

## Dinner Banquet Menu - Pre-Select up to 4 Entrée's

20 Guest Minimum Charge | Food Prices Include Tax and 18% Gratuity

**Chicken Marsala | \$29.00**

*sautéed mushrooms, Marsala demi-glace*

**Chicken Parmigiana | \$29.00**

*crispy breaded with house tomato sauce, melted mozzarella, Parmesan cheese*

**Grilled Pork Chop | \$30.00**

*seasoned and simply grilled*

**Stuffed Filet of Sole | \$31.00**

*crabmeat spinach stuffing, lemon butter*

**Grilled Salmon | \$31.00**

*seasoned and simply grilled*

**Veal Parmigiana | \$33.00**

*crispy breaded with house tomato sauce, melted mozzarella, Parmesan cheese*

**Veal Saltimbocca | \$34.00**

*stuffed with prosciutto & mozzarella cheese, egg batter dipped, sautéed in a lemon, white wine and butter sauce*

**Stuffed Shrimp | \$37.00**

*seafood flavored bread crumb stuffing*

Above Includes: Italian Bread - Antipasto Salad with Ham, Salami & Provolone Cheese  
Pasta Course (Choice of Penne with House Tomato Sauce or Vodka Sauce)  
Baked Potato & Vegetable - Coffee & Tea Station - Ice Cream Fudge Roll

### — ■ Additions ■ —

**Family Style Appetizers - Serves 8-10 | \$55 each**

*Mozzarella en Carozza, Stuffed Mushrooms, Clams Casino and Fried Calamari*

**Assorted Trays | \$45.00 each**

*Salami, Cheese & Assorted Crackers or Fresh Vegetables with Dip*

**Champagne Toast | \$2.00 pp**

**Pre-Order Carafes of Wine | \$15.00 each plus tax and gratuity**

*Burgundy (red) or Chablis (white)*

**Dessert Service Charge | \$1.00 pp**

**Pre-Order Pitchers of Soda - \$6.00 each plus tax & gratuity**

- Entrée Counts Required One Week Prior to Event -

\* please verify pricing before ordering as prices subject to change \*