

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 - All Prices on Menu Include Tax and 18% Gratuity

Eggplant Parmigiana | \$23.00

topped with mozzarella cheese and marinara sauce

Chicken Parmigiana | \$24.00

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

Chicken Marsala | \$24.00

sautéed mushrooms, Marsala demi-glace

Chicken Francese | \$24.00

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

Stuffed Filet of Sole | \$26.00

crabmeat spinach stuffing, lemon butter

Grilled Pork Chop | \$26.00

Veal Parmigiana | \$28.00

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

Veal Francese | \$28.00

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

Veal Italiano | \$28.00

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

Grilled Salmon | \$29.00

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 | \$19.00 each

Burgundy (red) or Chablis (white) (Cabernet and Pinot Grigio \$25)

Ice Cream Fudge Roll | \$4.50

Outside desserts welcomed; a \$1 per person fee will apply.

- Entrée Counts Required One Week Prior to Event -

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