

LUNCHEON PACKAGE

\$24.95 per guest

(plus 6.875% tax & 20% suggested gratuity)

Luncheon Package Includes:

BREADS

Our classic homemade Italian breads and both our fresh tomato garlic and rosemary focaccias are complimentary to all guests.

SALAD

Each guest will be offered a House Salad tossed in our homemade balsamic vinaigrette.

**A Caesar or Tre-Colori Salad may be substituted for an additional \$2.50 per guest.*

ENTREE

Recommended by our Chef, we will offer all your guests a selection of 3 entrees for lunch. In order to keep the menu diversified, these selections will consist of a choice of fresh fish, veal or chicken and a pasta, each served with a side of capellini pasta in a sauce that complements the entrée (excludes pasta entrée selection).

**Some of our House Specialties may also be selected as an entrée option for an additional charge.*

BEVERAGES

Soft drinks will be offered throughout the entire course of your luncheon.

Coffee and tea will be offered with dessert.

DESSERT

Depending on the occasion, you may select a Sweet Eats cake for each of your guests to enjoy.



For an additional charge, you may add an appetizer selection:

APPETIZER SELECTIONS

COLD ANTIPASTO ITALIANO ~ \$5.95 per guest

A combination of roasted peppers, assorted Italian meats, cheese and marinated vegetables served family style.

HOT SEAFOOD ANTIPASTO ~ \$9.95 per guest

A combination of fresh clams casino, mussels marinara, calamari dorati and stuffed mushrooms with crabmeat served family style.

*Please note that a \$200 deposit is required to hold the space and will be applied to your final balance. Your final guest count, which we confirm with you one week prior to your event, is what you will pay for. The final payment will be due one week prior, when the final guest count is confirmed, and will be by cash or check only.

*If you cancel your party, your deposit will not be refunded.

(Menu selections below are for the \$24.95 per guest package)

SEAFOOD ENTREES

<i>FLOUNDER FRANCESE</i>	<i>Batter dipped and sauteed golden brown with shiitake mushrooms, chablis wine and fresh lemon juice.</i>
<i>NORTH ATLANTIC SALMON FILLET</i>	<i>Baked in a garlic, white wine and lemon sauce with chopped tomatoes and fresh basil, served with angel hair pasta.</i>
<i>NORTH ATLANTIC SALMON GRIGLIA</i>	<i>Marinated and grilled to perfection, served over mixed greens with potatoes and seasonal vegetables.</i>
<i>MODO NOSTRO</i>	<i>Sweet rock shrimp sautéed in a garlic and fresh tomato basil sauce with a touch of marinara, served over angel hair pasta.</i>
<i>ROCK SHRIMP & SCALLOPS ALFREDO</i>	<i>Tender rock shrimp and fresh sea scallops poached in a creamy alfredo sauce and served over fettuccine.</i>

VEAL OR CHICKEN ENTREES

(All are served with capellini pasta)

<i>PARMIGIANA</i>	<i>Breaded and sautéed golden, smothered with marinara sauce and melted mozzarella cheese.</i>
<i>MARSALA</i>	<i>Sauteed with fresh mushrooms, sun-dried tomatoes and a marsala wine reduction.</i>
<i>PICCATA</i>	<i>White wine and lemon sauce with mushrooms and capers.</i>
<i>MAXIMO</i>	<i>Sherry wine blush sauce with sun-dried tomatoes and shiitake mushrooms. Topped with fresh asparagus spears and mozzarella cheese.</i>
<i>ABRUZZI</i>	<i>Brandy cream sauce with shiitake mushrooms, sun-dried tomatoes and fresh asparagus spears, topped with melted mozzarella cheese.</i>

PASTA ENTREES

<i>BAKED ZITI</i>	<i>Fresh basil, ricotta and mozzarella cheese baked in a marinara sauce.</i>
<i>PRIMAVERA</i>	<i>An array of fresh garden vegetables sautéed in a garlic, fresh tomato sauce with marinara, tossed with freshly grated parmesan cheese and angel hair pasta.</i>
<i>VODKA</i>	<i>Penne pasta tossed in a zesty vodka cream sauce with diced roma tomatoes, sun-dried tomatoes and fresh basil.</i>
<i>ALFREDO</i>	<i>Fettuccine tossed in a creamy parmesan cheese sauce.</i>
<i>BROCCOLI DI RABE</i> <i>(when available)</i>	<i>Bitter Italian greens sautéed in garlic and olive oil with sweet Italian sausage and roasted red peppers, tossed with linguine and grated parmesan cheese; drizzled with extra virgin olive oil.</i>

MEAT ENTREE

(Available for an additional \$8.00 per guest.)

<i>FILET MIGNON</i>	<i>Grilled and served with mushroom demi-glace.</i>
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