

On-Premises Catering



Party Plan #1

Our basic party plan begins with a garden salad. Your guests will then choose from 4 entrées which you select from the options below, all served with a side of pasta alla vodka. Dessert includes an occasion cake, coffee and tea.

1st COURSE

Individual Garden Salad

2nd COURSE (Select 4 of the following options)

Filet Salmon Dijon

Prepared with shallots, white wine, dijon mustard, & cream

Filet Flounder Francese

Lightly battered and sautéed in a white wine and lemon sauce

Filet Flounder Livornese

Braised in a red sauce with white wine, capers, olives, garlic & onions

Shrimp Scampi

Sautéed with white wine, lemon & garlic

Shrimp Parmigiana

Breaded and topped with fresh tomato sauce & mozzarella

Veal Scaloppine Marsala with Mushrooms

Sautéed with mushrooms in a marsala wine sauce

Veal Parmigiana

Pan fried and topped with tomato sauce & mozzarella

Chicken Marsala with Mushrooms

Sautéed with mushrooms and onions in a marsala wine sauce

Chicken Francese

Egg-battered cutlet in a lemon white wine sauce

Chicken Parmigiana

Breaded and topped with fresh tomato sauce & mozzarella

Eggplant Parmigiana

Layered and baked with fresh tomato sauce & mozzarella

All served with pasta alla vodka

DESSERT

Coffee, Tea

& a Special Occasion Cake . . . 30.00 per Person
plus Tax & 18% Cash Gratuity

Party Plan #2

A step up from our basic party plan begins with a garden or caesar salad, followed by a pasta course of your choosing. Your guests will then choose from 4 entrées which you select from the options below, all served with broccoli and potato croquettes. Dessert includes an occasion cake, coffee, tea and espresso.

1st COURSE (Select 1 of the following options)

Individual Garden Salad or Caesar Salad

2nd COURSE (Select 1 of the following options)

Penne alla Vodka, Rigatoni Amatriciana

(Sautéed with pancetta and onions in a plump tomato sauce) or Cheese Ravioli in Tomato Sauce

MAIN COURSE Choice of entrées

(Select 4 of the following options)

Filet Salmon Fiorentino

Braised in a red sauce with white wine over spinach

Filet Flounder Menieure

Pan seared in a lemon & white wine sauce

Shrimp Rosalia

Sautéed with roasted peppers, mushrooms, white wine & a drop of tomato sauce topped with mozzarella

Veal Casanova

Breaded and served with peas, mushrooms, & prosciutto in a pink sauce topped with melted mozzarella

Chicken Portovino

Sautéed with portobello mushrooms, cognac, port wine & a drop of tomato sauce, topped with melted mozzarella

Vegetable Cassarole

Layered zucchini, cheese, tomato, breadcrumbs, & fresh herbs

Veal Scaloppine Sorrentino

Topped with prosciutto, eggplant & mozzarella in a red sauce with white wine

All served with Broccoli and Potato Croquettes

DESSERT

Coffee, Tea, Espresso

& a Special Occasion Cake . . . 34.00 per Person
plus Tax & 18% Cash Gratuity

Party Plan #3

Call it our gold package if you will. Our 3rd party plan offers your guests an elegant evening of fine dining. It starts off with a delectable appetizer selection, to be followed by your pasta course. Your guests will then choose from 4 entrées which you select from the options below, along with your choice of 2 side dish selections. To cap off this very special party, dessert includes an occasion cake, cappuccino, espresso, coffee and tea.

1st COURSE (Select 1 of the following options)

Prosciutto and Melon, Tri Color Salad, or Grilled Portobello Mushroom

(Marinated and topped with mozzarella cheese and roasted peppers)

2nd COURSE (Select 2 of the following options)

Penne Amatriciana, Baked Monnicotti, Linguini in a White Clam Sauce, Rigatoni Filetto, or Penne Salmone

(capers, onion, salmon in a pink sauce with touch or white wine)

MAIN COURSE Choice of entrées

(Select 4 of the following options)

Filet Salmon Marechiaro

Filet with mussels & clams in a red sauce with white wine

Chicken Cardinale

Boneless breast topped with prosciutto, roasted peppers and mozzarella in a red sauce with white wine

Grilled Steak

Marinated with fresh herbs and grilled to perfection

Shrimp Chablisienne

Sautéed with white wine, almonds and brandy

Zucchini Encrusted Flounder

Baked filet surrounded by a generous amount of zucchini, tomatoes, and toasted breadcrumbs

Grilled Pork Chops

Marinated with garlic and lemon. Grilled to perfection

All served with 2 selections from our Side Dish Selections section on the back of this menu

DESSERT

Coffee, Tea, Espresso, Cappuccino,

& a Special Occasion Cake . . . 39.00 per Person
plus Tax & 18% Cash Gratuity

Party Plan #4

A five course meal that is second-to-none. The very first course sets the mood for an evening of fine dining. Followed by either our pasta or risotto. Our intermezzo or garden salad sets the stage for your main course. Your guests will choose from 4 entrées which you select from the options below, along with your choice of 3 side dish selections. As if that wasn't enough, dessert includes an occasion cake, cappuccino, espresso, coffee and tea.

