

## THREE COURSE MEAL MENU

*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- \$17.75**

### *Salad-Select One*

*(To add another selection \$2.50 per person for entire group)*

**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*

*(To add another selection \$4.50 per person for entire group)*

**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

### *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 22% service charge and 9.25% sales tax will be applied to all food & beverage orders*

***Additional Entrée Choices -\$7.50 per person per selection for entire group***

**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 glace

**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 for entire group***

**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

*A 22% service charge and 9.25% sales tax will be applied to all food & beverage orders*

# COURT PARTY 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 \$31

**Pancetta Wrapped Prawns-** Sautéed prawns wrapped in pancetta with a hit of white wine \$69

**Spinach Dip-** Garden fresh spinach, grande pandano, mozzarella and rich garlic cream, served with toast points \$31

**Antipasto-** A rustic array of Italian meats, cheeses, roasted garlic clove and olives \$47

**Cheesy Garlic Bread-** Grilled ciabatta with extra virgin olive oil, fresh garlic and melted mozzarella cheese. Served with house marinara \$31

**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 \$68

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

**Fried Ravioli** – Hand breaded, fried and served with marinara \$37

**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 \$48

*A 22% service charge and 9.25% sales tax will be applied to all food & beverage orders*

## ***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

*A 22% service charge and 9.25% sales tax will be applied to all food & beverage orders*