

# *Cocktail Party*

## APPETIZERS

Choice of Four

**BUFFALO WINGS**

**COLD ANTIPASTO**

**CHEESE & FRUIT PLATTER**

**FRESH BAKED ROLLS**

**FRIED CALAMARI**

**FRIED ZUCCHINI**

**VEGETABLE CRUDITÉS**

Corporate Package

**\$20.95**

per guest, plus bar, tax, and gratuity (20%)

or

**\$18.95** (Choice of Three)

per guest, plus bar, tax, and gratuity (20%)

# *Cocktail Party with Drinks*

## APPETIZERS

Choice of Four

**BUFFALO WINGS**

**COLD ANTIPASTO**

**CHEESE & FRUIT PLATTER**

**FRESH BAKED ROLLS**

**FRIED CALAMARI**

**FRIED ZUCCHINI**

**VEGETABLE CRUDITÉS**

## BAR

2 standard cocktails included and soda

Corporate Package

**\$29.95**

per guest, plus bar, tax, and gratuity (20%)

# *Corporate Event*

## HORS D'OEUVRES WITH ONE COCKTAIL

Choice of Two

**VEGETABLE CRUDITE**  
**FRESH BAKED ROLLS**  
**CHEESE & FRUIT PLATTER**

## SALAD

Family Style, Choose One

**ASSORTED BABY GREENS, TOMATOES  
& VINAIGRETTE DRESSING**  
**CLASSIC CAESAR SALAD**

## MAIN COURSE

Individual Portions, Choice of Four - your guest will pick One

All served with mixed vegetables

**GRILLED SHELL STEAK**  
**VEAL PARMIGIANA**  
**FILET OF SALMON** in lemon and white wine  
**EGGPLANT PARMIGIANA**  
**GRILLED CHICKEN BREAST** in lemon sauce

## DESSERT

**DESSERT PLATTERS** Cannoli, Biscotti and Cheesecake

**SOFT DRINKS, COFFEE, TEA**

Corporate Package

**\$33.95**

per guest, plus bar, tax, and gratuity (20%)

or

**\$31.95** (without cocktails)

per guest, plus bar, tax, and gratuity (20%)

Add \$6 for a total of 2 cocktails

# *Family Style Lunch*

## FIRST COURSE

**ASSORTED BABY GREENS, TOMATOES  
& VINAIGRETTE DRESSING**

## SECOND COURSE

Individual Portions, Choice of Four

### **BROILED ATLANTIC SALMON**

Salmon broiled in lemon and white wine

### **POLLO MARSALA**

Breast of chicken sautéed with marsala wine and mushrooms

**PORK CHOPS** with vinegar and peppers

### **SAUSAGE & PEPPERS**

**SOLE FRANCESE** over spinach

**CHEESE RAVIOLI** in vodka sauce

**PENNE PRIMAVERA** with garlic and oil

**POLLO PARMIGIANA** with penne pasta

**VEAL PARMIGIANA** with penne pasta

**EGGPLANT PARMIGIANA** with Rigatoni

## DESSERT

**SEASONAL FRESH FRUIT & BISCOTTI**

**SOFT DRINKS, COFFEE, TEA**

Lunch Package

**\$20.95**

per guest, plus bar, tax, and gratuity (20%)

