

THREE COURSE MEAL MENU

Served Buffet or Family Style

Our three course meal starts with a base of one salad selection and two pasta selections to be served to your group as well as fresh bread, a variety of our Chef's available desserts and unlimited basic non-alcoholic beverages. For your dining experience we offer "Family Style" or Buffet Style" depending on your group size.

Family Style - Just like Mom would serve it. Large bowls and platters of your food passed around your table

Buffet Style - Meals are served on a personalized buffet line for the enjoyment of your guests

\$ 35.50 per person

Kids 5- 12yrs old half price

Salad-(select one, second selection \$2.50 per person)

House Salad - Radicchio and butter leaf lettuce, red onions, tomatoes, parmesan cheese and croutons with our red wine vinaigrette

Caesar Salad - Whole leaf romaine heart, oven fresh croutons and shaved parmesan cheese

Spinach Salad - Baby spinach tossed in a white balsamic Dijon vinaigrette, pancetta, hard cooked egg, and navel orange segments

Arugula Salad - Baby arugula and sweet roasted peppers tossed in a sherry vinaigrette finished with shaved Grana Padano and pine nuts

Pasta- (select two, third selection \$4.50 per person)

Spaghetti Bolognese - a classic favorite

Chicken and Broccoli - Penne pasta and grilled marinated chicken breast, tender broccoli, light chili flakes all tossed in a rich valuate sauce

Sausage and Farfalle - Sweet Italian sausage, red bell pepper, broccoli, spinach, extra virgin olive oil, tossed with farfalle pasta and topped with shaved parmesan

Gnocchi Gorgonzola - Gnocchi, roma tomatoes, and spinach tossed in a creamy gorgonzola sauce

Penne and Feta - Sun-dried tomatoes, feta cheese with alfredo sauce

Olio di Oliva e Pomodoro - Spaghetti noodles tossed with Roma tomatoes, garlic, olive oil, white wine and fresh basil

Fettuccini Alfredo - Fettuccini pasta with alfredo sauce

Quattro Formaggio - Penne pasta with marinara, baked mozzarella, fontina, provolone and parmesan cheese

Garbanzo Arugula Fettuccini - Roasted garlic, chick peas, red peppers, chili flakes, evoo, tossed with Arugula and fettuccini

Three Course Meal Menus will also include

Fresh Bread - Olive oil and balsamic vinegar

Chef's Desserts - Chef's Variety of House Specialty Tiramisu, New York Cheesecake, Italian Style Cannoli, Flourless Chocolate Torte and Seasonal Dessert.

Unlimited Beverages - Coffee, Hot Tea, Nestea Iced Tea, Fountain Drinks, Juices, Milk

A 20% service charge/gratuuity and 9.5% sales tax will be applied to all food & beverage orders

Additional Entrée Choices - \$7.50 per selection per person

Chicken Picatta - Sautéed chicken scaloppini finished with a lemon caper butter sauce

Chicken Marsala - Sautéed chicken scaloppini finished with a mushroom Marsala sauce

Tuscan Baked Chicken - Chicken Breast baked in a tarragon whole grain mustard sauce

Tri-Tip Steak - Marinated and flame broiled served with a mushroom demi glaze

Atlantic Salmon - Grilled and served with a lemon butter caper sauce

Meatballs - A blend of beef, pork and sausage served with marinara sauce

Italian Sausage - Pork sausage with fennel seeds and herb and a roasted pepper garnish

Eggplant Parmesan - Thin slices of lightly breaded eggplant with layers of cheese and marinara

Additional Side Dishes - \$2.50 per selection per person

Seasonal Vegetables - Sautéed in olive oil and white wine

Garlic Mashed Potatoes - with whole cloves of garlic

Roasted Potatoes - with rosemary, garlic and olive oil

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APPETIZER MENU

or to

Customize your Three Course Meal Menus

Appetizer Platters

Serves approximately 8 guests

Calamari- Our House Specialty, golden crispy and served with both a lemon herb gremoulada and remoulade sauce \$40

Bruschetta - Ciabatta croustini with Sonoma chevre, vine ripened tomatoes, roasted peppers, garlic and fresh basil \$30

Pancetta Wrapped Prawns- Sautéed prawns wrapped in pancetta with a hit of white wine \$68

Antipasto- A rustic array of Italian meats, cheeses, roasted garlic clove and olives \$46

Cheesy Garlic Bread- Grilled ciabatta with extra virgin olive oil, fresh garlic and melted mozzarella cheese. Served with house marinara \$30

Sausage Stuffed Mushrooms – Baked mushroom caps filled with Italian sausage and herbs \$42

Artisan Cheese – Chef’s selections of three local and imported cheeses, served with a red onion marmalade, clover honey, candied walnuts, dried and fresh fruit \$67

Lamb Lollipops – Lamb chops garlic and herb marinated, then grilled to perfection \$95

Prawn Cocktail – Poached Prawns served cold with cocktail sauce \$63

Seasonal Fruit Platter – Array of fresh seasonal fruit \$40

Veggie Platter – Array of fresh seasonal vegetables served with ranch dipping sauce \$40

Caprese Salad - Imported fresh buffalo mozzarella, Roma tomatoes and pine nuts served with extra virgin olive oil, aged balsamic vinegar, black pepper and basil \$47

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Pizzas

Medium 12" - (8 Slices) - \$ 17

Large 16" - (12 Slices) - \$ 23

Margherita - Roma tomatoes, extra virgin olive oil, mozzarella and fresh basil

Meat and Veggie Combo- Italian sausage, salami, mushrooms, onions, fresh tomatoes and baby spinach

Luigi's – Salami, sausage, pepperoni, prosciutto

Supreme Veggie- Portobello mushrooms, spinach, vine ripe tomatoes, roasted red peppers and mozzarella

Boar Sausage - With roasted potatoes and rosemary

Artichoke Chicken- With sun dried tomatoes & feta cheese on basil pesto

Gorgonzola- Prosciutto, mozzarella and gorgonzola with walnuts

Shrimp and Pesto- Tiger Shrimp, basil pesto and mozzarella

Puttanesca- Light sauce, capers, vine ripened tomatoes, fresh mozzarella, anchovies, finished with arugula and extra virgin olive oil.

Arugula- Fontina cheese, caramelized onions & Granny Smith apples, finished with arugula and truffle oil.

Desserts

\$38 per platter- Serves approximately 8-10 guests

Dessert Platter - House Specialty Tiramisu, New York Cheesecake, Italian Style Cannoli, Flourless Chocolate Torte, and Seasonal Dessert

Beverages

\$3.50 per guest

Unlimited Beverages - Coffee, Hot Tea, Nestea Iced Tea, Fountain Drinks, Juices, Milk

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