

FIVE COURSE MEAL

FIRST COURSE

Antipasto Platter

Roasted red peppers, grilled zucchini, prosciutto, Genoa salami, green and black olives

SECOND COURSE

Pasta

Penne al dente with Marinara sauce and parmesan cheese

THIRD COURSE

Salad

Your choice of Caesar salad or mixed greens salad

FOURTH COURSE

Sole Meuniere Almandine

Pan fried sole in a light batter with toasted slivered almonds.....\$30

Garlic Herb Tilapia

Garlic and herbs encrusted Tilapia.....\$30

Ballontine of Chicken with Supreme Sauce

Chicken stuffed with seasoned rice baked in a supreme sauce.....\$32

Salmon Teriyaki

Grilled salmon with teriyaki glaze.....\$32

Chicken Parmesan

Breaded chicken cutlet smothered in marinara sauce topped with mozzarella cheese...\$32

Chicken Breast Florentine

Chicken breast stuffed with spinach and asiago cheese in a white wine veloute.....\$32

Veal Scaloppini al Limone

Pan fried veal cutlet accented with lemon juice..... \$33

Veal Scaloppini alla Milanese

Veal cutlet dredged in egg and bread crumbs.....\$33

N.Y. Strip Loin

An 8oz N.Y. strip loin gilled to perfection with sautéed mushrooms.....\$35

Filet Mignon

Bacon wrapped 8oz filet with a light peppercorn sauce..... \$37

Prime Rib Roast

Prime rib roasted to your specification with Yorkshire pudding and horseradish.....\$40

FIFTH COURSE

Strawberry shortcake with fresh strawberries

or

Lemon shortcake

or

Italian Tiramisu

Coffee and Tea

All entrees served with choice of Baby Carrot or Green Beans and Seasoned White and Wild Rice or Roasted Herb Potatoes

The above pricing do not include the appropriate taxes and the gratuity at (15%)

A minimum of 50 people are required.