

Executive Dinner Menu #2

Hot Antipasto

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

Choice of Pasta:

Rigatoni alla Vodka or Penne Pomodoro

Choice of Salad:

Fresh Garden or Traditional Caesar

Choice of Six 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-sauteed with fresh tomato,
garlic, & fresh herb*

Choice of Dessert:

*Decorated Occasion Cake
Assorted Cookies or Fresh Fruit Platters*

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

\$58.00 per person

Plus 8.625% tax and 20% gratuity

\$400.00 Deposit required for Reservation