

# \$39 Package

## Sit Down or Buffet Luncheon

Served with freshly baked Bread and Crostini  
Start time from 11:30 AM – 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<br>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  |                   |
| Homemade Salmon Cakes with Hoison Sauce Drizzle  |                   |

### Cold Appetizers

- Fresh Mozz, Roasted Red Peppers and Prosciutto in a Basil Vinegarette
- Fresh Mozzarella and Beefsteak Tomatoe 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)

## 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
- Homemade Manicotti • 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 oil and garlic
- Penne with Grilled Chicken, Broccoli and Red Onions 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 basmati 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*

## Sausage and Veal *(Choose one)*

Sausage, Peppers and Onions                      Veal Picatta

Veal Francese                      Veal Parmigiana

Veal Pizzaiola                      Veal Marsala

Veal Linda *with beefsteak tomatoes, red onions and two cheeses in a lemon butter drizzle*

Veal Alan *roasted red peppers, spinach, fresh mozzarella with a marsala sauce*

## Shrimp and Fish *(Choose one)*

*Served over Rice or Pasta*

Shrimp Francese over Angel Hair

Warm Shrimp Pasta

Shrimp or Scallops Scampi

Grilled Shrimp Brochette

Shrimp or Scallops Oreganata

Tilapia Teriyaki *served over basmati rice with fruit and nuts*

## Vegetables *(Choose one)*

Mixed Vegetables • Sautéed Spinach • Sautéed Broccoli

Broccoli Rabe *(\$2 additional charge)*

## Dessert

Freshly Prepared Special Occasion Cake

or Choice of Assorted Desserts from our menu

Assorted Pastries available *(\$2.95 pp additional charge)*

Assorted Cookies available *(\$2.95 pp additional charge)*

*Served with Fresh Brewed Coffee and Tea*

Cappucino and Espresso available by consumption

See last page for Children's Menu and Additional Options

## Kids Menu

\$12 per child under 10yrs. of age

Choice of

Chicken Fingers and French Fries

Spaghetti and Meatball

Mini Pizza

Cheese Ravioli

plus

Choice of Ice Cream

## Additional Choices:

Assorted Pastries \$2.95 per person

Assorted Cookies \$2.95 per person

Assorted Pastries & Cookies \$4.95 per person

Cup Cakes \$1.95 per person

Tier Wedding Cake \$3 per person

## Beverages

### **Consumption Bar**

Charges are based on actual number of drinks served.

### **Price Range for Beverages**

Cocktails...\$8/\$10

Wine Bottles...\$25 (house wines)

Beer Pitchers...\$10/\$15

Soda Pitcher...\$8.95

Champagne Toast...\$5 per person

Champagne Punch...\$3 per person

Unlimited Soda...\$3.50 per person

Cappucino and Espresso...\$3.50 per person

### **Beverage Packages**

House Wine, Beer and Soda...\$14 per person (3 hours)

\*Liquor, House Wine, Beer and Soda...\$29 per person (3 hours)

(refer to available liquors in box to the right)

**- Premium Wines available upon request -**

Other menu items are available, call us and we will gladly put together a custom menu for your function.

# Catering Guidelines:

## Guarantees

We ask that 7 days in advance you guarantee the number of guests attending your function. This guarantee will be final. Should the number of guaranteed people increase, those extra people will be charged accordingly. For each event, there is a 15 person minimum for our Front Dining area. The Banquet room holds a minimum of 40 people per event. To finalize the menu, all appointments should be made at least two weeks prior to your event.

## Payment Terms

To hold any specific date a \$250 deposit is requested. Deposits are non-refundable and prices are subject to change before the acceptance of any deposit. Payments may be made by cash or credit card only.

## Taxes and Gratuities

Tax and gratuity are not included in the menu prices. There will be an automatic 7% tax added and an 20% gratuity to all food and beverage sales.

Enclosed prices do not include tax or service charge.

Prices subject to change.

### \*Available Liquors for Open Bar Package:

**Vodka**  
Stoli  
Stoli Flavors  
Kettle One  
Absolut  
Absolut Flavors

**Gin**  
Beefeater  
Tanqueray  
Bombay Sapphire

**Rum**  
Bicardi  
Captain Morgan

**Scotch/Whiskey/**  
**Bourbon**  
Johnnie Walker Red  
Candian Club  
VO  
Seagram's Seven  
Dewar's  
Bushmills  
Cutty Sark  
JandB  
Jack Daniels  
Maker's Mark

**Tequila**  
Cuervo Gold

**Cognac/Cordials**  
Hennessey VS  
Remy VS  
Amaretto  
Bailey's  
Chambord  
Sambucca  
Annisette  
Kahlua  
Tia Maria  
Galliano  
Frangelico  
Grand Marnier  
Lemincello

*Shots not available.*

