



Private Event Menu Package, \$24.95/guest

30 person minimum required, \$100 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

Main Entrée – choose 2

Chicken Parmesan - Breaded cutlet topped with marinara and mozzarella cheese

Eggplant Parmesan - Breaded eggplant topped with marinara and mozzarella cheese

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

Chicken Marsala - With mushrooms in a Marsala wine reduction

Traditional Italian Frittata – vegetable/cheese or sausage/cheese

Mild Italian Sausage with Peppers and Onions

Roast Pork Tenderloin with a mustard cream sauce

Marinated Beef Tips in a red wine reduction

Baked Salmon with a citrus butter sauce

Sides – choose 3

Cavatelli Marinara, Cavatelli with Meat Sauce, Bowtie with Tomato Cream Sauce, Penne Alfredo, Creamy Risotto with spinach and sundried tomatoes, Garlic Mashed Potatoes, Roasted Redskin Potatoes,

Green Beans with Garlic and Olive Oil, Broccoli Romano

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.