

DINNER PACKAGE

\$37.95 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.

APPETIZERS

Served family-style

Mozzarella Sticks, Roasted Peppers with Mozzarella and Mussels (red or white sauce)

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 guests will receive a fresh house salad with our creamy 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 is 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 and 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.

- 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

- 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 fresh tomatoes, capers, olives, mushrooms and 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 and olive oil, with 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
- Shrimp Marinara** Imported white large shrimp sautéed in a marinara sauce
- Shrimp Scampi** Imported white large shrimp sautéed in a fresh tomato and garlic white wine lemon sauce

VEAL OR CHICKEN

- Broccoli Rabe** Pan-sautéed in garlic and olive oil sauce with fresh broccoli rabe and roasted peppers
- Marsala** Sautéed with mixed mushrooms, sun-dried tomatoes, a touch of marinara sauce 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
- 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
- Portofino** Sautéed in a white wine, fresh tomato sauce with spinach and rock shrimp, topped with smoked mozzarella cheese

STEAK

- Filet Mignon** Grilled and served with mushroom demi-glace sauce
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