

# Five Star Menu

## Cold Antipasto

*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 breads ~ Either Buffet style platters or family style platters on each table*

## 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 or Greek with Feta Cheese*

## 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*

### Shrimp Francese

*Dipped in egg batter & sautéed in olive oil, white wine, lemon, butter sauce*

### Chateau Briand

*Slices of center cut filet mignon in a champignon sauce*

### Salmon alla Sofia

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

### Prime Filet Mignon

*8 oz. Broiled filet mignon in a mushroom sauce*

## Choice of Dessert:

*Decorated Occasion Cake  
Assorted Cookies or Fresh Fruit Platters*

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

**\$70.00 per person**

*Plus 8.625% tax and 20% gratuity*

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