

**THREE COURSE MENU**

**FIRST COURSE**

***Caesar Salad***

*Fresh romaine lettuce with real bacon bits, homemade croutons, lemon wedge and creamy Caesar dressing.*

**Or**

***Mixed Green Salad***

*Fresh mesclun greens with shredded carrots, red onion, Cucumber slice and tomato wedge.*

**SECOND COURSE**

***Penne Salsicce***

*Grilled Italian sausage and seasonal mixed vegetable in a marinara sauce..... \$20*

***Rigatoni Mediterranean***

*Pesto sauce, sun dried tomatoes, black olives, feta cheese and Tuscan olive oil.... \$18*

***Garlic Herb Tilapia***

*Garlic and herb tilapia lightly pan fried in olive oil.....\$26*

***Salmon Teriyaki***

*Grilled 6oz salmon in a teriyaki glaze.....\$28*

***Chicken Supreme***

*Grilled chicken breast in a light supreme sauce.....\$26*

***Chicken Breast Florentine***

*Chicken breast stuffed with seasoned spinach and asiago cheese.....\$28*

***Veal Scaloppini al Limone***

*Thinly sliced Provimi veal dusted and pan fried in a lemony sauce.....\$25*

***Veal Parmesan***

*Breaded veal cutlet pan fried in olive oil, topped with marinara sauce and mozzarella cheese.....\$28*

***N.Y .Strip Loin***

*A 8oz N.Y. strip loin grilled to perfection with sautéed mushrooms.....\$30*

***Filet Mignon***

*A 8oz bacon wrapped filet mignon grilled to perfection with peppercorn sauce.....\$32*

**THIRD COURSE**

*Strawberry shortcake with fresh strawberries*

*Or*

*Tiramisu*

*Coffee and Tea*

*All entrees are served with Honey Glazed Baby Carrot or Green Beans and Seasoned White and Wild Rice or Roasted Herb Potatoes*

*The above prices does not include the appropriate taxes and the gratuity at (15%)*

*A minimum of 30 people is required.*