

\$45 Package

Sit Down or Buffet Luncheon

Served with freshly baked Bread and Crostini
Start time from 11:30AM – End time 5:00 PM (3 hour max)

Appetizers

(Choose three hot and one cold appetizer)

Served Family Style

Hot Appetizers

Baked Stuffed Clams Pigs in a Blanket

Baked Stuffed Mushrooms Mozzarella Sticks

Eggplant Rollatini Mini Pizzas

Fried Zucchini Chicken Fingers

Quesadillas with crumbled sweet sausage and two cheeses

*Mini Spiedini mozzarella in italian bread crispy fried in semolina
breadcrumbs served with marinara sauce*

Mini Potato Pancakes with Homemade Apple Sauce

Fried Calamari with Fra Diavolo or Marinara sauce

Grilled Portobello Mushroom, Fresh Mozzarella, Balsamic Reduction

Cold Appetizers

Fresh Mozzarella, Roasted Red Peppers and Prosciutto in a Basil Vinaigrette

Fresh Mozzarella and Beefsteak Tomato in a Balsamic Glaze

Cold Antipasto (Italian cold cuts, cheeses, olives, roasted peppers and more)

Bruschetta (Chef Linda's secret recipe)

Shrimp Cocktail (\$4 additional charge per person)

Salads *(Choose one)*

Served Family Style OR Individual Servings

Mixed Green

or (\$2 add'l per person)

Caesar Salad • Andiamo Salad • Tri-Color Salad

Entrees *(Choose four total)*

Pastas *(Choose one)*

- Primavera with Oil and Garlic or Parmesan Cream*
- Farfalle with Peas Prosciutto and Tomato Cream*
- Filetto di Pomodora (with or without Ricotta)*
- Rigatoni with Sausage, Peppers, Onions light Marinara Sauce, Ricotta*
- Penne a la Vodka with or without Chicken*
- Lasagna • Eggplant Parmigiana*
- Fettuccini Bolognese with mini meatballs, peas, mushrooms and fresh mozzarella*
- Pasta Antipasto with chicken, soppressata, tomatoes, roasted red peppers, arugula, red onions and shaved parmesan cheese in garlic and oil*
- Penne a la Alan with mini meatballs, roasted red peppers, arugula, red onion, portobello mushrooms, tomatoes and mozzarella with garlic and oil*
- Penne with Grilled Chicken, Broccoli and Red Onions in garlic and oil*
- Rigatoni with sweet & hot crumbled sausage, mini meatballs, pepperoni, roasted red peppers, tomatoes, red onion, baby arugula & provolone cheese in garlic and oil*

Chicken *(Choose one)*

- Chicken Francese Chicken Parmigiana*
- Chicken Pizzaiola Chicken Marsala*
- Chicken over Italian Spinach with bacon and onions*
- French Style Chicken Breasts Honey and Citrus Glazed over special rice with fruits and nuts (\$3 pp additional charge)*
- Chicken Piccata with scallions and plum tomatoes*
- Country Style Chicken chunks of white meat chicken sautéed with sweet sausage, peppers, tomato and fresh herbs*
- Chicken Linda with beefsteak tomatoes, red onions and two cheeses in a lemon butter drizzle*

Seafood *(Choose one)*

- Served over rice or pasta.*
- Shrimp Francese Warm Shrimp Pasta*
- Shrimp Oregonata or Scampi Grilled Shrimp Brochette*
- Shrimp Oregonata Shrimp Scampi*
- Honey and Citrus Glazed Salmon*
- Tilapia Teriyaki*

Meat Selections *(Choose one)*

Sausage, Peppers and Onions Veal Picatta
Veal Francese Veal Parmigiana Veal Pizzaiola Veal Marsala
Veal Linda *beefsteak tomatoes, red onions, two cheeses, lemon butter drizzle*
Veal Alan *roasted red peppers, spinach, fresh mozzarella, marsala sauce*
Grilled Sliced Skirt Steak *with mushrooms and onions*
Sliced Filet Mignon *(\$5 pp additional)*

Vegetables

(Choose one)

Mixed Vegetables • Sauteed Broccoli
or (\$3 additional charge per person)
Sauteed Spinach • Broccoli Rabe *(in season)*

Dessert

(Choose one)

Freshly Prepared Special Occasion Cake
Assorted Mini Pastries
or Special Selections from our dessert menu

Served with Fresh Brewed Coffee,
Cappucino, Espresso and Tea