

Executive Dinner Menu #2

Hot Antipasto

Eggplant Rollatini, Black Mussels, Shrimp Oreganata, Baked Clams, & Stuffed Mushrooms

** family-style; platters at each table **

~ or ~

Fritto Misto di Mare

Pan-Fried Jumbo Shrimp, Bay Scallops & Calamari

Served with Marinara Sauce, spicy on request

** family-style; platters at each table **

Host's Choice of Pasta

Penne Pomodoro ~ or ~ Rigatoni alla Vodka

Host's Choice of Salad

Fresh Garden ~ or ~ Traditional Caesar

Guest's Choice of Six Entrees

All Entrees Served with Potato & Vegetable Du Jour

Salmon Sofia

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

White Sea Bass Oreganata

*Fresh fillet topped with seasoned Italian
Breadcrumbs, in a Lemon, White Wine
sauce*

Chicken Francese

*Boneless Breast of Chicken dipped in egg
batter & sautéed in Olive Oil,
White Wine, Lemon, Butter sauce*

Jumbo Shrimp Marinara

*Pan-sauteed with fresh Tomato, Garlic,
& fresh herbs*

Veal Marsala

*Milk-Fed Baby Veal
with fresh Mushrooms
in a Marsala White Wine & Butter sauce*

Poulet Mignon

*6 oz. sliced Filet and 6 oz. Chicken
Breast in a Champignon sauce*

Host's Choice of Dessert

Assorted House Desserts ~ or ~ Fresh Fruit Platters ~ or ~ Decorated Occasion Cake

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

*Alcohol Packages Priced Separately
Please Call for Details*