



## BOZZI DINNER MENU

### HORS D' OEUVRES *Choice of 2*

**Ahi Tuna Tartare on Crispy Wonton** with wasabi crème fraiche

**Beefsteak Tomato, Goat Cheese and Basil Crostini**

**Mini Jumbo Lump Crab Cakes** with chipotle tartar in fillo cup

**Peppercorn Crusted Tenderloin Crostini** with atomic horseradish aioli

### FIRST COURSE

**Mixed Green Salad, Classic Caesar Salad, Lobster Bisque**

### ENTRÉE SELECTIONS

**Petite Filet Mignon**

**Chicken Martini**

shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil

**Linguine Pasta**

jumbo shrimp, asparagus spears, fresh and sun-dried tomatoes and basil in a white wine garlic sauce

**Atlantic Salmon Fillet** with citrus butter and mango salsa

**Vegetarian Entrée (Chef's Selection)**

### VEGETABLES & POTATOES

**Served Family-Style**

**Green Beans, Wild Mushrooms, Leaf Spinach, Creamed Spinach, Mashed Potatoes, Half and Half, Hand Cut French Fries, Hash Browns, Three Cheese Potatoes Au Gratin**

### DESSERT & COFFEE SERVICE

**New York Cheesecake, Key Lime Pie,**

**Flourless Chocolate Cake, Mixed Seasonal Berries**

**Regular Coffee, Decaffeinated Coffee and Hot Tea**

**\$69<sup>9</sup> per person *Without Hors d' Oeuvres***

**\$74<sup>9</sup> per person *With Hors d' Oeuvres***

**0-30 GUESTS** *Choose from:* (2) First Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts

**31-40 GUESTS** *Choose from:* (2) First Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts

**41+ GUESTS** *Choose from:* (1) First Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

Prices do not include sales tax and service charge. Prices subject to change without notice.

In addition to the menu price above, your final bill will include (2) additional expense items. The first such item is a suggested 15% banquet gratuity which will be allocated and distributed among the wait staff working your event including bartenders and service staff. This gratuity is not mandatory and you may increase or decrease it at your discretion. We would ask that any such modifications be discussed in advance of the event with our Sales Manager or at the time of the event with the Manager on duty. The second charge is a mandatory 5% administrative fee which is not a gratuity and is intended to cover the direct costs of planning, scheduling, setting up and monitoring your event.

# GANZI DINNER MENU

## HORS D' OEUVRES *Choice of 2*

**Ahi Tuna Tartare on Crispy Wonton** with wasabi crème fraiche

**Beefsteak Tomato, Goat Cheese and Basil Crostini**

**Mini Jumbo Lump Crab Cakes** with chipotle tartar in fillo cup

**Peppercorn Crusted Tenderloin Crostini** with atomic horseradish aioli

## FIRST COURSE

**Mixed Green Salad, Classic Caesar Salad, Lobster Bisque**

## ENTRÉE SELECTIONS

**Filet Mignon 9 ounce**

**Prime New York Strip 14 ounce**

**Chicken Parmigiana**

**Linguine Pasta**

jumbo shrimp, asparagus spears, fresh and sun-dried tomatoes and basil in a white wine garlic sauce

**Atlantic Salmon Fillet** with citrus butter and mango salsa

**Vegetarian Entrée (Chef's Selection)**

## VEGETABLES & POTATOES

**Served Family-Style**

**Green Beans, Wild Mushrooms, Leaf Spinach, Creamed Spinach, Mashed Potatoes, Half and Half, Hand Cut French Fries, Hash Browns, Three Cheese Potatoes Au Gratin**

## DESSERT & COFFEE SERVICE

**New York Cheesecake, Key Lime Pie,**

**Flourless Chocolate Cake, Mixed Seasonal Berries**

**Regular Coffee, Decaffeinated Coffee and Hot Tea**

**\$77<sup>9</sup> per person *Without Hors d' Oeuvres***

**\$82<sup>9</sup> per person *With Hors d' Oeuvres***

**0-30 GUESTS *Choose from:* (2) First Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts**

**31-40 GUESTS *Choose from:* (2) First Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts**

**41+ GUESTS *Choose from:* (1) First Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert**

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# 1926 DINNER MENU

## FIRST COURSE

Bacon Wrapped Scallops, Jumbo Shrimp Bruno,  
Crispy Calamari Fritti, Jumbo Lump Crab Cake

