

LUNCHEON PACKAGE

\$32 per guest

\$18 per child under 12

Prices do not include NJ sales tax and 20% suggested gratuity.

This luncheon package includes:

BREADS

Our homemade Italian rolls and fresh tomato garlic bread will be provided, complimentary, throughout the entire meal.

SALAD

Each guest will receive a fresh house salad with our creamy balsamic vinaigrette dressing.

You may upgrade your salad for an additional cost:

Caesar Salad (\$2.50 extra per guest): crisp romaine lettuce, homemade croutons and egg tossed with our special dressing
Tre-Colori Salad (\$3.00 extra per guest): mixed greens, sun-dried tomatoes, beans, artichokes, walnuts, onions, goat cheese, honey white balsamic vinaigrette dressing

ENTREES

Each guest will be offered a selection of three entrees, chosen from the seafood, veal or chicken, and pasta entrees listed on the back. A steak option is available for an additional cost.

BEVERAGES

Soft drinks, coffee and tea will be provided throughout your event.

Bottled water (Acqua Panna or San Pellegrino), cappuccino and espresso are available for an additional charge.

DESSERT

A Sweet Eats cake is included for your guests to enjoy.

For an additional charge you can order a homemade cake by Maria.

For an additional charge, you can add an appetizer selection.

APPETIZERS

Served family-style

Zucchini Fritti, \$2.50 per guest

Our Famous Zucchini fries, served with marinara for dipping

Cold Antipasto Italiano, \$6.99 per guest

A combination of roasted peppers, assorted Italian meats, cheeses and marinated vegetables

Hot Seafood Antipasto, \$11.99 per guest

A combination of clams casino, mussels marinara, calamari fritti and escarole with rock shrimp and cannellini beans

- A \$200 deposit is required to hold the space and will be applied to your final balance.
 - 10 days prior to your event, final head count and final payment is due.
 - Final payment is by cash or check only.
 - If you cancel your party, your deposit will not be refunded.

ENTRÉE SELECTIONS

SEAFOOD

- Flounder Francese** Egg-batter dipped and sautéed golden brown with shiitake mushrooms, Chablis wine and fresh lemon juice, served over capellini pasta
- North Atlantic Salmon Scampi** Baked in a garlic, white wine and lemon sauce with chopped tomatoes and fresh basil, served with capellini pasta
- Grilled North Atlantic Salmon** Seasoned and grilled to perfection, served over baby greens with potatoes and seasonal vegetables, balsamic reduction and extra virgin olive oil
- Modo Nostro** Rock shrimp sautéed in a garlic and fresh tomato basil sauce with a touch of marinara, served over capellini pasta

VEAL OR CHICKEN

(all served with capellini pasta)

- Parmigiana** Breaded and pan-fried, smothered with marinara sauce and mozzarella cheese
- Marsala** Sautéed with fresh mushrooms, sun-dried tomatoes, a touch of marinara and a marsala wine reduction
- Piccata** Sautéed in a garlic, white wine and lemon sauce with mushrooms and capers
- Maximo** Sautéed in a sherry wine sauce with fresh tomatoes, a touch of marinara, sun-dried tomatoes, mushrooms, asparagus and topped with mozzarella cheese
- Abruzzi** Sautéed in a shallot, brandy cream sauce with fresh tomatoes, a touch of marinara, sun-dried tomatoes, mushrooms, asparagus and topped with mozzarella cheese

PASTA

- Baked Ziti** Fresh basil, ricotta and mozzarella cheese baked in a marinara sauce
- Primavera** An array of fresh garden vegetables sautéed in a garlic, fresh tomato sauce with marinara, tossed with freshly grated parmigiano cheese and capellini pasta
- Vodka** Penne pasta tossed in a zesty vodka cream sauce with fresh and sun-dried tomatoes and fresh basil
- Alfredo** Egg-fettuccine tossed in a creamy parmigiano reggiano cheese sauce
- Broccoli Rabe** Bitter Italian greens sautéed in garlic and olive oil with sweet Italian sausage and roasted red peppers, tossed with linguine and grated parmigiano cheese; drizzled with extra virgin olive oil
(when available)

STEAK

- Filet Mignon** Grilled and served with mushroom demi-glace sauce
Available for an additional \$10.00 per guest