

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

Available until 3:00pm Monday through Saturday | 3 Hour Event Window  
 20 Guest Minimum Charge - Food Prices Include Tax and 18% Gratuity

**Eggplant Parmigiana | \$22.00**

*topped with mozzarella cheese and marinara sauce*

**Chicken Parmigiana | \$23.00**

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

**Chicken Marsala | \$23.00**

*sautéed mushrooms, Marsala demi-glace*

**Chicken Francese | \$23.00**

*egg batter dipped, sautéed with lemon, white wine & butter*

**Stuffed Filet of Sole | \$25.00**

*crabmeat spinach stuffing, lemon butter*

**Grilled Pork Chop | \$25.00**

**Veal Parmigiana | \$26.00**

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

**Veal Francese | \$26.00**

*egg batter dipped, sautéed with lemon, white wine & butter*

**Veal Italiano | \$26.00**

*sautéed with white wine & butter, topped with artichoke hearts, mushrooms, black olives and mozzarella cheese with a touch of marinara*

**Grilled Salmon | \$27.00**

Above Includes: Garden Salad with Vinaigrette Dressing - Roasted Vegetables  
 Family Style Pasta - Coffee & Tea Station - Pitchers of Soda

### — ■ ■ Additions ■ ■ —

**Family Style Appetizers - Serves 8-10 | \$55.00 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 | \$1.00pp**

- Entrée Counts Required One Week Prior to Event -

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