

Five Star Menu

Cold Antipasto

Prosciutto & Assorted Cold Cuts, Provolone & Assorted Cheeses, Roasted Red Peppers, Black Olives, Fresh Sliced Tomatoes, & Mixed Greens

Served with our House Dressing

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

&

Hot Antipasto

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

** 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 ~ or ~ Greek with Feta Cheese

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*

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*

Prime Filet Mignon

*8 oz. Broiled Filet Mignon
in a Mushroom 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