## SECOND COURSE

Mixed Green Salad, Classic Caesar Salad, Beefsteak Tomato Capri, Lobster Bisque

## ENTRÉE SELECTIONS

Filet Mignon 14 ounce

Prime New York Strip 18 ounce

Chicken Parmigiana

Veal Martini

shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil

Nova Scotia Lobster Linguine

Nova Scotia lobster meat, cherry tomatoes and asparagus spears in a porcini mushroom sauce

Chilean Sea Bass Fillet with corn relish

Vegetarian Entrée (Chef's Selection)

## VEGETABLES & POTATOES

Served Family-Style

Green Beans, Wild Mushrooms, Leaf Spinach, Creamed Spinach, Mashed Potatoes,  
Half and Half, Hand Cut French Fries, Hash Browns, Three Cheese Potatoes Au Gratin

## DESSERT & COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake, Mixed Seasonal Berries

Regular Coffee, Decaffeinated Coffee and Hot Tea

**\$94<sup>9</sup> per person**

0-30 GUESTS *Choose from:* (2) First Course, (2) Second Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts

31-40 GUESTS *Choose from:* (2) First Course, (2) Second Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts

41+ GUESTS *Choose from:* (1) First Course, (1) Second Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

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## 837 DINNER MENU

### FIRST COURSE

Bacon Wrapped Scallops, Jumbo Shrimp Bruno,  
Crispy Calamari Fritti, Jumbo Lump Crab Cake

### SECOND COURSE

Mixed Green Salad, Classic Caesar Salad, Beefsteak Tomato Capri, Lobster Bisque

### ENTRÉE SELECTIONS

Filet Mignon 14 ounce

Prime New York Strip 18 ounce

Surf and Turf

½ Prime New York Strip 18 ounce and ½ Broiled 3 lb. Nova Scotia Lobster

Chicken Parmigiana

Nova Scotia Lobster Linguine

Nova Scotia lobster meat, cherry tomatoes and asparagus spears in a porcini mushroom sauce

Jumbo Lump Crab Cakes chipotle tartar sauce and mango salsa

Chilean Sea Bass Fillet with corn relish

Vegetarian Entrée (Chef's Selection)

### VEGETABLES & POTATOES

Served Family-Style

Green Beans, Wild Mushrooms, Leaf Spinach, Creamed Spinach, Mashed Potatoes,  
Half and Half, Hand Cut French Fries, Hash Browns, Three Cheese Potatoes Au Gratin

### DESSERT & COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake, Mixed Seasonal Berries

Regular Coffee, Decaffeinated Coffee and Hot Tea

**\$104<sup>9</sup> per person**

0-30 GUESTS *Choose from:* (2) First Course, (2) Second Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts

31-40 GUESTS *Choose from:* (2) First Course, (2) Second Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts

41+ GUESTS *Choose from:* (1) First Course, (1) Second Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

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## 2<sup>ND</sup> AVENUE DINNER MENU

### FIRST COURSE

Bacon Wrapped Scallops, Jumbo Shrimp Bruno, Crispy Calamari Fritti, Jumbo Lump Crab Cake

### SECOND COURSE

Mixed Green Salad, Classic Caesar Salad, Beefsteak Tomato Capri, Lobster Bisque

### ENTRÉE SELECTIONS

Filet Mignon 14 ounce

Prime New York Strip 18 ounce

3 lb. Broiled Jumbo Nova Scotia Lobster

Veal Marsala

Nova Scotia Lobster Linguine

Nova Scotia lobster meat, cherry tomatoes and asparagus spears in a porcini mushroom sauce

Jumbo Lump Crab Cakes chipotle tartar sauce and mango salsa

Chilean Sea Bass Fillet with corn relish

Vegetarian Entrée (Chef's Selection)

*(please ask your Sales Manager for market price on each additional pound of lobster)*

### VEGETABLES & POTATOES

Served Family-Style

Green Beans, Wild Mushrooms, Leaf Spinach, Creamed Spinach, Mashed Potatoes, Half and Half, Hand Cut French Fries, Hash Browns, Three Cheese Potatoes Au Gratin

### DESSERT & COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake, Mixed Seasonal Berries

Regular Coffee, Decaffeinated Coffee and Hot Tea

**\$114<sup>9</sup> per person**

0-30 GUESTS *Choose from:* (2) First Course, (2) Second Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts

31-40 GUESTS *Choose from:* (2) First Course, (2) Second Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts

41+ GUESTS *Choose from:* (1) First Course, (1) Second Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

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