

## 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 basic non-alcoholic beverages.*

*For your dining experience we offer two styles determined by 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 sundried tomatoes, slivered almonds, shaved parmesan in a white balsamic

### *Pasta- Select Two*

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

**Spaghetti Bolognese or Marinara**- a classic favorite

**Chicken and Broccoli** – Penne pasta and grilled marinated chicken breast, tender broccoli, light chili flakes all tossed in a rich valute 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

**Bucatini Arabiatta** –Roma tomatoes, fresh basil, red onions, red chili flakes, lemon zest, garlic, marinara sauce and topped with toasted bread crumbs

**Fettuccine Alfredo**- Fettuccine 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 Platter 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

*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-** Grilled marinated chicken breast in a tarragon whole grain mustard sauce

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

**\*\*Atlantic Salmon-**Grilled and finished with a lemon caper butter 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 a creamy blend of roasted garlic

**Roasted Potatoes -** with rosemary, garlic and olive oil

*\*\*Items marked with \*\* are not available unless ordered 48 hours in advance\*\**

*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 gremolada and remoulade sauce \$45

**Bruschetta** - Ciabatta croustini with Sonoma chevre, vine ripened tomatoes, roasted peppers, garlic and fresh basil \$32

 **Pancetta Wrapped Prawns**- Sautéed prawns wrapped in pancetta with a hit of white wine \$56

 **Antipasto**- A rustic array of Italian meats, cheeses, marinated artichokes and olives \$47

**Cheesy Garlic Bread**- Grilled ciabatta with extra virgin olive oil, fresh garlic and melted mozzarella cheese. Served with house marinara \$28

**\*\*Sausage Stuffed Mushrooms** – Baked mushroom caps filled with Italian sausage and herbs \$40


**Artisan Cheese** – Chef's selections of three local and imported cheeses, clover honey, candied walnuts, \$60


**\*\*Lamb Lollipops** – Lamb chops, garlic and herb marinated and finished with a balsamic reduction \$90

**\*\*Prawn Cocktail** – Poached Prawns served cold with cocktail sauce \$56

 **\*\*Seasonal Fruit Platter** – Array of fresh seasonal fruit \$32

**\*\*Veggie Platter** – Array of fresh seasonal vegetables served with ranch dipping sauce \$32

 **Caprese Salad** –Mozzarella, Roma tomatoes and pine nuts served with extra virgin olive oil, balsamic vinegar, black pepper and basil \$42

 **Roasted Red Pepper Hummus**- Puree of chickpeas, red peppers, tahini, garlic, extra virgin olive oil served with warm flat bread \$30

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## *Pizzas*

*Medium 12"- ( 8 Slices) - \$ 18*

*Large 16"- (12 Slices) - \$ 24*

**Margherita** -Traditional, tomato sauce, fresh mozzarella, and finished with 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

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

**Gorgonzola**- Prosciutto, mozzarella and gorgonzola with walnuts

**Shrimp and Pesto**- Shrimp, basil pesto and mozzarella

**Pancetta Arugula**- red sauce, Fontina cheese, pancetta, caramelized onions & Granny Smith apples, finished with arugula and truffle oil

**Roasted Broccolini**- three cheese, pesto, portabella mushrooms, black olives, roasted broccolini and garlic

## *Salads*

*\$26 per bowl, serving 6-8 guests per bowl*

*Selections found on page 1*

## *Desserts*

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

**Dessert Platter** – to include House Specialty Tiramisu, New York Cheesecake, Italian Style Cannoli, Flourless Chocolate Torte, and Seasonal Dessert

**Provide Your Own Dessert**- If you'd like to provide your own dessert there will be a \$2 per person charge to apply. This includes cupcakes, cake, cookies, etc..

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

## *Beverages*

**Unlimited Basic Non-Alcoholic Package** - \$3.50 per guest to include; Coffee, Hot Tea, Nestea Iced Tea, Fountain Drinks, Juices & Milk

**Hosted Beverages** – Any and all beverages added to the host’s bill (NAB, beer, liquor, wine)  
*Cost is based upon actual consumption*

**Limited Hosted beverages** – Host narrows the selections they will provide  
Example: Just wine and beer, or Non-alcoholic only  
*Cost is based upon actual consumption*

**Non-Hosted beverages** – All guests will pay for their own beverages

**Limited Beverages** – Host to pre-select beverages to be offered to their guests  
Example: Host selects wine for the group. Wine may be selected in advance or the day of the event from the server.  
*Cost is based upon actual consumption*

**Drink Ticket** – Each guest is given a pre-selected amount of drink tickets. Your event coordinator is given instruction on what the tickets can purchase and these beverages will be added to the host’s bill.  
*Cost is based upon actual consumption*

**Set Dollar Amount** – Host will spend (example- \$100) in beverages then guests pay for their own  
*Cost is based upon actual consumption*

*There is corkage fee of \$15 per 750ml bottle of wine.*

*Applicable to contracted events only!*