

DINNER PACKAGE

\$45 per guest

\$20 per child under 12

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

This package is only available Tuesday - Thursday

This dinner 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 (\$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 or chicken, and pasta entrees listed on the back. Specialty Entrees are available for an additional cost.

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

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

APPETIZERS

All served family-style. Priced per guest.

Zucchini Fritti, \$5.99 per guest

Mussels, \$5.99 per guest

Roasted Peppers & Mozzarella, \$6.99 per guest

Broccoli Rabe (when available), \$6.99 per guest

Prosciutto & Mozzarella, \$6.99 per guest

Fried Calamari, \$6.99 per guest

- 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 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
Flounder Francese	Egg-batter dipped and sautéed golden brown with shiitake mushrooms, Chablis wine and lemon juice, 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 sauce 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
Amatriciana	Penne pasta tossed with caramelized onions, tomatoes, bacon, basil, pomodoro sauce
Vodka	Penne pasta tossed in vodka cream sauce with fresh & sun-dried tomatoes and basil
Broccoli Rabe (when available)	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
Sausage & Peppers	Sweet sausage and bell peppers served in a fresh tomato marinara sauce, tossed with penne pasta

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 crabmeat, roasted peppers & tomatoes