



DINNER PACKAGE

Sunday-Friday: \$30 per guest + 7% tax + 20% gratuity
Saturday: \$32 per guest + 7% tax + 20% gratuity

APPETIZER SELECTIONS

1 HOUR HORS D'OEUVRES	\$5.95
COLD ANTIPASTO ITALIANO	\$5.95
HOT SEAFOOD ANTIPASTO	\$7.95
PASTA	\$4.95

A pasta course appetizer includes one or two pasta dishes individually plated for each guest

DINNER

Our classic fresh baked dinner rolls are complimentary to all guests

SALAD

Each guest will be offered a medley of field greens tossed in our homemade white balsamic vinaigrette

ENTRÉE

Recommended by our Executive Chef, we offer all the guests a selection of three (3) choices for dinner. In order to keep the menu diversified, the selections will consist of a choice of fresh fish, chicken, and pasta, each served with a side of fresh seasonal garden vegetable and a potato.

BEVERAGE SERVICE

Soft drinks will be offered throughout the course of your party with dessert, coffee, and tea.

DESSERT SERVICE

Depending on the occasion, you may select a cake for an additional charge of \$1.50 per guest, or our house dessert at no extra charge.

*Please note that a deposit is required to hold the space.
The final payment is due on the day of the event by cash or check only.

SEAFOOD ENTREES

ATLANTIC SALMON FILET SCAMPI	Baked with fresh chopped tomatoes, basil, and roasted garlic in a light white wine
GRILLED ATLANTIC SALMON FILET	Charcoal grilled, field greens, balsamic and extra virgin olive oil
FLOUNDER FRANCESE	Batter dipped and sautéed golden brown with Chablis wine and fresh lemon juice
STUFFED SALMON	Crabmeat, herbs and a citrus butter lemon glaze
TILAPIA OREGANATE	Oregano seasoned bread crumbs and white wine in extra virgin olive oil with garlic and fresh oregano
CHILEAN SEA BASS	Pan seared with caramelized leeks in a lemon bur Blanc

PASTA ENTREES

LOBSTER RAVIOLI	Tossed with fresh tomatoes, garlic and basil
PENNE ROMANO	A cream sauce with fresh tomatoes, and a touch of vodka
PENNE PRIMAVERA	Tossed with a medley of seasonal vegetables, oven roasted tomatoes and parmesan

CHICKEN ENTREES

BROCCOLI RABE	Pan sautéed in garlic and olive oil with fresh broccoli rabe and roasted peppers
MARSALA	Sauteed with mushrooms and flambéed with Marsala wine
FRANCESE	Batter dipped and sautéed golden brown with Chablis wine and fresh lemon juice
MAXIMO	Tomatoes, mushrooms, asparagus, and mozzarella cheese
SALTIMBOCCA	Sauteed in Marsala wine and baby spinach, topped with prosciutto and mozzarella

STEAK ENTREES

FILET MINGON	With a cabernet demi glaze Add \$8.00 per person
GRILLED NEW YORK STRIP	Pan seared and served in a red wine veal glaze Add \$6.00 per person
GRILLED RIBEYE STEAK	Ribeye steak topped with sautéed mushrooms Add \$6.00 per person