



Capri

Classic Cold Display

Self served station with an assortment of imported & domestic cheese, chilled fresh vegetable crudités & fine dips, accompanied by assorted English crackers

Host Choice of Appetizer

Mozzarella Caprese

Fresh homemade mozzarella paired with sliced tomato & basil. Drizzled with extra virgin olive oil

Terre e' Mare

Sautéed shrimp, cannellini beans, extra virgin olive oil & fresh lemon

Sliced Honeydew & Fresh Berries

Sliced honeydew melon with seasonal strawberries & blueberries

Host Choice of Salad

(Local produce used when available)

The "Orchard" Salad

Romain lettuce, sliced apples, white grapes, cranberries, roasted walnuts & goat cheese in a raspberry vinaigrette

The "Vine" Salad

Tomato & cucumber salad, tossed with red onion, feta cheese & kalamata olives. In an extra virgin olive oil & red wine vinaigrette

Host Choice of Five Entrees

Chicken Capriccioso

Boneless breast of chicken, breaded with Italian seasoned crumbs & pan fried in extra virgin olive oil. Topped with diced homemade mozzarella, Sicilian capers, cherry tomato, red onion & basil. Served with a balsamic vinaigrette.

Chicken Francese

Boneless breast of chicken, dipped in egg, sautéed in olive oil, lemon, butter, white wine

Veal Sorrentina

Sautéed veal scallopini, topped with sliced baby eggplant, prosciutto & melted mozzarella cheese. Lightly baked with a touch of fresh plum tomato.

Rigatoni alla Vodka

Rigatoni pasta with baby shrimp, broccoli florets, plum tomato & a touch of cream

White Sea Bass Capri

Fresh fillet broiled with artichoke hearts, fresh tomato, roasted garlic & white wine

Salmon Sophia

Broiled fillet of Norwegian Salmon, served with a side of Dijonnaise sauce & fresh lemon wedge

Eggplant Rollatini

*Eggplant slices, dipped in egg, sautéed & rolled with ricotta, mozzarella cheese & prosciutto, baked & topped with a light tomato sauce.
(Available without prosciutto)*

All entrées are served with potato & vegetable du jour (except pasta courses)

Includes decorated occasion cake or individual house dessert

Fresh brewed regular & decaffeinated coffee, tea, soft drinks, (champagne punch & mimosas 3hrs)

Luncheon \$40.00 per person (plus 8.625% tax)
Gratuity (at your own discretion – recommended 20%)
\$400 Deposit required for reservation



Classico

Classic Cold Display

Self served station with an assortment of imported & domestic cheese, chilled fresh vegetable crudités & fine dips, accompanied by assorted English crackers

Guest Choice of Salad

Garden or Caesar

Host Choice of Four Entrees

Chicken Paillard

Fresh boneless breast of chicken pounded & grilled with a touch of salt, pepper & fresh squeezed lemon

Chicken Marsala

Boneless breast of chicken sautéed with fresh mushrooms, marsala wine & a touch of butter

Chicken Francese

Boneless breast of chicken, dipped in egg, sautéed in olive oil, lemon, butter & white wine

Penne Ortolana

Seasonal garden vegetables tossed with plum tomato, roasted garlic & extra virgin olive oil

Rigatoni alla Vodka

Rigatoni pasta with baby shrimp, broccoli florets, plum tomato & a touch of cream

White Sea Bass Oregana

Fresh fillet topped with seasoned Italian breadcrumbs, in a lemon & white wine sauce

Shrimp Scampi

Shrimp in a scampi sauce served with vegetable du jour

Salmon alla Dijonnaise +\$2.00

Broiled fillet of Norwegian Salmon, served with a side of Dijonnaise sauce & lemon wedge

All entrées are served with potato & vegetable du jour (except pasta courses)

Includes decorated occasion cake or individual house dessert

Fresh brewed regular & decaffeinated coffee, tea & soft drinks

Includes Hosts Choice of Unlimited Champagne Punch or Mimosas (3hrs)

