

DINNER PACKAGE

\$65 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 (\$3.00 extra per guest): Crisp Romaine lettuce, homemade croutons and egg tossed with our special 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

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

VEAL OR CHICKEN

Broccoli Rabe	Pan-sautéed in garlic and olive oil sauce with fresh broccoli rabe and roasted peppers
Marsala	Sautéed with mixed mushrooms, sun-dried tomatoes, a touch of marinara sauce and a Marsala wine reduction
Piccata	Sautéed in garlic, white wine and fresh lemon juice sauce, with mushrooms and capers
Parmigiana	Breaded and pan-fried, served with marinara sauce and mozzarella cheese
Maximo	Sautéed in a sherry wine sauce with fresh tomatoes, a touch of marinara, mushrooms, and sun-dried tomatoes, topped with asparagus and mozzarella cheese
Abruzzi	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
Portofino	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