

BANQUET MENU A

THREE COURSE FAMILY STYLE MENU

APPETIZERS

choose one salad & two appetizers

SPICY FRIED CALAMARI
roasted garlic aioli,
san marzano tomato sauce

MEATBALLS
san marzano tomato sauce

CLAMS OREGANATA
lemon, parsley,
white wine butter sauce

MUSSELS
steamed with white wine, garlic

CAESAR SALAD
romaine, creamy garlic parmesan
dressing, homemade croutons

ARUGULA SALAD
arugula, shaved mushrooms,
light truffle dressing, parmesan cheese

CHOICE OF ENTREE

choose one pasta & two entrées

PENNE A LA VODKA
garlic, shallots, pink tomato sauce

BOLOGNESE PAPPARDELLE
san marzano tomatoes, fresh basil

CHICKEN PARMESAN
tomato sauce, mozzarella

CHICKEN MARSALA
mushrooms and prosciutto

SHRIMP SCAMPI
garlic butter, tomato, basil

EGGPLANT PARMESAN
san marzano tomato sauce

GRILLED SALMON
broccoli rabe, garlic, olive oil

SLICED FLAT IRON
(\$4.00 per person supplement)
polenta, roasted mushrooms, demi glaze

FAMILY STYLE DESSERTS

ASSORTED COOKIES
rainbow cookies, pistachio biscotti
& almond cookies

TIRAMISU
mascarpone crème, lady
fingers, espresso sauce

WHITE CHOCOLATE CANNOLI
white chocolate mousse, crispy tuile, sweet date sauce

\$50 PER PERSON*
(INCLUDED COFFEE & TEA)

*NYS sales tax. 20% gratuity. 5% administrative charge. Our Banquet Manager and Executive Chef are available to customize your menu.

BANQUET MENU B

THREE COURSE FAMILY STYLE AND ALA CARTE MENU

FAMILY STYLE ANTIPASTI

SPICY FRIED CALAMARI

roasted garlic aioli,
san marzano tomato sauce

CAPRESE

soft Italian mozzarella cheese,
marinated tomatoes, fresh basil

MEATBALLS

san marzano tomato sauce

CLAMS OREGANATA

lemon, parsley,
white wine butter sauce

CHOICE OF ENTREE

BOLOGNESE PAPPARDELLE

san marzano tomatoes,
fresh basil

SHRIMP SCAMPI

garlic, butter, tomato, basil

SALMON

broccoli rabe, garlic, olive oil

CHICKEN PARMESAN

san marzano tomato sauce,
mozzarella cheese

SLICED FLAT IRON

polenta, roasted mushrooms, demi glaze

FAMILY STYLE DESSERTS

WHITE CHOCOLATE CANNOLI

white chocolate mousse, crispy tuile,
sweet date sauce

TIRAMISU

mascarpone crème, lady fingers,
espresso sauce

ASSORTED COOKIES

rainbow cookies, pistachio biscotti
& almond cookies

\$60 PER PERSON*

(INCLUDED COFFEE & TEA)

*NYS sales tax. 20% gratuity. 5% administrative charge. Our Banquet Manager and Executive Chef are available to customize your menu.

BANQUET MENU C

FOUR COURSE FAMILY STYLE AND ALA CARTE MENU

FAMILY STYLE ANTIPASTI

SPICY FRIED CALAMARI
roasted garlic aioli,
san marzano tomato sauce

CAPRESE
soft Italian mozzarella cheese,
marinated tomatoes, fresh basil

MEATBALLS
san marzano tomato sauce

CLAMS OREGANATA
lemon, parsley,
white wine butter sauce

PASTA OR SALAD COURSE

CHOICE OF ENTREE

CHICKEN MARSALA
mushrooms, prosciutto

SHRIMP SCAMPI
garlic, butter,
tomato, basil

FILET MIGNON
(\$5.00 per person supplement)
mushrooms, potatoes,
spinach, port wine sauce

GRILLED BRANZINO
lemon, olive oil, spinach

BOLOGNESE PAPPARDELLE
san marzano tomatoes,
fresh basil

SLICED FLAT IRON
polenta, roasted mushrooms,
demi glaze

FAMILY STYLE DESSERTS

WHITE CHOCOLATE CANNOLI
white chocolate mousse, crispy tuile, sweet date sauce

TIRAMISU
mascarpone crème, lady fingers, espresso sauce

ASSORTED COOKIES
rainbow cookies, pistachio biscotti & almond cookies

\$70 PER PERSON*
(INCLUDED COFFEE & TEA)

*NYS sales tax. 20% gratuity. 5% administrative charge. Our Banquet Manager and Executive Chef are available to customize your menu.

ADDITIONS

PASSED HORS D' OEUVRES

\$15 per person

chef's choice of 3 hot and 3 cold

ANTIPASTO BOARD

\$10 per person

chef's selection of assorted meats & cheeses served with bread, olives and fig marmalade

PASTA MID-COURSE

\$5 per person

primavera, penne vodka or pomodoro (selected prior to date of event)

SALAD MID-COURSE

\$5 per person

choice of menu salad (selected prior to date of event)

BEER & WINE PACKAGE

\$25 per person

(for 3 hours from start of party)

PREMIUM OPEN BAR

\$40 per person

(for 3 hours from start of party)

CARAFES OF WINE

\$45 per carafe

CAKE CUTTING FEE

\$35

ESPRESSOS/CAPPUCINOS

a la carte

AV EQUIPMENT

\$35 per person

Permits use of television or projector, (no screen in house).
Sound comes out of wall speaker.