Monday through Friday, 10:00 am to 4:00 pm

# Family Style Lunch #2

## FIRST COURSE

**ASSORTED BABY GREENS, TOMATOES  
& VINAIGRETTE DRESSING**

## PASTA

Choose One

## BAKED ZITI

**PENNE** in fresh tomato and basil sauce

**RIGATONI** with baby eggplant, fresh mozzarella, tomato sauce and basil

**PENNE** in a pink cream sauce with a splash of vodka

**RISOTTO (ITALIAN STYLE RICE)** with mixed garden vegetables

## SECOND COURSE

Individual Portions, Choice of Four

## BROILED ATLANTIC SALMON

Salmon broiled in lemon and white wine

## POLLO MARSALA

Breast of chicken sautéed with marsala wine and mushrooms

**PORK CHOPS** with vinegar and peppers

## SAUSAGE & PEPPERS

**SOLE FRANCESE** over spinach

**CHEESE RAVIOLI** in vodka sauce

**PENNE PRIMAVERA** with garlic and oil

**POLLO PARMIGIANA** with penne pasta

**VEAL PARMIGIANA** with penne pasta

**EGGPLANT PARMIGIANA** with Rigatoni

## DESSERT

**SEASONAL FRESH FRUIT & BISCOTTI**

**SOFT DRINKS, COFFEE, TEA**

Lunch Package

**\$24.95**

per guest, plus bar, tax, and gratuity (20%)

Monday through Friday, 10:00 am to 4:00 pm

SILVER

## *Family Style*

### APPETIZERS

Choice of Two

**COLD ANTIPASTO · FRIED ZUCCHINI · FRIED CALAMARI**

### SALAD

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING**

### PASTA

Choose One

#### BAKED ZITI

**PENNE** in fresh tomato and basil sauce

**RIGATONI** with baby eggplant, fresh mozzarella, tomato sauce and basil

**PENNE** in a pink cream sauce with a splash of vodka

**RISOTTO (ITALIAN STYLE RICE)** with mixed garden vegetables

### ENTREES

Choose One

#### POLLO MARSALA

Breast of chicken sautéed with marsala wine and mushrooms

#### POLLO PARMIGIANA

Breaded cutlet baked with mozzarella and tomato sauce

#### SAUSAGE AND PEPPERS

#### POLLO SCARPARIELLO

Breast of chicken with lemon, garlic, white wine and cherry peppers

**EGGPLANT ROLLATINI** Eggplant stuffed with ricotta

### DESSERT

**SEASONAL FRESH FRUIT & BISCOTTI**

**SOFT DRINKS, COFFEE, TEA**

Dinner Package 1

**\$27.95** per guest, plus bar, tax, and gratuity (20%)

or

**\$30.95** (Choice of Two Entrees) per guest, plus bar, tax, and gratuity (20%)

**\$20.95** Children 10 and under

**GOLD**

# *Family Style*

## APPETIZERS

Choice of Two

**COLD ANTIPASTO · MOZZARELLA CAPRESE**  
**FRIED CALAMARI · EGGPLANT ROLLATINI**  
**FRIED ZUCCHINI · BUFFALO WINGS**

## SALAD

Family Style, Choose One

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING**  
**CLASSIC CAESAR SALAD**

## PASTA

Choose One

**RIGATONI** with baby eggplant, fresh mozzarella, tomato sauce and basil  
**PENNE** in a pink cream sauce with a splash of vodka  
**FARFALLE** bowtie pasta with broccoli rabe in garlic and oil  
**RISOTTO (ITALIAN STYLE RICE)** with chicken, mushrooms and sundried tomato

## ENTREES

Choose Two

**POLLO SORRENTINO** Breast of chicken topped  
with mozzarella cheese and prosciutto

### **POLLO SCARPARELLO**

Breast of chicken with lemon, garlic, white wine and cherry peppers

**POLLO FRANCESE** Breast of chicken  
sautéed in lemon, butter and white wine

**EGGPLANT ROLLATINI** Eggplant stuffed with ricotta

**VEAL MARSALA** Medallions of veal sautéed in marsala wine with mushrooms

**BROILED SALMON** Salmon broiled in lemon and white wine

## DESSERT

**SEASONAL FRESH FRUIT & BISCOTTI**  
**SOFT DRINKS, COFFEE, TEA**

Dinner Package 2

**\$33.95** per guest, plus bar, tax, and gratuity (20%)

or

**\$36.95** (Choice of Three Entrees) per guest, plus bar, tax, and gratuity (20%)

**\$21.95** Children 10 and under

# PLATINUM

## Family Style

### APPETIZERS

Choice of Two

**COLD ANTIPASTO · FRIED CALAMARI  
CLAMS OREGANATA · PORTOBELLO ALLA GRIGLIA  
EGGPLANT ROLLATINI · MOZZARELLA CAPRESE · BUFFALO WINGS**

