

**DINNER PACKAGE**

\$60 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.

**APPETIZERS**

Choose Two; Served family-style

- \*Mozzarella Sticks \*Antipasto Italiano \*Mussels (Red or White) \*Fried Calamari \*Zucchini Fritti  
\*Arancini (Arborio rice, ground beef, peas, marinara sauce)\*Burrata (tomatoes, Parma prosciutto, EVOO, baby arugula)

**PASTA**

An appetizer sized pasta course individually plated for each guest. Please choose one.

- \*Penne Pomodoro: A zesty garlic, white wine, fresh tomato and marinara sauce  
\*Penne Vodka: Cream sauce, fresh tomatoes, sun-dried tomatoes and touch of marinara sauce  
\*Penne Amatriciana: Caramelized onions, tomatoes, bacon, basil, pomodoro sauce

**SALAD**

Each guests 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 and chicken entrees on the back.  
Each is 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 and 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

\*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 sautéed with fresh tomatoes, capers, olives, oregano and 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 and olive oil, with 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 Parmigiana</b>	Imported shrimp, breaded and served golden brown, topped with marinara and mozzarella cheese
<b>Shrimp Scampi</b>	Imported shrimp sautéed in a fresh tomato and garlic white wine lemon sauce

### VEAL OR CHICKEN

<b>Broccoli Rabe</b>	Pan-sautéed in garlic and olive oil sauce with fresh broccoli rabe and roasted peppers
<b>Marsala</b>	Sautéed with mixed mushrooms, sun-dried tomatoes, a touch of marinara sauce 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, served with marinara sauce and mozzarella cheese
<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
<b>Portofino</b>	Sautéed in a white wine, fresh tomato sauce with spinach and rock shrimp, topped with smoked mozzarella cheese

### Specialty Entrees

(Available for an additional charge)

**Filet Mignon** 8oz, grilled and served with mushroom demi-glace sauce

**Pesce Limone** Fresh fish by fillet served in a white wine lemon sauce with asparagus, jumbo lump crab meat, roasted peppers & tomatoes

**Crabcake** 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