



## **Private Event Menu Package, \$19.95/guest**

**30 person minimum required, \$150 room rental fee**

### **Package includes:**

Soft drinks, coffee and tea

Displayed Assortment of Traditional and Aglio e Olio pizza squares

Plated House Salad – mixed greens, ceci beans, grape tomatoes, carrots, mozzarella cheese, with balsamic vinaigrette, baskets of focaccia bread with dipping oil

### **BUFFET**

Please choose two of the following:

Caprese Frittata – tomato, basil, and fresh mozzarella Italian egg bake

Chicken Parmesan -Breaded cutlet topped with marinara and mozzarella cheese

Chicken Picatta - Lightly breaded chicken scaloppini with capers and artichokes in a lemon white wine butter sauce

Chicken Marsala - With mushrooms in a Marsala wine reduction

Mild Italian Sausage with Peppers and Onions

Eggplant Parmesan – Breaded eggplant topped with marinara and mozzarella cheese

Please choose one of the following:

Cavatelli Marinara OR Cavatelli with Meat Sauce

Bowtie Rossa – tomato cream sauce tossed with mushrooms and peas

Penne Alfredo

Garlic Mashed Potatoes

Roasted Redskin Potatoes

Green Beans with Garlic and Olive Oil

Broccoli Romano

Tuscan Roasted Vegetables

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*Add a Raspberry Champagne Punch Bowl for \$3.50/guest – self-serve. Add Pastry Platters for \$2/guest. Full beer, wine, and cocktail service is available. Beer \$2, House Wines \$5, Liquor varies by brand. Tax and 20% gratuity are additional. Specialty linens (colors/themes) can be rented for an additional charge. Children under 10 years will be charged \$10/per. 30 person adult minimum required.*