Bloody Marys +\$3.00 pp • Sangria +\$3.00 pp • Choose Both +\$5.00

Champagne Toast with Fresh Strawberries +\$2.00 pp

Upgrades

“House” Red & White Wines +\$10.00 pp • “Premium” Red & White Wines +\$16.00 pp

“House” Wines & Imported & Domestic Beer +\$14.00 pp • “Premium” Wines & Beer +\$18.00 pp

Unlimited Open Bar +\$21.00 pp

Luncheon \$37.00 per person (plus 8.625% tax)
Gratuity (at your own discretion – recommended 20%)
\$400 Deposit required for reservation



Plated Brunch Menu

Family Style

Muffins, Danishes, & Fresh Sliced Fruit

Host Choice of Five Entrées

Cranberry French Toast

Classic Homemade Pancakes

Banana Nutella Crepes

Two Scrambled Eggs

Served with bacon or sausage & toast

Steak & Eggs +\$3.00

8 oz. sirloin steak with 2 scrambled eggs & toast

Seventh Street Salad

Spinach & arugula with sliced mangos, gorgonzola cheese, toasted walnuts & cranberries. Tossed in a sesame dressing & topped with grilled chicken

} Choice of bacon
or sausage

Chicken Francese

Boneless breast of chicken, dipped in egg, sautéed in olive oil, lemon, butter & white wine. Served with potato & vegetable du jour.

Penne alla Vodka

With baby shrimp, broccoli florets, plum tomato & a touch of cream

White Sea Bass Oreganata

Fresh fillet topped with seasoned Italian breadcrumbs, in a lemon & white wine sauce. Served with potato & vegetable du jour.

Eggplant Rollatini

Eggplant slices, dipped in egg, sautéed & rolled with ricotta, mozzarella cheese & prosciutto, baked & topped with a light tomato sauce. Served with a side of pasta. (Available without prosciutto)

**Includes decorated occasion cake or individual house dessert
Fresh brewed regular & decaffeinated coffee, tea & soft drinks**

Includes Hosts Choice of Unlimited Champagne Punch or Mimosas

Bloody Marys +\$3.00 pp • Sangria +\$3.00 pp • Choose Both +\$5.00

Champagne Toast with Fresh Strawberries +\$2.00 pp

Upgrades

“House” Red & White Wines +\$10.00 pp • “Premium” Red & White Wines +\$16.00 pp

“House” Wines & Imported & Domestic Beer +\$14.00 pp • “Premium” Wines & Beer +\$18.00 pp

Unlimited Open Bar +\$21.00 pp

\$35.00 per person (plus 8.625% tax)

Gratuuity (at your own discretion – recommended 20%)

\$400 Deposit required for reservation



Children's Menu

Once you have reached your adult guarantee, then the children (12 & under) have their own choice menu, as follows:

Entrées

Chicken fingers & french fries

8" Cheese pizza

Pasta with tomato sauce & meatballs

Cheese ravioli with tomato sauce

\$18.00, plus tax & gratuity

If children choose from the adult menu, it will be included in the adult total



Beverage Bar

Prices based on 3 hour party

	<i>Daytime</i> <small>(Per Person)</small>	<i>Evening</i> <small>(Per Person)</small>	<i>Per Bottle</i>
Unlimited House Red & White Wines	\$10.00.....	\$14.00.....	\$20.00
<i>Extra Hour</i>	\$3.00.....	\$4.00	
Unlimited Premium Red & White Wines	\$16.00.....	\$18.00.....	\$35.00
<i>Extra Hour</i>	\$5.00.....	\$6.00	
Unlimited House Wines & Imported & Domestic Beers	\$14.00.....	\$16.00	
<i>Extra Hour</i>	\$4.00.....	\$5.00	
Premium Wine & Beer	\$18.00.....	\$20.00	
<i>Extra Hour</i>	\$6.00.....	\$7.00	
Unlimited Open Bar • Includes Premium Wines	\$21.00.....	\$24.00	
<i>Extra Hour</i>	\$7.00.....	\$8.00	

Sangria +\$3.00 per person

Bloody Marys +\$3.00 per person

Mimosas +\$3.00 per person

Choose Two +\$5.00 per person • **Choose Three** +\$7.00 per person

Other Options:

Bar Tab: Drinks served are paid by host

Cash Bar: Guests pay per drink