

# 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

**\$45 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

**\$55 PER PERSON\***

(INCLUDED COFFEE & TEA)

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# 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

**\$65 PER PERSON\***  
(INCLUDED COFFEE & TEA)

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# ADDITIONS

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## 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

**\$20 per person**

(for 3 hours from start of party)

## PREMIUM OPEN BAR

**\$35 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**

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