

Catering Menu #1 \$31.95

(Choice Of One)

Mixed Green Salad

Masculine, Onions, Tomato, Carrots & Balsamic Dressing.

Classic Caesar Salad

Baby Romaine Hearts, Focaccia Croutons, Parmesan.

Pasta

Rigatoni Pomodoro

Entrees

(Choice Of Three)

Orecchiette Con Broccoli Rabe & Sausage

Small Ear Shape Pasta, Broccoli Rabe, Sausage, Roasted Garlic & Toasted Bread Crumbs.

Filet Of Sole Fiorentino

Over Spinach In A Lemon & White Wine Sauce.

Eggplant Parmigiana

Lightly Breaded Eggplant Made With Fresh Tomato Sauce Topped With Mozzarella Cheese.

Chicken Cardinale

Pan Seared Chicken, White Wine, Garlic, Peppers, Artichoke Hearts & Sundried Tomatoes, Pan Fried Potatoes.

Chicken Parmigiana

Breaded Chicken Cutlet, Fresh Tomato Sauce & Melted Mozzarella Over Linguini.

Catering Menu #2 \$37.95

Antipasto (Choice Of Three)

Little Neck Clams—Oregonata, Casino, Or Steamed In Garlic Broth.

Crispy Risotto Croquettes - Roasted Pepper Coulis.

Maryland Crabcakes - Chilpolte Remoulade.

Antipasto Alla Italiana—Prosciutto, Sopresseta, Copicola, Pecorino, Olives, Roasted Peppers & Artichoke..

Eggplant Rollatini - Stuffed With Ricotta And Spinach, Tomato Sauce.

Crispy Calamari - Spicy Tomato Sauce & Garlic Aioli.

Homemade Mini Meatballs - Vodka Or Pomodoro Sauce.

Salad (Choice Of One)

Mixed Green Salad —Masculine, Onions, Tomato, Carrots, Balsamic Dressing.

Classic Caesar - Baby Romaine Hearts, Focaccia Croutons, Parmesan, Creamy Dressing.

Pasta (Choice Of One)

Penne Alla Vodka - Pancetta, Shallots, Creamy Tomato Sauce.

Rigatoni Bolognese —Served In Fresh Bolognese Sauce.

Entrees (Choice Of Three)

Chicken Cardinale

Pan Seared Chicken, White Wine, Garlic, Peppers, Artichoke Hearts & Sundried Tomatoes, Pan Fried Potatoes.

Chicken Parmigiana

Breaded Chicken Cutlet, Fresh Tomato Sauce & Melted Mozzarella

Grilled Salmon Filet

Vegetables, Balsamic Reduction.

Sole Fiorentino

Over Spinach In A Lemon & White Wine Sauce.

Veal Saltimbuca

Medallions Of Veal With Prosciutto, Sage & White Wine.

Grilled Marinated Hanger Steak

With Barolo Wine Mushroom Sauce.

Pork Tenderloin

Pan Seared With Light Spicy Cherry Peppers Vinegar Sauce

Catering Menu #3 \$49.95

Antipasto (Choice Of Three)

Little Neck Clams

Oregonata, Casino, Or Steamed In Garlic Broth.

Cold Seafood Salad — Mussels, Clams, Shrimp, Calamari.

Crispy Risotto Croquettes - Roasted Pepper Coulis.

Maryland Crabcakes - Chilpolte Remoulade.

Eggplant Rollatini - Ricotta & Spinach, Tomato Sauce.

Crispy Calamari Spicy Tomato Sauce & Garlic Aioli.

Jumbo Shrimp Cocktail Platter — Spicy Cocktail Sauce.

Smoked Salmon Rollups —With Cream Cheese & Chives

Home Made Mini Meatballs — Pomodoro Sauce

Salad (Choice Of One)

Mixed Green Salad —Masculine, Onions, Tomato, Carrots, Balsamic Dressing.

Classic Caesar - Baby Romaine Hearts, Focaccia Croutons, Parmesan, Creamy Dressing.

Pasta (Choice Of One)

Penne Alla Vodka - Pancetta, Shallots, Creamy Tomato Sauce.

Rigatoni Bolognese —Served In Fresh Bolognese Sauce.

Homemade Lobster Ravioli Oyster Mushrooms & Lobster Sauce.

SECONDI

(Choice Of Four Entrees)

Grilled Salmon Filet

Grilled Vegetables.

Swordfish Provencal

Pan Seared With Fresh Tomato, Capers, Olives, White Wine Sauce.

Stuffed Shrimp

Crabmeat, Vegetables Rice, Sauteed Spinach & Shrimp Garlic Sauce.

Chicken Cardinale

Pan Seared Chicken, White Wine, Garlic, Peppers, Artichoke Hearts & Sundried Tomatoes, Pan Fried Potatoes.

Oven Roasted Half Duck

Wild Blueberry Sauce, Rice and Vegetables

Veal Saltimbuca

Medallions Of Veal With Prosciutto, Sage & White Wine.

Sirloin Steak (14oz)

Pan Seared In A Cognac Shallots Demi Glaze Sauce.

Herb Crusted Rack Of Lamb

Rosemary-Dijon Demi Glace.

**Lunch Catering Menu #1 \$22.97
(Monday - Friday)**

**Primi
(Choice Of One Or Two Family Style)**

• **Mussels Posillipo** — White Or Red Sauce.

• **Eggplant Rollatini**

Stuffed With Ricotta & Spinach, Tomato Sauce.

• **Mixed Green Salad**

Masculine, Onions, Tomato, Carrots & Balsamic Dressing.

• **Classic Caesar Salad**

Baby Romaine Hearts, Focaccia Croutons, Parmesan.

**Secondi
(Choice Of Three)**

Penne Alla Vodka

Pancetta, Shallots, Creamy Tomato Sauce.

Orecchiette Con Broccoli Rabe & Sausage

Small Ear Shape Pasta, Broccoli Rabe, Sausage, Roasted
Garlic & Toasted Bread Crumbs.

Chicken Alla Insalata

Breaded Breast Of Chicken With Arugula, Cherry
Tomatoes, Fresh Mozzarella, Capers, Cucumber, Red Onion
In A Balsamic Dressing.

Chicken Parmigiana

Breaded Chicken Cutlet, Fresh Tomato Sauce & Melted
Mozzarella Over Linguini.

Chicken Cardinale

Pan Seared Chicken, White Wine, Garlic, Peppers,
Artichoke Hearts & Sundried Tomatoes, Pan Fried
Potatoes.

Filet Of Sole Fiorentino

Over Spinach In A Lemon & White Wine Sauce.

All The Menus Includes Coffee, Tea, Dessert Or Fruits.

For Bar:

**Bar Tab --- Price According To
Consumption.**

Wine, Beer & Soda --- \$ 15.00

Open Bar --- \$ 20.00

Champagne Punch --- \$ 7.00

**All Bar Packages Based On A 3- Hour Party,
Additional \$5.00 Per Person Per Hour Will
Be Added On All Liquor Packages.**

Contract & Payment Policy

- 25% non refundable deposit due on contract.
- Menu & Final guest count due one week prior to party.
- Final payment based on final guest count.
- Final balance due day of occasion.
- Sales tax & 20% gratuity added to all package totals

**We Are Happy To Offer Additional Services To
Personalized Your Event:
Live Music ★ Dj's ★ Flowers ★ Baloons ★ Etc.**