

# Capri Lunch Menu

## Classic Cold Display

*Imported & domestic cheeses, chilled vegetable crudité and fine dips  
accompanied by English crackers*

## Choice of One Appetizer:

### **Mozzarella Caprese**

*Fresh Homemade Mozzarella paired with sliced Tomato & Basil, drizzled with Extra Virgin Olive Oil*

### **Terra e' Mare**

*Sautéed Shrimp, Cannellini Beans, Extra Virgin Olive Oil & fresh Lemon*

### **Sliced Honeydew & Fresh Berries**

*Sliced Honeydew Melon with seasonal Strawberries and Blueberries*

## Host's Choice of Salad:

*Fresh Garden or Traditional Caesar*

## Choice of Six Entrees:

*All Entrees Served with Potato and Vegetable Du Jour*

### **White Sea Bass Capri**

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

### **Veal Sorrentino**

*Sautéed & topped with sliced baby eggplant,  
prosciutto & melted mozzarella cheese, lightly  
baked with a touch of fresh plum tomato*

### **Chicken Francese**

*Breast of chicken, dipped in egg batter &  
sautéed in olive oil, white wine, lemon,  
butter sauce*

### **Rigatoni alla Vodka**

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

### **Salmon alla Sofia**

*Grilled fillet of Norwegian Salmon served  
with a lemon wedge & Dijonnaise sauce*

### **Eggplant Rollatini**

*Eggplant slices, dipped in egg, sautéed &  
rolled with ricotta & mozzarella cheese, baked  
& topped with a light tomato sauce  
Served with a side of pasta*

## Choice of Dessert:

*Decorated Occasion Cake*

*Assorted Cookies or Fresh Fruit Platters*

*\*Unlimited Fresh Brewed Regular & Decaffeinated Coffees, Teas & Soft Drinks Included\**

**\$47.00 per person**

*Plus 8.625% tax and 20% gratuity*

*\*\$400.00 Deposit required for Reservation\**

**Combine an UNLIMITED amount of TWO signature brunch drinks or RED & WHITE  
wines to this package for a total of \$55.00 per person**

*\* Mimosa ~ Bellini ~ Bloody Marys ~ Champagne Punch \**