

BOZZI DINNER MENU

HORS D' OEUVRES *Choice of 2*

- cs **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

- Andy's Mixed Green Salad**
- Classic Caesar Salad***
- Lobster Bisque** fresh lobster meat, cream and Dry Sack Sherry

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 white wine garlic sauce
- cs **Atlantic Salmon Fillet** citrus butter
- Vegetarian Entrée (Chef's Selection)**

VEGETABLES & POTATOES

Served Family-Style

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

DESSERT & COFFEE SERVICE

- New York Cheesecake, Key Lime Pie, Mixed Seasonal Berries, Flourless Chocolate Cake** *Gluten free*
- Regular Coffee, Decaffeinated Coffee and Hot Tea**

\$80 per person *without Hors d' Oeuvres*

\$85 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

In addition to your chosen food, beverage and miscellaneous charges, your final bill before discounts, will include an additional mandatory 5% administrative fee, which is not a gratuity. This fee is intended to cover the direct costs of planning, scheduling and setting up your event. No gratuity will be added automatically for the wait staff, service or bar employees serving your function.

*Contains raw or undercooked products. Consuming raw or undercooked MEATS, POULTRY,

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

- Andy's Mixed Green Salad**
- Classic Caesar Salad***
- Lobster Bisque** fresh lobster meat, cream and Dry Sack Sherry

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 white wine garlic sauce
- Atlantic Salmon Fillet** citrus butter
- Vegetarian Entrée (Chef's Selection)**

VEGETABLES & POTATOES

Served Family-Style

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

DESSERT & COFFEE SERVICE

- New York Cheesecake, Key Lime Pie,**
- Mixed Seasonal Berries, Flourless Chocolate Cake** *Gluten free*
- Regular Coffee, Decaffeinated Coffee and Hot Tea**

\$87 per person *without Hors d' Oeuvres*

\$92 per person *with Hors d' Oeuvres*

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- 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, Jumbo Lump Crab Cake

SECOND COURSE

Andy's Mixed Green Salad

Classic Caesar Salad*

Beefsteak Tomato Capri

Lobster Bisque fresh lobster meat, cream and Dry Sack Sherry

ENTRÉE SELECTIONS

Filet Mignon* 12 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 porcini mushroom sauce

cs **Chilean Sea Bass Fillet**

Vegetarian Entrée (Chef's Selection)

VEGETABLES & POTATOES

Served Family-Style

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

DESSERT & COFFEE SERVICE

New York Cheesecake, Key Lime Pie,

Mixed Seasonal Berries, Flourless Chocolate Cake *Gluten free*

Regular Coffee, Decaffeinated Coffee and Hot Tea

\$105 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, Jumbo Lump Crab Cake

SECOND COURSE

Andy's Mixed Green Salad

Classic Caesar Salad*

Beefsteak Tomato Capri

Lobster Bisque fresh lobster meat, cream and Dry Sack Sherry

ENTRÉE SELECTIONS

Filet Mignon* 12 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 porcini mushroom sauce

Jumbo Lump Crab Cakes jicama slaw and Old Bay aioli

cs **Chilean Sea Bass Fillet**

Vegetarian Entrée (Chef's Selection)

VEGETABLES & POTATOES

Served Family-Style

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

DESSERT & COFFEE SERVICE

New York Cheesecake, Key Lime Pie,

Mixed Seasonal Berries, Flourless Chocolate Cake *Gluten free*

Regular Coffee, Decaffeinated Coffee and Hot Tea

\$120 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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2ND AVENUE DINNER MENU

FIRST COURSE

Bacon-Wrapped Scallops, Jumbo Shrimp Bruno, Jumbo Lump Crab Cake

SECOND COURSE

Andy's Mixed Green Salad

Classic Caesar Salad*

Beefsteak Tomato Capri

Lobster Bisque fresh lobster meat, cream and Dry Sack Sherry

ENTRÉE SELECTIONS

Filet Mignon* 12 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 porcini mushroom sauce

Jumbo Lump Crab Cakes jicama slaw and Old Bay aioli

cs **Chilean Sea Bass Fillet**

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, Whipped Potatoes, Half & Half, Hand-Cut French Fries, Hash Browns, Three-Cheese Potatoes Au Gratin

DESSERT & COFFEE SERVICE

New York Cheesecake, Key Lime Pie,

Mixed Seasonal Berries, Flourless Chocolate Cake *Gluten free*

Regular Coffee, Decaffeinated Coffee and Hot Tea

\$130 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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