

****Parties limited to 4 Hours****

\$45.00 PER PERSON + TAX (8.375%) + 20% GRATUITY

\$300.00 NON-REFUNDABLE DEPOSIT REQUIRED TO BOOK ALL EVENTS

VALET PARKING IS INCLUDED FOR EVENTS OF 50 OR MORE

3% Administration Fee applies to all credit card transactions

The Final headcount is due (2) days prior to the event, this is the number that will be charged for

Back Room: 20 person minimum 36 person maximum • Side Room: 50 person minimum 100 person maximum

All Rooms Equipped with Music Hook Up & TV for Slide Show Display

APPETIZERS - CHOICE OF 2

**Add \$4 per person for
additional appetizers**

Baked Clams
Rice Balls
Fried or Kung Pao Calamari
Assorted Flatbread Pizzas
Mini Meatballs
Eggplant Rollatini
Coconut Shrimp

Assorted Crostini

Tomato & Mozzarella - Sliced Steak, Gorgonzola Cheese, Crispy Onions

Hot Antipasto + \$4.00 per person

Baked Clams, Fried Calamari, Eggplant Rollantini & Rice Balls

Cold Antipasto

Assorted Cheeses, Meats, Roasted Peppers, Olives, Artichokes & Crostini

Sausage & Broccoli Rabe Spring Rolls

with Mozzarella Cheese

SALADS - CHOICE OF 1

Mixed Greens shaved parmesan | kalamata olives | cherry tomatoes | balsamic vinaigrette

Caesar romaine | shaved parmesan | garlic croutons | homemade caesar dressing

Tricolor arugula | endive | radicchio | shaved parmesan | tomatoes | olives | balsamic vinaigrette

Arugula dried cranberries | walnuts | pecans | roasted pine nuts | crumbled goat cheese | balsamic vinaigrette

Twenty Two chopped tomatoes | roasted peppers | cucumbers | black olives | mixed greens | balsamic vinaigrette

Caprese fresh mozzarella | sliced tomato | mixed greens | roasted peppers | olive oil | balsamic vinaigrette

ENTRÉES - CHOICE OF 3

Served with Mixed Vegetables & Roasted Potatoes

additional entrée + \$5.00

PASTA - Penne alla Vodka, Cheese Ravioli, Rigatoni Pomodoro, Orecchiette broccoli rabe | sausage | garlic & oil,

Stuffed Shells, Rigatoni ground sausage | pink sauce, Cavatelli broccoli | garlic & oil, Penne Primavera,

Cavatelli Bolognese, Rigatoni Porcini, Baked Ziti, Cavatelli broccoli | garlic & oil

Orecchiette broccoli rabe | sausage | garlic & oil, Rigatoni ground sausage | pink sauce,

CHICKEN - Martini, Parmigiana, Marsala, Francese, Picatta, Scarpariello, Florentine,

Chicken 22 mozzarella cheese | roasted peppers | lemon white wine sauce

FISH/MEAT - Veal Marsala, Veal Parmigiana, Sliced Steak with red wine sauce,

Shrimp Scampi, Pepper Verde Salmon, Salmon Oreganatta, Shrimp Parmigiana

ITALIAN FAVORITES - Sausage & Peppers, Eggplant Parmigiana,

Stuffed Pork Loin spinach | mozzarella cheese | roasted peppers | marsala sauce,

Boneless Pork Chops vinegar peppers | diced potatoes | garlic white wine sauce

BEVERAGES INCLUDED: SODA, COFFEE, AND TEA

ADDITIONAL OPTIONS Unlimited House Red & White Wine, Sangria, Draft & Bottled Beer + \$13.00 per person

Standard open bar + \$25.00 per person **INCLUDES WINE & BEER PACKAGE**

(SORRY NO SHOTS)

Cappuccino/Espresso - ADD \$3.00 PER PERSON

DESSERTS INCLUDED: ASSORTED COOKIES & ITALIAN PASTRIES

FRESH FRUIT AVAILABLE + 3.00 PER PERSON