Executive Dinner Menu

Cold Antipasto Table

Buffet Style Platters of Assorted Cold Cuts, Imported & Domestic Cheeses
Roasted red peppers, Black olives and Fresh mozzarella & tomatoes
Chilled Vegetable Crudité and fine dips accompanied by English crackers & assorted bread

Hot Antipasto

Eggplant Rollatini, Black Mussels, Shrimp Oreganata, Baked Clams, & Stuffed Mushrooms
Served Family Style at the table

Choice of Salad:

Fresh Garden ~ or ~ Traditional Caesar

Choice of Four 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 & butter sauce

Chicken Francese
Boneless Breast of Chicken dipped in egg batter & 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 a lemon wedge & Dijonnaise sauce

Jumbo Shrimp Marinara
Pan-sautéed with fresh tomato, garlic & fresh herb

Choice of Dessert:

Decorated Occasion Cake *~ or ~* ***Assorted Cookies & Fresh Fruit Platters***

Fresh Brewed Regular & Decaffeinated Coffees, Teas & Soft Drinks

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$400.00 Deposit required for Reservation

****May add additional Pasta Course****