

Wedding Menu #1

3 COURSE SIT-DOWN DINNER

(Choose 3 to 4 items)

Lasagna With Meat

Penne Vodka

Penne Vodka With Chicken

Eggplant Parmigiana

Chicken Marsala

(Chicken Breast in a Marsalis wine & Mushroom Sauce w Linguine)

Shrimp Fettucine Alfredo

(Shrimp & Pasta in a creamy white sauce)

Stuffed Pork Chops

(Two 6oz pork chops stuffed with apple, cranberry, raisin & walnut)

Chicken Cacciatore

(Chicken breast with onions, mushrooms & peppers in a marinara sauce)

Sliced Sirloin With Mushroom Sauce

(London Broil Style Sliced Sirloin & Mashed Potatoes)

All entrees served with homemade bread & butter, coffee, tea, and soda
All entrees served with your choice of baked potato, mashed potato, rice pilaf, or
pasta

\$21.95 Plus Tax & Gratuity (Per Person)

Wedding Menu #2

FOUR COURSE SIT-DOWN DINNER

(Choose 3 to 4 Entrees)

Ziti Marinara & House Mixed Salad*

Prime Rib of Beef
Slow Roasted Prime Rib of Beef Au Jus

Sweet Basil House Steak
12oz Top Sirloin Steak Char-Broiled To Your Taste

Chicken Francese
Fresh Chicken Breast With a Lemon, White Wine & Butter Sauce

Broiled Scrod
Topped With Seasoned Bread Crumbs

Chicken Parmigiana

Stuffed Pork Chops
Two 6oz Pork Chops Stuffed With An Apple, Cranberry & Walnut Stuffing

Broiled Salmon
Broiled Atlantic Salmon With a Lemon, White Wine & Butter Sauce

Stuffed Shrimp
5 Jumbo Shrimp & Crab Meat Stuffing

Eggplant Parmigiana

Stuffed Chicken Breast
10oz Chicken Breast Stuffed w/ Spinach, Fresh Garlic, Mozzarella Cheese, Roasted Red Peppers & Served w/ Sun Dried Tomato Pesto Cream Sauce

Vodka Penne
Penne Pasta With a Pink Vodka, Tomato and Cream Sauce

*All entrees served with homemade bread & butter, coffee, tea, and soda
*All entrees served with your choice of baked potato, mashed potato, rice pilaf, or pasta

\$24.95 Plus Tax & Gratuity (Per Person)

*Substitute:

Ziti & House Salad

For

Full Salad Bar

Wedding Buffet Menu

Parties of 30–100 Choose 3–4 Items
100+ Choose 5-6 Items

- Antipasto w/ Grilled Chicken & Assorted Cold Cuts (alternative Tossed Salad)
- Linguine With Clam Sauce (White or Red)
- Prime Rib Pizzaiola over Penne Pasta
- Homemade Coleslaw
- Homemade Garlic Mashed Potatoes
- Penne Vodka
- Penne Vodka w/ Chicken
- Baked Ziti
- Stuffed Shells
- Cheese Ravioli
- Eggplant Parmigianino
- Mac & Cheese
- Mini Meatballs in Marinara
- Boston Scrod (White Fish)
- Sliced Prime Rib w/ Au Jus Sauce
- Portabella Mushroom Ravioli w/ Pink Vodka Sauce
- Chicken Scarpetto (Hot Peppers and Wine)
- Vegetable Medley Ziti Alfredo
- Homemade Red Potato Salad
- Lasagna
- Ziti, Broccoli, Garlic & Oil
- Chicken Broccoli, Garlic & Oil
- Chicken Marsala
- Chicken Frances
- Chicken Parmigianino
- Sausage & Peppers
- Sausages
- Broccoli, String Beans, Garlic & Oil
- Fillet of Sole Frances
- Broiled Salmon

Entrees also include homemade bread & butter

\$21.95 Plus Tax & Gratuity (per person)

Below Items add \$2.00 (per person)

- Calamari, Shrimp, & Scallops Marinara
- Baby Back Ribs
- Shrimp Scampi
- Veal Marsala
- Veal Frances
- Shrimp Marinara
- Shrimp Parmigianino
- Sea Scallops
- Veal Cutlet Parigianino
- Veal & Pepeprs

Hors D'oeuvre Table

Choose 3 items from COLD and 3 from the HOT selections

* COLD *

Antipasto
mixed sliced cold cuts over mixed salad
Herb Bruschetta
Mixed Vegetable Platter
Cheese and Fruit Platter
Prosciutto wrapped Melon
Cheese Tortellini Platter

** HOT **

Buffalo Style Chicken Wings with blue cheese & celery sticks
Boneless White Meat Chicken Wings (Buffalo, BBQ or Asian style)
Crabmeat Stuffed Mushroom Caps
Mini Meatballs Marinara
Franks in a Blanket
Mini Egg Rolls & Asian Dip
Mozzarella Sticks & Marinara Sauce
Homemade Potato Chips & Dip
Penne Ala Vodka
Mini Pizza

**** HOT ITEMS - BUTLERED ***

Scallops wrapped in Bacon
Jumbo Shrimp Cocktail
Clams Casino

100 PIECES OF ANY COMBINATION \$155.00

Hors D'oeuvre
party only
\$11.00 per person

Hors D'oeuvre
per dinner
\$9.00 per person

Bar List

* Cash Bar *

Beer, wine & mixed drinks available for individual purchase.

* Running Tab *

* Limited Running Tab *
Pre set dollar amount.

* Open Bar *

Unlimited beer, wine & mixed drinks. Also coffee, tea, soda & juice.

1st Hour \$16 per person
2nd Hour \$7 per person
Hours 3 - 5 \$5 per person

Half Kegs of Beer
Domestic \$295
Imports \$395

House Wines - CK Mondavi
One Carafe \$20 White - Pinot Grigio, Red Merlot and Zinfandel.

Champagne Toast
\$2.50 per person.

Soft Drinks
Unlimited coffee, tea, soda and juices.
\$2.50 per person.

Table Linens \$3 per table
All colors available.

No room or cake cutting charge

Add tax and gratuity