

Family Style or Food Stations

Perfect for large or small gatherings

Appetizers

Choose 2

Caprese Skewers - Pizza Margherita - Mini Italian Meatballs - Toasted Ravioli

Vegetable Crostini - Bruschetta - Stuffed Mushrooms - Calamari Fritti

Sausage & Pepper Skewer - Chicken Pesto Skewers - Antipasto Della Casa - Mushroom Crostini

Smoked Salmon Crostini (add \$3 per guest) - Mini Crab Cake Poppers - Shrimp Scampi (add \$3 per guest)

Additional appetizer \$3-\$5 per

Salad

Mixed Green Salad - Caesar Salad - Chopped Salad - Caprese Salad

Pasta

Penne Marinara - Rigatoni Meat Sauce - Farfalle Vodka Sauce -

Ravioli, Tortellini or Gnocchi (add \$3 per person) - Vegetable Risotto -

Additional sauces available - Alfredo Sauce - Primavera - Pesto

Main Course

Chicken Marsala - Chicken Vesuvio - Chicken Piccata - Chicken Parmesan - Chicken Cacciatore

Grilled Salmon - Salmon Vesuvio - Tilapia Mediterraneo - Whitefish Piccata

- Eggplant Parmesan - Rolled Stuffed Eggplant

Beef Tenderloin (\$6 per guest) - Veal Marsala - Veal Piccata - (veal add \$4 per person)

Grouper Toscana (\$5 per guest)

Side Dish

Grilled Vegetables - Broccoli w/ Lemon Butter - Sautéed Spinach - Vesuvio Potatoes

Dessert

Tiramisu - Assorted Cheesecake - Cannoli - Gelato/Sorbet - Chocolate Mousse Cake - Fresh Fruit

ONE MAIN COURSE \$30 PER GUEST

TWO MAIN COURSES \$36 PER GUEST

THREE MAIN COURSES \$42 PER GUEST

Tax & Gratuity additional

Bar Options

Premium Bar Package

PREMIUM BRAND LIQUORS - MARTINIS - IMPORTED & DOMESTIC BEER - HOUSE WINES
SPECIALTY COCKTAILS
\$29 PER PERSON (3 HOURS)
EACH ADDITIONAL HOUR \$6.00 PER GUEST

Wine and Beer Package

CABERNET SAUVIGNON - MERLOT - PINOT NOIR
CHARDONNAY - PINOT GRIGIO - SAUVIGNON BLANC - MOSCATO
MILLER LITE - PERONI - HEINEKEN - AMSTEL LIGHT - REVOLUTION ANTI-HERO - HEINEKEN 00 N/A
\$18 PER PERSON (2 HOURS)
EACH ADDITIONAL HOUR \$4.00 PER GUEST
MIMOSA'S INCLUDED – ADDITIONAL \$2.00 PER GUEST

Host/Consumption Bar

Host will be charged based on consumption ("by the drink")

BOTTLED BEER \$6 - HOUSE WINES \$30 PER BOTTLE - PROSSECO \$30 PER BOTTLE
MIXED DRINK \$9 - TOP SHELF PREMIUM BRANDS \$11 - MARTINI/RX \$10
MIMOSA \$7 - SAN PELLIGRINO \$5 - SOFT DRINKS \$3

Cash Bar

Guests will be charged for each beverage based on pricing for host/consumption bar - \$100
bar set-up fee for each bar/bartender

Unlimited Soda Bar

Coke - Diet Coke - Sprite - Iced Tea - Lemonade - Orange Juice - Cranberry Juice
\$3 PER PERSON

Plated Dinner

Appetizers

Choose 3

Caprese Skewers - Pizza Margherita - Mini Italian Meatballs - Toasted Ravioli

Vegetable Crostini - Bruschetta - Stuffed Mushrooms - Calamari Fritti

Sausage & Pepper Skewer - Chicken Pesto Skewers - Antipasto Della Casa - Mushroom Crostini

Smoked Salmon Crostini (add \$3 per guest) - Mini Crab Cake Poppers - Shrimp Scampi (add \$3 per guest)

Additional appetizer \$3-\$5 per

Salad(1)

Mixed Green Salad - Caesar Salad - Chopped Salad - Caprese Salad

Pasta (1)

Farfalle Rossini - Rigatoni Bolognese - Panna Pomodoro - Risotto Vegetal

Cheese Ravioli - Short Rib Ravioli

Main Course Entrée Selections (3)

Chicken Marsala - Chicken Vesuvio - Chicken Piccata - Chicken Parmesan - Chicken Cacciatore

Grilled Salmon - Salmon Piccata - Tilapia Mediteraneo - Whitefish Pistachio

Eggplant Parmesan - Rolled Stuffed Eggplant

Items below add'l \$3-\$6 per guest

Filet Mignon - Veal Marsala - Veal Piccata - Veal Saltimbocca

Chilean Sea Bass - Lamb Chops

Side Dish (1)

Grilled Vegetables - Broccoli w/ Lemon Butter - Sautéed Spinach - Vesuvio Potatoes

Dessert(1)

Tiramisu - Assorted Cheesecake - Cannoli - Gelato/Sorbet - Chocolate Mousse Cake - Fresh Fruit

\$44 PER GUEST

Guests choose from 3 different Entrée selections

Tax & Gratuity additional