



Plated Sit Down

Package Includes

4 or 5 Hour Ballroom Rental – Choice of Napkin & Tablecloth Linen Colors
American Coffee & Tea – Fountain Soda – 50 Adult Guest Minimum

Mediterranean Table

Imported & Domestic Cheeses, Grilled Marinated Vegetables, Sliced Italian Meats,
House-Made Antipasto Mix (Roasted Red Peppers, Mushrooms, Artichoke Hearts, & Olives),
Assorted Bruschetta with Crostini, Crisp Vegetable Crudité with Dip, and Sliced Fresh Fruit Platters

First Course

Choice of One ~ Served with Freshly Baked Dinner Rolls & Butter

Baby Spinach Salad - Candied Walnuts, Gorgonzola Cheese & Asian Apple, Pommery Mustard Vinaigrette
Caesar Salad - Hearts of Romaine, House Made Caesar Dressing, Garnished with Garlic Croutons & Shaved Parmesan
Mixed Baby Green Salad - Assorted Baby Greens with Garden Vegetables, Balsamic Reduction

Pasta Course

Choice of One Pasta with Selection of Sauce

Penne – Rigatoni – Farfalle – Cavatelli

Sauce Selections

Alla Vodka - Sautéed Tomato, Prosciutto & Mushrooms, finished with Vodka & a Touch of Cream
Filetto Di Pomodoro - “Chunky” Plum Tomato Sauce with Onions, finished with Fresh Basil
Bolognese – Slow Braised Ground Beef with Tomato and a Touch of Cream
Marinara - Vegetarian Tomato Sauce with Fresh Basil

Entree Course

Choice of Three ~ Served with Vegetable and Potato

Stuffed Chicken Breast (GF)

Pan Seared Frenched Breast Stuffed with Prosciutto, Spinach & Asiago Cheese, Lemon Chicken Jus

Chicken Marsala (GF)

Pan Seared Frenched Breast, Marsala Mushroom Sauce

Chicken Florentine

Pan Seared French Breast with Fresh Sautéed Spinach, & Lemon Butter Sauce

Slow Roasted Prime Rib of Beef (GF)

Wild Mushroom Demi-Glace

Grilled New York Strip (GF)

Wild Mushroom Demi-Glace

Salmon Teggianese

Sautéed Escarole, White Bean, Tomato, Crispy Fried Onion Straws, Salsa Verde

Stuffed Filet of Sole

Crabmeat & Spinach Stuffing, White Wine Butter Sauce

Dessert Course

Choice of One

Sheet Cake

*Cut and Served
Individually to Guests*

Ice Cream Sundae Station

*Vanilla & Chocolate Ice Cream
With all the Trimmings Made Custom by Guests*

Gelato Cart

*Chef's Selection of Six Delectable
Imported Italian Gelato Flavors*