IN-HOUSE CATERING MENU I

\$40 /person

- served family style -

APPETIZERS

pick three

Mozzarella & Tomato
Fried Calamari
Mussels Marinara
Fried Zucchini with Spicy Marinara Sauce
Mixed Baby Green Salad
Caesar Salad
Tri-Color Salad
Bruschetta

PASTA

pick one

Penne Vodka Rigatoni Primavera Rigatoni Marinara Cavatelli Broccoli with Garlic & Oil Penne Sausage & Cream

ENTRÉE served with vegetable medley

pick two

Chicken Francese Chicken Parmigiana Chicken Marsala Chicken Mariozzo Eggplant Parmigiana Eggplant Rollatini

DESSERT

Chef's Choice

Coffee, Tea, and Soft Drinks included

-- 40 person minimum --

All pricing is plus 7% tax and 20% gratuity -- and 4% credit card fee.





IN-HOUSE CATERING MENU II

\$49 /person

- served family style -

APPETIZERS

pick three

Mozzarella & Tomato
Fried Calamari
Eggplant Rollatini
Stuffed Mushrooms
Mixed Baby Green Salad
Caesar Salad
Tri-Color Salad
Spicy Shrimp Bruschetta

PASTA

pick one

Filet Mignon Tips Risotto
Penne Vodka
Rigatoni Marinara
Rigatoni Bolognese
Cavatelli with Broccoli Rabe
and Sausage in Garlic & Oil
Tortellini in Pink Sauce
with Peas, Mushrooms & Prosciutto

ENTRÉE served with vegetable medley

pick two

Chicken Francese
Chicken Parmigiana
Chicken Marsala
Chicken Pizzaiola
Eggplant Parmigiana
Eggplant Rollatini
Dijon Salmon
Salmon Bruschetta
Filet of Sole Oreganata

DESSERT

Chef's Choice

Coffee, Tea, and Soft Drinks included

-- 40 person minimum --

All pricing is plus 7% tax and 20% gratuity -- and 4% credit card fee.





IN-HOUSE BRUNCH MENU

\$40 /person

Cinnamon Buns

Banana Bread

Fruit Parfait

French Toast Casserole

Artichoke Quiche

Scrambled Eggs and Cheese

Potato & Onion Hash Browns

Maple Roasted Bacon

BLT Salad – Bacon, Romaine, Avocado, Cherry Tomato, Corn & Goat Cheese in a Lime Vinaigrette

Assorted Sandwiches on French Bread:

(Choose Three)

- Prosciutto, Asiago, Arugula and Fig Spread -
- Italian Tuna, Arugula, Shaved Parmesan, Drizzled in Balsamic
 - Smoked Salmon, Bacon, Avocado Aioli & Brie –
 - Smoked Salmon, Goat Cheese, Tomato & Arugula –
 - Turkey, Hummus, Avocado, & Roasted Peppers -
- Grilled Eggplant, Zucchini, Portabella & Fresh Mozzarella, Drizzled in Balsamic –

Coffee and Soda

-- 40 person minimum --

All pricing is plus 7% tax and 20% gratuity -- and 4% credit card fee.





DELUXE IN-HOUSE BRUNCH MENU

\$45 /person

Assortment of Danish, Muffins, Croissants & Rolls

French Toast Casserole

Hash Browns

Artichoke Quiche

Fruit Parfait

Maple Roasted Bacon

Scrambled Eggs with Cheese

Assorted Sandwiches on French Bread:

(Choose Three)

- Prosciutto, Asiago, Arugula and Fig Spread -
- Italian Tuna, Arugula, Shaved Parmesan, Drizzled in Balsamic
 - Smoked Salmon, Bacon, Avocado Aioli & Brie -
 - Smoked Salmon, Goat Cheese, Tomato & Arugula -
 - Turkey, Hummus, Avocado, & Roasted Peppers –
- Grilled Eggplant, Zucchini, Portabella & Fresh Mozzarella, Drizzled in Balsamic -

Grilled Salmon Platter with Mango Salsa

Grilled Chicken & Veggie Platter

Quinoa Salad with Feta

Mesclun Salad – Dried Cranberries, Walnuts, Apples, Tomatoes, Onions & Gorgonzola Cheese with Balsamic Dressing

Coffee and Soda

-- 40 person minimum --

All pricing is plus 7% tax and 20% gratuity -- and 4% credit card fee.



