

## **Private Function Menus (On Premises)**



203.723.2275

[www.jessecamilles.com](http://www.jessecamilles.com)

### **Classic Buffet**

(Twenty (20) Adult Person Minimum)

Penne Pomodoro or Farfalle a La Vodka

Pork Parmesan Meatballs

Oven Roasted New Potatoes or Whipped Potato

Sauteed Fresh Vegetables

Garden Salad with Roasted Tomato Balsamic Vinaigrette

Italian Bread and Butter

Coffee/Tea/Iced Lemon Water

#### **Choice of Chicken ENTREE:**

Marsala, Francaise or Roasted Chicken (Bone-In)

\$17.95 per person (plus tax/tip); No Substitutions

### **Festive Buffet**

(Twenty (20) Adult Person Minimum)

Penne Pomodoro or Farfalle a La Vodka

Oven Roasted New Potatoes or Whipped Potato

Sauteed Fresh Vegetables

Garden Salad with Roasted Tomato Balsamic Vinaigrette or Caesar Salad

Italian Bread and Butter

Coffee/Tea/Iced Lemon Water

#### **Festive Buffet Choice of ENTREES:**

Chicken Francaise with Lemon

Chicken Marsala with Mushrooms

Roast Pork Loin with Seasoned Pan Gravy

Pork Parmesan Meatballs in Pomodoro

Sweet Italian Sausage, Onions & Peppers

Baked Stuffed Shells Pomodoro with Mozzarella

Baked Eggplant Rollatine with Ricotta and Mozzarella

Baked Scrod with Buttered Ritz Cracker Crumb

Seafood Stuffed Filet of Sole with Dill Butter Sauce

Duo Entrée Buffet: \$19.95 per person (plus tax/tip)

Three Entrée Buffet: \$22.95 per person (plus tax/tip)

**FESTIVE BUFFET UPGRADES (price per person)**

Rigatoni Bolognese or with Pesto Cream \$1  
Parmesan Risotto with Sweet Peas \$1  
Quinoa with Cranberry and Almonds \$1  
Mediterranean Orzo (Olive, Roasted Pepper, Feta) \$1  
Green Beans Almondine \$1  
Broccoli Casserole with Cheddar Crumb \$1  
Scalloped Potato au Gratin \$1  
Roasted Parmesan Cauliflower \$1  
Sliced Garlic Roasted Prime Rib of Beef au Jus \$2  
Salmon with Dill Butter Sauce \$2  
BBQ Sirloin Steak Tips over Rice Pilaf \$3  
Rock Shrimp Scampi over Penne in Creamy Garlic Sauce \$2  
Sliced Stuffed Chicken Cordon Bleu w/Dijon Cream Sauce \$2  
Roast Pork Loin with Apple Raisin Stuffing & Pan Gravy \$2

**Plated Entrée Dinner Package**

(Twenty (20) Adult Person Minimum)

Italian Bread and Butter  
Garden Salad with Roasted Tomato Balsamic Vinaigrette OR  
Caesar Salad  
Family-Style Pasta – Penne Pomodoro OR Farfalle a La Vodka  
Entrees Served with Starch and Vegetable or Pasta  
Coffee, Tea, Iced Lemon Water Included  
Tax and gratuity additional

**Choose up to 3 Entrées (priced per person):**

Garlic Crusted Prime Rib au Jus \$32 (minimum 8 orders)  
Chicken Marsala with Mushrooms \$24  
Chicken Francaise with Lemon, Capers and Artichokes \$24  
Chicken Saltimbocca with Prosciutto, Sage and Swiss \$25  
Chicken Parmesan over Penne Pomodoro \$25  
Seafood Stuffed Filet of Sole with Dill Butter Sauce \$28  
Baked Scrod with Buttered Ritz Cracker Crumb \$24  
Baked Eggplant Rollatine with Ricotta and Mozzarella \$24  
BBQ Boston Style Sirloin Tips \$28  
Sliced Boston Sirloin Steak w/Chorizo Mushroom Cream \$30  
Baked Stuffed Jumbo Shrimp \$30 (minimum 8 orders)  
Salmon with Dill Butter Sauce – \$28

**DINNER PACKAGE UPGRADES:**

**Bread:** Warmed Dinner Rolls with Honey Whipped Butter – add \$1 per person  
**Pasta:** Substitute Family Style Rigatoni Bolognese or Rigatoni with Pesto Cream –  
add \$1 per person

## **ADD ON UPGRADES TO ANY FUNCTION**

(Minimum 25 adults)

**Elegant Chef-Attended Carving Station:** Garlic Crusted Prime Rib Au Jus \$7 -  
Applewood Smokehouse Ham with Honey Dijon \$5 - Roast Turkey with Gravy \$5

**Chef's Pasta Tossing Station** \$7 – Includes Penne, Farfalle, Pomodoro, Alfredo,  
Vodka Sauce, Broccoli, Olives, Artichokes, Prosciutto, Chicken, Sausage

**Baked Potato Bar** \$5 – Includes Whipped Butter, Sour Cream, Chopped Chives,  
Shredded Cheddar Cheese, Bacon Bits, Broccoli

**Chef's Belgian Waffle Station** \$5 – includes whipped butter, waffle syrup, fresh  
berries, whipped cream, drizzle sauces

**Chef's Omelette-to-Order Station** \$7 – includes ham, bacon, sausage, cheddar,  
mozzarella, feta, spinach, broccoli, mushroom, tomato, onion, pepper

**House Dessert:** Family Style Cannoli/Cookie/Pastry Platters, Slice of Sheet Cake,  
Vanilla Ice Cream, Rice Pudding, Belgian Chocolate Mousse – add \$2.50 per person

**Welcome Reception:** One-Hour Open Bar w/ Fruit, Cheese, Cured Meats, Crudite,  
Stuffed Breads – add \$15 per person

**Additional Open Bar Hours Available**

**Additional Appetizers Options Available**

TERMS: Deposit required when booking Payment in FULL on date of event. White Linen on Tables Extra Fee. DJ services are available. We also offer Customized Party Packages to Suit all Budgets and Group Sizes. Off Premises Catering and Party Trays Available - Call for Pricing.

*Ask about our Mobile Raw Bar and Catering Kitchen – it's not a party until ...*

*The Docked Yacht sails in!*



(revised 2.2020)