

Premium open bar

One hour \$20

Two hours \$30

Three hours \$40

Hors d'oeuvres List

Classic Bruschetta \$2.00 Per Person



Baked clams \$2.00



Shrimp cocktail \$4.00



Fried calamari \$2.00



Pizza Bites \$2.00



Smoked Salmon on Toast \$2.00



Chicken Skewers & BBQ \$2.00



Steak Skewers & BBQ \$3.00



Mozzarella Sticks \$2.00



Mini Meatballs \$2.00





MENU 4

\$90

(Includes 3 hours Premium Open Bar)

APPTTEIZER FAMILY STYLE

CAPRESSE DI BUFFALO

Fresh Buffalo Mozzarella, tomato, organic basil

MELANZANE DI ROLLATINI

Rolled thin slice of eggplant, stuffed with ricotta cheese served on a light pink sauce

CARCIOFI FUNGHI

Sautéed Baby Artichokes and Wild Mushrooms with Olives, Capers, Garlic and Radicchio

CALAMARI FRITTI

Fried calamari with spicy marinara sauce

SECOND COURSE

(INDIVIDUAL)

Rigatoni Lamb Ragu (Bolognese Style)

MAIN COURSE CHOICE OF:

POLLO SCARPARELLO

Chicken breast, cherry peppers, Italian sausage, white wine lemon sauce, side of roasted potatoes

SALMON AL FORNO

Broiled Atlantic Salmon, white wine, lemon, capers, broccoli & potatoes

VEAL SCALOPPINE AL MARSALA

Slices of veal, mushroom marsala wine sauce, broccoli & potatoes

FILETTO ALLA GRIGLIA

Grilled 8oz Filet Mignon, sauteed wild mushrooms, broccoli & potatoes

VEGETARIAN OPTION

TBD

FOURTH COURSE:

(INDIVIDUAL DESSERT)

Coffee & Tea

NY style Cheese Cake - Chocolate Mousse Cake

- Tiramisu -

