

Private Dining Dinner Menu One

ALL ENTREES ARE SERVED WITH FRESH BREAD, BUTTER, AND COFFEE SERVICE. WE PROVIDE LINEN TABLECLOTHS AND LINEN NAPKIN SERVICE.

HORS D'OEUVRES

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

Mushrooms stuffed with sausage & risotto * Bruschetta with Tomato & Basil * Four Cheese Pizza * Grilled Eggplant stuffed with Goat Cheese * Mozzarella en Carossa * Chicken Skewers

SOUP OR SALAD

Choice of One

Minestrone * Tomato & Goat Cheese * House Salad * Caesar Salad

SIDES

Choice of Two

Vegetable: Fresh Sautéed Green Beans * Mixed Vegetables

Starch: Roasted Potatoes OR Mashed Potatoes * Penne with Tomato Cream Sauce or Marinara

MAIN COURSE

Choice of Two

Chicken Breast stuffed with four cheeses served with a roasted tomato basil cream sauce

Stuffed Eggplant with prosciutto and mozzarella, baked with tomato cream sauce

Sacchetti “porcini stuffed purses” with shrimp and spinach, in a vodka cream sauce

Braised Boneless Short Rib

Three Meat Lasagna

Spaghetti with veal meatballs in a marinara sauce

Penne Primavera with sautéed mixed vegetables, olive oil, garlic, and fresh basil

DESSERT

Choice of One

Ice Cream or Sorbet

\$43.00 per person plus tax and gratuity

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