

Executive Dinner Menu



--Choice of Appetizer--

Served Family Style at an additional \$5.00 per person:

Hot Antipasto

Eggplant rollatini, Black Mussels,
Shrimp Oreganata, Baked Clams
Stuffed Mushrooms

-or-

Cold Antipasto

Assorted Cold Cuts and Domestic
and Imported Cheeses, Lettuce
Roasted Peppers, Black Olives

-Included-

Buffet Style Classic Cold Display Platter with an assortment of imported & domestic cheeses, chilled crudites, and fine dips, accompanied by English crackers, also on Platter, Hot Hors D'oeuvres (Sicilian Brick Oven Pizza, Cocktail Franks, Rice Balls)

Choice of Salad--

Traditional Caesar –or- Fresh Garden

Choice of “Three” Entrees

All Entrees Served with Potato and Vegetable Du Jour

White Sea Bass Oreganata

*fresh fillet topped with seasoned Italian
breadcrumbs, in a lemon, white wine sauce*

Veal Marsala

*milk fed baby veal with fresh
mushrooms, in a marsala white wine
and butter sauce*

Chicken Francese

*boneless breast of chicken dipped in egg
batter and sautéed in olive oil, white wine,
lemon, butter sauce*

Poulet Mignon

*6 oz. sliced Filet and 6 oz. chicken
breast in a champignon sauce*

Salmon alla Sofia

*grilled fillet of Norwegian salmon served with
wedge & dijonaise sauce*

Seafood Risotto

*Arborio rice with calamari, black
mussels, scallops and clams
(no shells)*

- Decorated Occasion Cake— - or-

Assorted Cookies and Fresh Fruit Platters

Fresh Brewed Regular & Decaffeinated coffees, Teas & Soft Drinks

*****Price- \$45.00 per person**

Add a Pasta Course for \$7.00 per person

-plus- 8.625% Tax + 20% Gratuity

\$400.00 Deposit required for Reservation

Five Star Dinner Menu

(4 Hour Party)

Cocktail Hour

A Buffet Style Classic Cold Display with an assortment of imported & domestic cheeses, chilled fresh vegetable crudites, fine dips, and assorted English crackers

Plus:

Served Family Style at the table:

Hot Antipasto

*Eggplant rollatini, Black Mussels,
Shrimp Oreganata, Baked Clams
Stuffed Mushrooms*

Choice of Pasta

Rigatoni alla Vodka

*served with baby shrimp
Broccoli florets, fresh tomato
and a touch of cream*

Penne Filetto

*Fresh tomato, onion, prosciutto,
and basil*

-- Choice of Salad--

Traditional Caesar - Fresh Garden - Greek with Feta Cheese

Choice of Four (4) Entrees

All Entrees Served with Potato and Vegetable Du Jour

Bistecca Casalinga

*grilled aged New York Sirloin Steak
accompanied by our homemade
homemade mushroom sauce*

Chicken Francese

*boneless breast of chicken dipped in egg
batter, sautéed in olive oil, white wine,
lemon and butter sauce*

White Sea Bass Oreganata

*fresh fillet topped with seasoned Italian
breadcrumbs, in a lemon, white wine
sauce*

Veal Piccata

*slices of milk fed veal sautéed with white
wine, lemon & butter sauce topped with
baby artichokes*

Salmon alla Sofia

*grilled fillet of Norwegian Salmon
served with lemon wedge & Dijonaise Sauce*

Veal Marsala

*milk fed baby veal with fresh mushrooms
in a Marsala white wine sauce*

Chateau Briand

*Slices of Centercut Filet Mignon
Champignon Sauce*

Shrimp Francese

*Dipped in egg batter and sautéed
with fresh lemon, butter, white wine
sauce*

- Decorated Occasion Cake—or—

Assorted Cookies and Fresh Fruit Platters

Fresh Brewed Regular & Decaffeinated coffees, Teas & Soft Drinks

\$60.00 Per Person

plus 8.625% Tax, and 20% Gratuity

\$400.00 Deposit required for your Reservation

Children's Menu

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

Entrees

Chicken fingers & French fries

10" Cheese pizza

Pasta with tomato sauce & meatballs

Cheese ravioli with tomato sauce

Half price, 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

	Daytime <i>(Per Person)</i>	Evening <i>(Per Person)</i>
Unlimited House Red & White Wines	\$10.00	\$12.00
<i>Extra Hour</i>	\$5.00	\$5.00
Unlimited House Wines & Imported & Domestic Beers	\$15.00	\$19.00
<i>Extra Hour</i>	\$6.00	\$6.00
Unlimited Open Bar	\$20.00	\$24.00
<i>Extra Hour</i>	\$7.00	\$7.00

Options:

Bar Tab: Drinks Served are paid by host

Cash Bar: Guests pay per drink

Bartender Charge: \$200.00

Private Party Information

Making Changes

If you will be making changes on your original contract, regarding menu, cake changes, liquor changes, table amount changes, etc., kindly call us at least two (2) weeks prior to your event date.

Final Count & Seating

Please call with your FINAL COUNT on the MONDAY before your event, between the hours of 9am to 1pm and ask for a Manager. Also advise if you will be having ASSIGNED, we would need to know the table number and the amount of persons on each table. Also indicate if you will need a HIGH CHAIR on the table. If you need help with this, please call.

Entertainment and Decorations

No Entertainment is permissible for parties, also please do not put confetti on the tables, or large center pieces, as they take up too much room on the table. If you are having flowers or balloons delivered directly to us, please have them call us before they arrive, so that we can advise them what time is the best for delivery. They can not arrive without prior notice. We do not have ample space to store these items. If you plan on arriving early to decorate, kindly advise us the time you wish to arrive, and how many persons will be arriving with you.

Handicap Accessable & Parking

The Victorian Room, in our lower level is NOT handicapped accessible, there are stairs only. The Bathrooms are on the same floor, directly outside of the Victorian Room. Regarding the PARKING signs in the Rear parking lot, that indicates that the lot is restricted to either 1 hour or hour parking areas, Monday through Friday. Please be advised that on Friday evenings they stop coming around to check after 4pm. On Saturdays and Sundays, they do not come around at all.

If you have any questions, please do not hesitate to call one of our Managers, it will be our pleasure to speak with you.

We look forward to helping you host a successful party.

Sincerely,

The Management Staff