

Capri Lunch Menu

Charcuterie Table

*Cured Meats, Imported & Domestic Cheeses, Fruits & Berries, Nuts,
Fresh House-Made Garlic Breadsticks, Vegetable Crudité & Dip*

Host's Choice of Appetizer

Mozzarella Caprese

Fresh Homemade Mozzarella, paired with sliced vine-ripe Tomato & Basil, drizzled with Extra Virgin Olive Oil

OR

Shrimp Cocktail

Four Jumbo Shrimp, served with Cocktail Sauce & Lemon wedge

Host's Choice of Salad

Fresh Garden ~ or ~ Traditional Caesar

Guest's Choice of Six Entrees

All Fish & Chicken Entrees served with Potato & Vegetable of the day

Salmon Sofia

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

White Sea Bass Capri

*Fresh fillet broiled with Artichoke Hearts,
Fresh Tomato, Roasted Garlic & White Wine*

Chicken Francese

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

Veal Sorrentino

*Sautéed & topped with Sliced Baby Eggplant,
Prosciutto & melted Mozzarella Cheese,
lightly baked with a touch of
fresh Plum Tomato*

Rigatoni alla Vodka

*With Baby Shrimp, Broccoli florets,
Plum Tomato & a touch of Cream*

Eggplant Rollatini

*Eggplant slices, dipped in egg, sautéed &
rolled with Ricotta & Mozzarella Cheese,
baked & topped with a light Tomato Sauce
Served with a side of Pasta*

Host's Choice of Dessert

Decorated Occasion Cake ~ or ~ Fresh Fruit Platters

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

Host's Choice of Unlimited Alcohol Package, included in price:

House Red & White Wines

or TWO signature Brunch Drinks

*Mimosa ~ Bellini ~ Bloody Mary ~ Champagne Punch **