



PRIVATE DINING DINNER MENU 1

All entrées are served with fresh bread, butter, and coffee service.
We provide linen tablecloths and linen napkins service.

HORS D'OEUVRES

Hors d'oeuvres served either buffet or family style—Choice of Two

Stuffed Mushrooms	Grilled Eggplant stuffed with Goat Cheese
Bruschetta with Tomato and Basil	Mozzarella en Carossa
Four Cheese Pizza	Antipasto Platter

SOUR OR SALAD

Choice of One

Minestrone	Tomato & Goat Cheese
House Salad	Caesar Salad

SIDES

Choice of Two

<i>Vegetable:</i>	<i>Starch:</i>
Fresh Sautéed Green Beans	Roasted Potatoes
Mixed Vegetables	Rigatoni with Marinara
Braised Red Cabbage	Penne with Tomato Cream Sauce

MAIN COURSE

Choice of Two

Stuffed Chicken Breast stuffed <i>with four cheeses in a brandy cream sauce</i>	Linguini Pescatore <i>calamari, mussels & scallops sautéed in olive oil or marinara</i>
Pork Marsala seared pork loin <i>with portobello mushrooms and marsala cream sauce</i>	Lasagne <i>meat or vegetarian</i>
Sautéed Tilapia <i>with lemon garlic butter</i>	Spaghetti <i>with Veal Meatballs in a spicy marinara sauce</i>
Stuffed Eggplant <i>with prosciutto and mozzarella, baked with tomato cream sauce</i>	Linguini Primavera <i>sautéed mixed vegetables, olive oil, garlic and fresh basil</i>

DESSERT

Choice of One

Ice Cream or Sorbet, served with an Italian Biscotti

\$35.00 per person plus tax and gratuity

There will be a min. 10% surcharge per person for any variations to the above menu.