### SALAD

Family Style, Choose One

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING**

**CLASSIC CAESAR SALAD**

**TRI COLORI SALAD** Arugula, radicchio, parmesan shavings, in a lemon dressing

### PASTA

Choose One

**RAVIOLI ARROGOSTA** Stripped ravioli filled with  
lobster and calamari in vodka sauce

**FUSSULLI AL ALVINA** Shrimp, sundried tomato, asparagus, fresh garlic  
**PENNE** in a pink cream sauce with a splash of vodka

**RISOTTO ROSALBA** Porcini and portobello mushrooms  
with sundried tomato in an Italian rice

### ENTREES

Individual Portions, Choice of Three - your guest will pick One

**POLLO CARDINALE** Breast of chicken topped  
with prosciutto, roasted peppers and mozzarella

**VITTELLO GIOVANNI** Medallions of veal, slices of  
prosciutto, eggplant and mozzarella in red sauce

**BROILED FILET OF SOLE** In a lemon and white wine sauce

**POLLO PARMIGIANA** Breaded cutlet baked  
with mozzarella and tomato sauce

### DESSERT

**SEASONAL FRESH FRUIT,  
ASSORTED ITALIAN PASTRIES, BISCOTTI  
SOFT DRINKS, COFFEE, TEA**

Dinner Package 3

**\$39.95** per guest, plus bar, tax, and gratuity (20%)

**\$23.95** Children 10 and under

# *Ala Carte*

## APPETIZERS

Family Style, Choice of Three

**COLD ANTIPASTO · HOT ANTIPASTO · FRIED CALAMARI, CLAMS OREGANATA · CLAMS CASINO · PORTOBELLO ALLA GRIGLIA · FRESH MOZZARELLA · SUNDRIED TOMATO & ROASTED PEPPERS · FRIED ZUCCHINI · BUFFALO WINGS**

## SALAD

Family Style, Choose One

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING  
CLASSIC CAESAR SALAD**

