

## **DINNER PACKAGE**

\$50 per guest

\$20 per child under 12

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

This dinner package includes:

### **BREADS**

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

### **PASTA**

An appetizer-sized pasta course individually plated for each guest. Your choice of Penne Pomodoro or Penne Vodka.

Penne Pomodoro: a zesty garlic, white wine, fresh tomato and marinara sauce

Penne Vodka: Cream sauce, fresh tomatoes, sun-dried tomatoes and a touch of marinara sauce

### **SALAD**

Each guest will receive a fresh house salad with our 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 and chicken entrees on the back. Each served with a side of fresh seasonal vegetables and potatoes.

### **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.

Sweet Eats Flavors included: White Chocolate Cream with chocolate chips or White and Dark Chocolate Cream

For an additional charge, you may add an appetizer selection:

### **APPETIZERS**

Served family-style

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 are due.
    - Final payment is by cash or check only.
  - If you cancel your party, your deposit will not be refunded.

## ENTRÉE SELECTIONS

### SEAFOOD

<b>North Atlantic Salmon Scampi</b>	Baked with fresh chopped tomatoes, basil and roasted garlic in a light white wine lemon sauce
<b>Grilled North Atlantic Salmon</b>	Seasoned and grilled to perfection, served over baby greens with a balsamic reduction and extra virgin olive oil
<b>Red Snapper Livornese</b>	Florida Snapper fillet sautéed with tomatoes, capers, olives and oregano in marinara sauce
<b>Grilled Red Snapper</b>	Florida Snapper grilled to perfection and nestled over baby field greens with a lemon olive oil drizzle
<b>Branzino Oreganato</b>	Sautéed with diced tomatoes, baby shrimp, white wine, olive oil, garlic and fresh oregano
<b>Grilled Branzino</b>	Grilled to perfection and nestled over baby field greens with a lemon olive oil drizzle
<b>Flounder Francese</b>	Egg-batter dipped and sautéed golden brown with shiitake mushrooms, Chablis wine and fresh lemon juice
<b>Shrimp Scampi</b>	Imported shrimp sauteed in a fresh tomato and garlic white wine lemon sauce

### VEAL OR CHICKEN

<b>Broccoli Rabe</b>	Pan sautéed in garlic and olive oil with fresh broccoli rabe and roasted peppers
<b>Marsala</b>	Sautéed with mixed mushrooms, sun-dried tomatoes, a touch of marinara and a marsala wine reduction
<b>Piccata</b>	Sautéed in garlic, white wine and fresh lemon juice sauce, with mushrooms and capers
<b>Parmigiana</b>	Breaded and pan-fried, smothered with marinara sauce and mozzarella cheese
<b>Paesano</b>	A zesty medley of hot peppers, mushrooms and tomatoes with roasted garlic in a light olive oil sauce
<b>Maximo</b>	Sautéed in a sherry wine sauce with fresh tomatoes, a touch of marinara, mushrooms, and sun-dried tomatoes, topped with asparagus and mozzarella cheese
<b>Abruzzi</b>	Sautéed in a shallot brandy cream sauce with fresh tomatoes, a touch of marinara, mushrooms and sun-dried tomatoes, topped with asparagus and mozzarella cheese

### Specialty Entrees

<b>Filet Mignon</b>	8oz, grilled and served with mushroom demi-glace sauce
<b>Pesce Limone</b>	Fresh fish by fillet served in a white wine lemon sauce with asparagus, jumbo lump crabmeat, roasted peppers & tomatoes
<b>Crabcakes</b>	Jumbo lump crabmeat imperial mix, fresh herbs, spices, roasted peppers, served golden brown with a lemon pepper cream sauce

### CHILDREN'S MENU

- Ravioli Marinara or Alfredo
- Personal Cheese Pizza
- Chicken Parmigiana with Capellini
- Chicken Fingers with French Fries