



# Sit Down Dinner

## Package Includes

5-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 Imported & Domestic Cheeses, Grilled Marinated Vegetables, Sliced Italian Meats, Housemade & Marinated Antipasto (*Roasted Red Peppers, Mushrooms, Artichoke Hearts & Olives*), Assorted Bruschetta's with Crostini, Crisp Vegetable Crudités with Dip and Sliced Fresh Fruit Platters

## HOT CHAFFERED HORS D' OEUVRES

- Select FOUR -

Sautéed Calamari Fri Diablo	Housemade Italian Meatballs
Fried Calamari with Marinara Sauce	Chicken Teriyaki or BBQ Spring Rolls
Grilled Italian Sausage & Broccoli Rabe	Chicken Satay with Asian Dipping Sauce
Zuppa Di Mussels with Garlic White Sauce	Sautéed Broccoli Rabe – Olive Oil & Garlic
Spinach & Seafood Stuffed Baby Mushrooms	Homemade Fried Mozzarella with Marinara Sauce
Sautéed Escarole & White Beans – Olive Oil & Garlic	Clams Casino –Baked with Bacon, Peppers & Onions
Eggplant Rollatini with Ricotta Stuffing & Marinara Sauce	

## *Dinner Service*

### FIRST COURSE

- Select ONE -

Mixed Baby Green Salad – *Assorted Baby Greens, 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 -

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

### ENTRÉES

- Select THREE -

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 – *Roasted Red peppers, Asparagus & Provolone Cheese, Madeira Wine Sauce*  
Stuffed Chicken Breast – *Honey Brined, Stuffed with Prosciutto, Spinach & Asiago Cheese, Lemon Chicken Jus*  
Roasted Pork Loin – *Garlic Rosemary Rub, Traditional Gravy*  
Slow Roasted Prime Rib of Beef – *with Mushroom Demi-Glace*  
Salmon Teggainese – *Sautéed Escarole, White Bean, Tomato, Salsa Verde*  
Baked Stuffed Shrimp – *Three Jumbo Shrimp, Crabmeat Stuffing, White Wine Butter Sauce*  
Stuffed Filet of Sole – *Crabmeat & Spinach Stuffing, White Wine Butter Sauce*

**All Entrees Served with V egetables & Potatoes**

## *Dessert*

- Select ONE -

Sheet Cake      Vanilla Ice Cream Sundaes      Italian Gelato

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