**TRI COLORI SALAD** Arugula, radicchio, parmesan shavings, in a lemon dressing

## PASTA

Individual Portions, Choice of Three - your guest will pick One

**PENNE** in a pink cream sauce with a splash of vodka

**LINGUINI ALLA GIOVANNI** Shrimp and clams in a red sauce

**FUSSILI ALVINA** Shrimp, sundried tomato, asparagus and fresh garlic

**LINGUINI WITH CLAM SAUCE** Your choice of red or white

**LINGUINI MARINARA** Linguini in homemade marinara sauce

**CAPELLINI AL AMANDA** Shrimp, scallops, arugula in lite red sauce

**RAVIOLI ARRAGOSTA** Stripped ravioli filled with lobster and calamari in vodka sauce

## ENTREES

Individual Portions, Choice of Four - your guest will pick One

**VEAL ALLA SEVA** Medallions of veal sautéed with asparagus and sundried tomatoes

**POLLO FRANCESE** Breast of chicken sautéed in lemon, butter and white wine

**POLLO GRIGLIATI** Grilled breast of chicken over broccoli rabe

**BROILED SALMON** Salmon broiled in lemon and white wine

**SHRIMP SCAMPI** Tender shrimp broiled in garlic, white wine, lemon and butter

**BROILED SHELL STEAK** with herb roasted potatoes

**BROILED SEAFOOD** Shrimp, scallops, clams, filet of sole and lobster tail

**VITELLO** or **POLLO PARMIGIANA** Breaded cutlet baked with mozzarella and tomato sauce

## DESSERT

**SEASONAL FRESH FRUIT, CHEESECAKE, CANNOLI, BISCOTTI  
SOFT DRINKS, COFFEE, TEA**

Dinner Package 4

**\$46.95** per guest, plus bar, tax, and gratuity (20%)

**\$28.95** Children 10 and under

# Champagne Brunch

UNLIMITED CHAMPAGNE, MIMOSA,  
BLOODY MARY, SODA & JUICE

## FIRST COURSE

Family Style

### COLD ANTIPASTO

ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING

## SECOND COURSE

Individual Portions, Choice of Four

**THREE EGG OMELETTE** with mushroom, proscuitto and fontina cheese

**POACHED EGGS** with proscuitto, hollandaise sauce,  
sauteed spinach over toasted english muffin

**FRENCH TOAST** with fresh strawberries

**PENNE ALLA SASSI** Melted fresh mozzarella,  
arugula and fresh garlic in tomato sauce

**ROASTED NORWEGIAN SALMON** in a lemon white wine sauce over spinach

**SKIRT STEAK SALAD** Served over a bed of  
mixed greens and topped with gorgonzola cheese

**BREAST OF CHICKEN** in a marsala wine sauce with fresh mushrooms

**VEAL SCALLOPINE** sauteed with champagne,  
topped with eggplant, mozzarella and touch of tomato

## DESSERT

SEASONAL FRESH FRUIT, CHEESECAKE, CANNOLI, BISCOTTI  
SOFT DRINKS, COFFEE, TEA

Brunch Package

**\$29.00** per guest, plus bar, tax, and gratuity (20%)

**\$20.95** Children 10 and under

Monday through Friday

Buffet Brunch Package - Saturday and Sunday

**\$26.95** per guest, plus bar, tax, and gratuity (20%)

# Buffet

## APPETIZERS

Choose One

**FRIED CALAMARI · MOZZARELLA STICKS**  
**MUSSELS BIANCO · VEGETABLE CRUDITE**  
**COLD CUT ANTIPASTO · BUFFALO WINGS**

## SALAD

Family Style, Choose One

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING**  
**CLASSIC CAESAR SALAD**

## PASTA

Choice of Two

**BAKED ZITI** Plain or with chicken cutlet  
**PENNE ALLA VODKA** Penne pasta in a creamy pink vodka sauce  
**PENNE MARINARA** Penne pasta in our homemade marinara sauce  
**RIGATONI BOLOGNESE** Rigatoni served in a creamy marinara meat sauce  
**RISOTTO (ITALIAN STYLE RICE)** with mixed garden vegetables  
**RISOTTO GIOVANNI** Chicken, mushrooms, and sundried tomatoes

## ENTREES

Choose One

**SAUSAGE AND PEPPERS** Mild Italian sausage  
sautéed with mixed peppers in a marinara sauce  
**POLLO FRANCESE** Breast of chicken sautéed in lemon, butter and white wine  
**POLLO MARSALA** Breast of chicken sautéed with mushrooms and marsala wine  
**EGGPLANT ROLLATINI** Eggplant stuffed with ricotta  
**SCUNGILLI AND CALAMARI MARINARA** Sautéed in marinara sauce

## DESSERT

**SEASONAL FRESH FRUIT & BISCOTTI**  
**SOFT DRINKS, COFFEE, TEA**

Buffet Package 1

**\$31.95** per guest, plus bar, tax, and gratuity (20%)

No food can be wrapped to go

## *Full Service Menu Upgrade*

<b>PER PERSON</b>	<b>2 HOUR</b>	<b>3 HOUR</b>
One Cocktail.....	\$6.00	
Wine Only.....	\$11.95	\$14.95
Wine and Beer .....	\$12.95	\$17.95
Standard Open Bar .....	\$17.95	\$22.95
Premium Open Bar.....	\$20.95	\$27.95

## *Additional Services*

Gourmet Cookies and Biscotti.....	\$4 per person
Cakes & Pastries.....	\$5 per person
Balloons, Flowers, Decoration .....	Please Call For Price
Live Band .....	\$450 and up
Door Man Host .....	\$150
Valet Parking .....	No Charge
Audio & Video.....	No Charge

## *Restaurant Capacity*

Seated Event.....	Up to 110 guests
Buffet with Partial Seating.....	Up to 250 guests