales tax or 20% gratuity.

For an additional \$2.00 per person, a pasta course will be served before your entrée course and fresh, sautéed vegetables will accompany your entrée selection.

For an additional \$1.25, a sorbet intermezzo will be served to all your guests between courses.

Buffet is available for an additional charge of \$1.00 per person and you will be billed on a confirmed number of guests.

Must have a minimum of 35 guests for the Buffet option.

## Family Style Appetizers (per person)

- Italian Bruschetta**.....\$3.50
- Mussels Marinara**.....\$4.00
- Roasted Peppers with Cheese**.....\$4.50
- Fried Combo**.....\$5.25  
*(Mozzarella Sticks, Poppers, Zucchini, Calamari)*
- Chef's Combination**.....\$6.25  
*(Fried Combo and Antipasto Rustica)*
- Hot & Cold Combination**.....\$7.95  
*(Fried Combo, Antipasto Rustica, Mussels Marinara & Clams Casino)*

## Appetizer Trays (per tray)

- Antipasto Rustica**.....\$65.00
- Fresh Vegetables with Dip**.....\$40.00
- Roasted Peppers with Cheese**.....\$65.00
- Assorted Cheese & Crackers**.....\$70.00
- Italian Bruschetta**.....\$35.00

## Desserts

**Assorted Dessert Tray**...\$5.95pp *(Tartufo, Cannoli & Tiramisu)*

**Mini Cannoli Tray**...\$3.75pp

**Fresh Fruit Tray**...\$50.00 & \$65.00

**Assorted Fancy Cookie Tray**...\$45.00 & 65.00

**Sheet Cakes are available for \$1.75 per person, (chocolate, vanilla, half & half or marble), with your choice of wording and color. Sheet Cakes with ice cream are \$2.75 per person. Store-bought cakes will incur a cutting fee of \$.50 per person. Proof of purchase is required. Homemade desserts are not permitted.**

If you wish to decorate, please bring your own supplies. We DO NOT permit any decorations of any sort on our walls.

A non-refundable \$200 deposit is required to reserve your date, and can only be paid for with cash or check.

Your deposit will be deducted from your final bill. We do not guarantee a specific banquet room.

Normally the larger party is booked in the larger room. If your number of guests falls below the amount agreed upon, we reserve the right to move the parties to make the larger party more comfortable.

Please inform your server of any food allergies that you or your guests may have, as all ingredients may not be listed.



# ENTRÉE SELECTIONS

**Penne Primavera** - Seasonal vegetables and tomatoes sauteed in a light blush sauce.

**Ravioli Marinara** - Cheese ravioli with marinara sauce.

**Penne Romano** - Fresh plum tomatoes and sun-dried tomatoes in a pink vodka cream sauce.

**Chicken Parmigiana** - Topped with marinara and mozzarella.

**Chicken Cacciatore** - Sauteed with onions, mushrooms, peppers and marinara.

**Chicken Zingara** - Sauteed with mushrooms, onions and peppers in a white wine sauce.

**Chicken Piccata** - Sauteed with mushrooms and capers in a lemon wine sauce.

**Chicken Maximo** - Mushrooms, fresh and sun-dried tomatoes, blush sauce, asparagus and mozzarella.

**Chicken Abruzzi** - Mushrooms, sun-dried tomatoes, brandy cream sauce, asparagus and mozzarella.

**Tilapia Almondine** - Sauteed with asparagus and almonds in a lemon butter sauce.

**Chicken Marsala** - Mushrooms and sun-dried tomatoes in a marsala wine sauce.

**Eggplant Parmigiana** - Baked with mozzarella in a marinara sauce.

**Baked Ziti Sicilian** - Roasted eggplant, ricotta and marinara, baked with mozzarella.

**Stuffed Shells** - Stuffed with ricotta and baked with mozzarella and marinara.

**Scallop & Shrimp Alfredo** - Traditional parmesan cheese cream sauce over fettuccine.

**Fettuccine Modo Nostro** - Medium Atlantic shrimp in a garlic wine sauce with a touch of marinara.

**Linguine with Clams** - Tender middleneck clams in a garlic wine sauce or marinara.

**Linguine with Mussels** - Prince Edward Island mussels in a zesty marinara or garlic wine sauce.

**Veal Parmigiana** - Baked with mozzarella and marinara.

**Veal Marsala** - Mushrooms and sun-dried tomatoes in a marsala wine sauce.

**Salmon al Forno** - Baked with plum tomatoes in a lemon wine sauce with marinara.