

Hampton Dinner Menu

Host's Choice of Appetizer:

Shrimp Cocktail
4 Shrimp served with fresh
lemon & cocktail sauce

OR

Mozzarella Caprese
Fresh Homemade Mozzarella
paired with sliced tomato & basil,
drizzled with extra virgin olive oil

Host's Choice of Pasta:

Rigatoni alla Vodka

OR

Penne Pomodoro

Host's 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

Chicken Francese
Boneless breast of chicken dipped in
egg batter & sautéed in olive oil,
white wine, lemon, butter sauce

Chateau Briand
Slices of center-cut filet mignon with
a champignon sauce

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

Shrimp Francese
Dipped in egg batter and sautéed in
olive oil, lemon, butter & white wine

Family Style Platters of Assorted House Desserts or Fresh Fruit

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

\$52.00 per person

Plus 8.625% tax and 20% gratuity

\$400.00 Deposit required for Reservation