

**Supreme Sit-Down (5 Hour Affair)**

**Cocktail Hour**

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| Mussels*Cultivated mussels steamed with garlic in a marinara sauce* | Fried Calamari*Lightly floured and deep fried served with a marinara sauce and wedges of lemon* | Stuffed Artichoke Oreganata*Seasoned**artichokes topped with bread crumbs* | Eggplant Rollatini*Lightly breaded and stuffed with ricotta cheese. Topped with a marinara sauce and romano cheese* |  |
| Chicken Scarpariello*Fresh pieces of oven roasted chicken with Italian seasonings* | Linguini with Garlic and Oil*Al dente pasta topped with olives, garlic and walnuts*  | Rice Delight*Rice pilaf with**sautéed garden vegetables*  |  |  |

**Carving Board**

Spare Ribs

*Roasted pork ribs glazed in a duck sauce*

**Salads**

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| **Antipasto***Italian cold delicacies featuring salamis, dried sausages, copocolla, sharp provolone, olives, bread sticks and seasonal vegetables* | **Italian Mix Salad***Mixed greens with plum tomatoes and cucumbers seasoned with balsamic vinegarette* |

**Champagne March**

*Our Staff’s Special Presentation of the toast.*

**Appetizer**

*Choice of* ***one*** *for your Guests*

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| Fresh seasonal melon wrapped in prosciutto served with a mozzarella bocconcini and garnished with a strawberry  | Vine ripened fresh sliced tomatoes and mozzarella bocconcini seasoned with an olive oil dressing accompanied with roasted peppers and olives |

**Pasta**

*Choice of* ***one*** *for your guests*

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| --- | --- | --- | --- |
| Ziti Marinara*Tomato sauce seasoned with fresh Italian Spices* | Rigatoni Filetto Di Pomodoro*Tomato with sautéed prosciutto and onions* | Rotelle Machiate*Tomato sauce with olive oil and garlic*  | Penne Alla Vodka*Tomato sauce seasoned with prosciutto, heavy cream and a dash of Vodka*  |
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**Entrée**

*Guest choice of* ***six*** *dinner selections taken at their table*

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| Shell Steak*Aged cut beef charbroiled to your liking* |  Salmon Libernaise*A broiled thick cut of fresh salmon seasoned with Gaeta olives, garlic and fresh tomatoes* | Center Cut of Pork *Pork chop charbroiled and covered in sautéed peppers, mushrooms and onions* |
|  Jumbo Shrimp Scampi*Shrimp sautéed in a garlic, butter and wine sauce served over a bed of rice* | Veal Scaloppini Marsala*Slices of veal and mushrooms sautéed in a wine and butter sauce* | Breast of Chicken Franchese*Boneless chicken in a lemon and butter sauce*  |

*All entrees are served with oven roasted red bliss potatoes and a mix of seasonal fresh vegetables.*

**Includes**

* Unlimited top shelf open bar , draft beer served by our cocktail hostesses & bottles of imported red & white wine on all tables.