



PRIVATE DINING EVENT

MENU



Family Style

(Up to 40 People)

Main Course

Choice 1

Fresh Norwegian Salmon in a Scampi Sauce

Choice 2

Organic Chicken Francese

Choice 3

Veal Marsala

Hot or Cold Antipasto

Hot Antipasto

Fried Calamari, Eggplant Rollatini, Mozzarella in Carrozza.

Cold Antipasto

Fresh Mozzarella, Prosciutto, Roasted Peppers, Genova Salami, Kalamata Olives, Marinated Artichokes, Sharp Aged Provolone.

Salad Course

Caesar Salad

With a homemade caesar dressing

or

House Salad

With balsamic vinaigrette

Pasta Course

Penne Alla Vodka

or

Rigatoni

With Meat Sauce

Event Details

- All entrées are served with broccoli and potatoes sauteed with garlic and extra virgin olive oil.
- Includes fountain drinks, regular coffee, and tea.
- Substitutions subject to extra charge.
- Tax and Gratuity 20% are added to the final bill.
- \$250 Cash Deposit to Reserve the Event

BYOB

\$59.95 x Per Person

\$25.95 x Per Child (10 & under)