

# Sit Down Dinner

## Package Includes

4-Hour Room Rental – Your Choice of Napkin & Tablecloth Linen Colors  
Fountain Soda – American Coffee & Tea

## Mediterranean Table

Upon arrival you will enjoy a beautiful assortment of Cheeses, Grilled Marinated vegetables, sliced Italian meats, roasted red peppers, house made marinated mushrooms, artichoke hearts, assorted bruschetta's with crostinis, Crackers & Fresh fruit

## *Dinner Service*

### FIRST COURSE

- Select ONE -

Mixed Baby Green Salad – *Assorted Baby Greens, Garden Vegetables, Balsamic Vinaigrette*  
Baby Spinach Salad – *Candied Walnuts, Gorgonzola Cheese, Asian Apple, Pommerey Mustard Vinaigrette*  
House Caesar Salad – *Chopped Romaine, Shaved Parmesan, Garlic Croutons, Housemade Caesar Dressing*

### PASTA COURSE

- Select ONE -

Penne with House Sauce, Marinara or Alla Vodka  
Farfalle Primavera  
Cavatelli with Broccoli, Tomato Garlic & Olive Oil

### ENTRÉE COURSE

- Select FOUR -

**Stuffed Chicken Breast** – *Honey Brined, Stuffed with Prosciutto, Spinach & Asiago Cheese, Lemon Chicken Jus*  
**Chicken Francese** – *Lightly Egg-Battered and Sautéed Chicken Breast, Lemon White Wine Butter*  
**Chicken Marsala** – *Pan Roasted Chicken Breast, Sautéed Mushrooms, Marsala Wine Sauce*  
**Chicken Madeira** – *Topped with Roasted Red peppers, Asparagus & Provolone Cheese, Madeira Wine Sauce*  
**Pork Loin LBV** ~ *Stuffed With Spinach, Roasted Peppers, Mozzarella Cheese, Brandy Demi-Glace*  
**Slow Roasted Prime Rib of Beef** – *Mushroom Demi-Glace*  
**Salmon Teggianese** – *Sautéed Escarole, White Bean, Tomato, Salsa Verde*  
**Stuffed Filet Of Sole** - *Crabmeat & Spinach Stuffing, White Wine Butter Sauce*  
**Eggplant Parmesan** - *House Made Layered With Marinara & Mozzarella*

**All Entrees Served with Vegetables & Potatoes**

## *Dessert*

- Select ONE -

Vanilla Ice Cream Sundaes  
Italian Gelato  
Sheet Cake