

DINNER PACKAGE

\$32.95 per guest

\$18.95 per child under 12

Prices do not include NJ sales tax and 20% suggested gratuity.

This dinner package includes:

BREADS

Our homemade Italian rolls and fresh tomato garlic bread will be provided, complimentary, throughout the entire meal.

PASTA

An appetizer-sized pasta course individually plated for each guest. Your choice of Penne Pomodoro or Penne Vodka.

Penne Pomodoro: a zesty garlic, white wine, fresh tomato and marinara sauce

Penne Vodka: Cream sauce, fresh tomatoes, sun-dried tomatoes and a touch of marinara sauce

SALAD

Each guest will receive a fresh house salad with our balsamic vinaigrette dressing.

You may upgrade your salad for an additional cost:

Caesar Salad (\$2.50 extra per guest): Crisp Romaine lettuce, homemade croutons and egg tossed with our special dressing

Tre-Colori Salad (\$3.00 extra per guest): Mixed greens, sun-dried tomatoes, beans, artichokes, walnuts, onions, goat cheese, honey white balsamic vinaigrette dressing

ENTREES

Each guest will be offered a selection of three entrees, chosen from the seafood, veal and chicken entrees on the back. Each served with a side of fresh seasonal vegetables and potatoes.

BEVERAGES

Soft drinks, coffee and tea will be provided throughout your event.

Bottled Water (Acqua Panna or San Pellegrino), cappuccino and espresso are available for an additional charge.

DESSERT

A Sweet Eats cake is included for your guests to enjoy.

For an additional charge you can order a homemade cake by Maria.

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

APPETIZERS

Served family-style

Cold Antipasto Italiano, \$5.95 per guest

A combination of roasted peppers, assorted Italian meats, cheeses and marinated vegetables

Hot Seafood Antipasto, \$9.95 per guest

A combination of clams casino, mussels marinara, calamari fritti and crabmeat-stuffed mushrooms

- A \$200 deposit is required to hold the space and will be applied to your final balance.
 - 10 days prior to your event, final head count and final payment are due.
 - Final payment is by cash or check only.
 - If you cancel your party, your deposit will not be refunded.

ENTRÉE SELECTIONS

SEAFOOD

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| North Atlantic Salmon Scampi | Baked with fresh chopped tomatoes, basil and roasted garlic in a light white wine lemon sauce |
| Grilled North Atlantic Salmon | Seasoned and grilled to perfection, served over baby greens with a balsamic reduction and extra virgin olive oil |
| Red Snapper Livornese | Boneless fillet sautéed with tomatoes, capers, olives and oregano in marinara sauce |
| Grilled Red Snapper | Grilled to perfection and nestled over baby field greens with a lemon olive oil drizzle |
| Branzino Oreganato | Sautéed with diced tomatoes, baby shrimp, white wine, olive oil, garlic and fresh oregano |
| Grilled Branzino | Grilled to perfection and nestled over baby field greens with a lemon olive oil drizzle |
| Flounder Francese | Egg-batter dipped and sautéed golden brown with shiitake mushrooms, Chablis wine and fresh lemon juice |

VEAL OR CHICKEN

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| Broccoli Rabe | Pan sautéed in garlic and olive oil with fresh broccoli rabe and roasted peppers |
| Marsala | Sautéed with mixed mushrooms, sun-dried tomatoes, a touch of marinara and a marsala wine reduction |
| Piccata | Sautéed in garlic, white wine and fresh lemon juice sauce, with mushrooms and capers |
| Parmigiana | Breaded and pan-fried, smothered with marinara sauce and mozzarella cheese |
| Paesano | A zesty medley of hot peppers, mushrooms and tomatoes with roasted garlic in a light olive oil sauce |
| Maximo | Sautéed in a sherry wine sauce with fresh tomatoes, a touch of marinara, mushrooms, and sun-dried tomatoes, topped with asparagus and mozzarella cheese |
| Abruzzi | Sautéed in a shallot brandy cream sauce with fresh tomatoes, a touch of marinara, mushrooms and sun-dried tomatoes, topped with asparagus and mozzarella cheese |

STEAK

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| Filet Mignon | Grilled and served with mushroom demi-glace sauce |
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Available for an additional \$10.00 per guest

CHILDREN'S MENU

- Ravioli Marinara or Alfredo
- Personal Cheese Pizza
- Chicken Parmigiana with Capellini
- Chicken Fingers with French Fries