
LUNCHEON

SERVED BUFFET STYLE

\$33.95 PER PERSON + TAX & GRATUITY

ONLY AVAILABLE MONDAY-FRIDAY 11AM-3PM

INCLUDES UNLIMITED SOFT DRINKS & FRESHLY BAKED BREAD

SALAD COURSE

(CHOICE OF ONE)

TRI COLORED SALAD OR EGGLESS CAESAR SALAD

ENTREE COURSE

(CHOICE OF THREE)

OVEN BAKED SALMON

FILET OF SOLE PAN ROASTED OR FRANCESE

PENNE ALLA VODKA

MAC & CHEESE

EGGPLANT PARMESAN

PASTA BOLOGNESE

CHICKEN PARMIGIANA, FRANCESE, MARSALA, OR PORTIFINO

EGGPLANT PARMIGIANA OR ROLLATINI

GRILLED FLANK STEAK

DESSERT COURSE

(CHOICE OF ONE)

CHOCOLATE CAKE

NY STYLE CHEESECAKE

ICE CREAM

FRESH COFFEE & ASSORTED TEAS INCLUDED

ADDITIONS

ARTISAN CHEESE & FRUIT PLATTER \$8/PP

COLD ANTIPASTO PLATTER \$8/PP

SHRIMP COCKTAIL PLATTER (2PP) \$8/PP

VEGETABLE CUDITE & YOGURT DIP \$5/PP

HOT ANTIPASTO \$10/PP

BAKED CLAMS, FRIED CALAMARI, FRIED MOZZARELLA, CHICKEN DUMPLINGS

DECADENT DESSERT PLATTERS \$10/PP

STANDARD OCCASION CAKE \$5/PP

OCCASION CAKE CAN BE SUBSTITUTED FOR DESSERT \$2/PP

EXTRA HOUR \$500 - NOT INCLUDING FOOD OR DRINKS

CHILDREN 5-11 YEARS \$24.95/EACH KIDS MENU

CHILDREN UNDER 4 YEARS NO CHARGE

COCKTAIL PARTY

UNLIMITED BEER, SELECT WINE, & WELL LIQUOR
SERVED WITH PASSED HORS D'OEUVRES

HORS D'OEUVRES

(CHOICE OF FIVE)

FRESH MOZZARELLA BITES

BAKED CLAMS

PETITE CRABCAKES

AHI TUNA WONTONS

STEAK NACHOS

SPICY TUNA TAR TAR

BLEU CHEESE STEAK BITES

CHICKEN WINGS

PIGS IN A BLANKET

SOUP SHOOTERS

FOCACCIA PIZZA SQUARES

ROAST BEEF PINWHEELS

STUFFED MUSHROOMS

CHICKEN OR BEEF SATAY

SWEDISH MEATBALLS

VEGETABLE SPRING ROLLS

FRIED MOZZARELLA

BACON WRAPPED SCALLOPS

RISOTTO CAKES

POTATO CROQUETTES

TOMATO BRUSCHETTA

PROSCIUTTO-ASPARAGUS

ROCK SHRIMP SKEWERS

BONELESS CHICKEN TENDERS

2 HOURS \$45/PP 3 HOURS \$55/PP

ALCOHOL PACKAGES

BEER & WINE

3 HOURS \$30/PP 4 HOURS \$40/PP

INCLUDES DOMESTIC BOTTLED BEERS, DRAFT BEER,
& HOUSE WINE

BEER, WINE, & WELL LIQUOR

3 HOURS \$40/PP 4 HOURS \$50/PP

INCLUDES DOMESTIC BOTTLED BEERS, DRAFT BEER,
HOUSE WINE, ABSOLUTE, TANQUERAY, JACK
DANIELS, DEWERS, JOSE CUERVO, & JIM BEAN

CHAMPAGNE PUNCH

UNLIMITED FOR 3 HOURS \$15/PP

MIMOSAS & BLOODY MARYS

UNLIMITED FOR 3 HOURS \$20/PP

BUFFET PACKAGE

SERVED BUFFET STYLE

MONDAY-FRIDAY \$36.95 PER PERSON

SATURDAY & SUNDAY \$38.95 PER PERSON

3 HOUR PARTY

40 GUEST MINIMUM

UNLIMITED SOFT DRINKS

FRESH COFFEE & ASSORTED TEAS

FRESHLY BAKED BREAD

SALAD COURSE

(CHOICE OF ONE)

TRI COLORED SALAD

EGGLESS CAESAR SALAD

COUNTRY SALAD

ENTREE COURSE

(CHOICE OF FOUR)

PENNE WITH VODKA OR POMODORO SAUCE

PASTA BOLOGNESE

BOWTIE PASTA WITH ASPARAGUS, MUSHROOMS, & PEAS

SALMON BAKED OR OREGANATA

FILET OF SOLE PAN ROASTED, STUFFED, OR OREGANATA

EGGPLANT PARMESAN

PROSCIUTTO CHICKEN WITH MOZZARELLA

CHICKEN PARMIGIANA, MARSALA, OR FRANCESE

GRILLED FLANK STEAK WITH GORGONZOLA SAUCE

MEATLOAF

ROASTED PORK LOIN

SHRIMP PARMIGIANA (+ \$5 PER PERSON)

ROASTED FILET MIGNON WITH BÉARNAISE (+ \$10 PER PERSON)

SIDES

(CHOICE OF TWO)

ROASTED NEW POTATOES

WILD RICE

MASHED POTATOES

SAUTEED BROCCOLI

SEASONAL VEGETABLES

DESSERT

(CHOICE OF ONE)

CHOCOLATE CAKE

NY STYLE CHEESECAKE

ICE CREAM

OCCASION CAKE