1st COURSE (Select 1 of the following options)

Individual Cold Antipasto, Family-Style

Hot Antipasto (Baked Clams, Stuffed Mushrooms & Eggplant Rollatini) or Shrimp Cocktail

2nd COURSE (Select 2 of the following options)

Wild Mushroom Risotto, Rigatoni with Broccoli Rabe, or Penne ala Villa

3rd COURSE (Select 1 of the following options)

Intermezzo (Sorbet) or Fresh Garden Salad

MAIN COURSE Choice of entrées

(Select 4 of the following options)

Stuffed Shrimp

Stuffed with crab meat, roasted pepper, bread crumbs, hot pepper & fresh herbs with a white wine, lemon & garlic sauce

Veal Chop Troia

Grilled to perfection and topped with artichoke hearts, tomato & mushrooms

Grilled Baby Lamb Chops

Tender Chops served with mint jelly

Surf & Turf

Broiled lobster tail with grilled filet mignon

Stuffed Chicken alla Paolo

Stuffed and breaded with peppers, mushrooms, prosciutto, and cheese in a red wine mushroom sauce

Stuffed Flounder with Crab Meat

Stuffed with crabmeat, spinach, & fresh herbs in a white wine sauce with roasted garlic

All served with 2 selections from our Side Dish Selections section on the back of this menu

DESSERT

Coffee, Tea, Espresso, Cappuccino,

& a Special Occasion Cake . . . 52.00 per Person
plus Tax & 18% Cash Gratuity

Cold Antipasti Course

SERVED FAMILY STYLE additional 13.00 p/p

An assortment of Chef Paolo selected Italian delights including cheeses, cured meats, and more

Hot Antipasti Course

SERVED FAMILY STYLE additional 13.00 p/p

(Select 5 of the following options)

Crispy Calamari, Baked Clams, Fried Mozzarella Sticks, Tomato Bruschetta, Eggplant Rollatini, Fried Zucchini Sticks, Rice Balls, Stuffed Mushrooms, Grilled Portobello, or Mussels in Bianco

Dessert Courses

Fresh Seasonal Fruit platter7.00 p/p

Sundaes (Ice Cream with Assorted Toppings) ...8.00 p/p

Italian Cookie Assortment 16.00 p/lb

Additional Courses

Pizza Hors d'oeuvre5.00 p/p

Intermezzo of Soup or Sorbet5.00 p/p

SIDE DISH SELECTIONS

(Select 2 of the following options for Party Plan 3 and Party Plan 4)

Broccoli, Spinach, Zucchini, or Cauliflower

Sautéed with garlic & oil

Sautéed Mushrooms

Cauliflower au gratin

Sautéed with garlic & oil

Cream sauce with pecorino romano cheese

Sautéed Broccolirabe, Escarole, or String Beans (seasonal)

Potato Croquettes, Roasted Garlic Mashed Potatoes, or Rice Balls

Drinks

Champagne Toast6.00 p/p

Champagne Fruit Punch8.00 p/p

Champagne Mimosa8.00 p/p

Unlimited Bottled Natural or Sparkling Water ...4.00 p/p

Unlimited Soda3.00 p/p

Unlimited Soda, Wine, & Beer12.00 p/p

Unlimited Soda, Wine, & Mimosas12.00 p/p

Open Bar (Unlimited)18.00 p/p

Wine, Beer, Soda & Well Drinks

Shower Bar (Unlimited)16.00 p/p

Red or White Sangrias, Wine, Mimosa, Bloody Mary, Bellini, Baybreeze, Margarita, Sex on the Beach, & Soda

Kids 18.00 per Child
Includes Soda

Fried Chicken Tenders & French Fries, Steamed or Grilled Chicken Tenders with Veggies, Thin Crust Pizza, or Full Pasta with your choice of Butter, Tomato Sauce, with or without Meatballs

NOTES

Entrées may be selected from any plan below your chosen plan. For example, if you have chosen Party Plan 3, you may choose entrées from Party Plan 1&2 in addition to Party Plan 3.

Whole-room parties require a 50 person (adults) minimum, and run from 12:30 until 4:30pm. DJs may be used only when our entire dining room has been booked.

1/2 room parties are available from 12:30 until 4:30pm 7 days a week, and from 5:30 until 9:30pm Sunday thru Thursday.

A \$300 nonrefundable deposit is required to hold any date, and a final headcount as well as a final menu is requested at least 2 weeks prior to your party

Please, absolutely no confetti or cotton candy machines

All gratuities to be paid in cash

**Don't forget to grab one of our extensive
Take Out menus before you leave**

WE OFFER OFF-SITE CATERING AND TAKE-OUT

Please ask to see one of our catering menus for more details on the many catering options available to you