



Private Dining Menus

Six Sample group menus in Six price ranges, we can create a menu to fit most budgets.

Gratuity 18% Service Charge 2% Tax 8.60%

It can be added to any menu.

GF – PLANTE-BASED, KALE, AND MUSHROOM RAVIOLI vegan.

Sauce for above: Broccolini, Olive oil, and garlic

GF – VEGETARIAN PAELLA vegan

Squash, zucchini, eggplant, tomatoes, mushrooms, sweet red onions, red and green peppers, green beans, fresh herbs with saffron rice

House menu

Choice of

HOUSE SALAD Mixed greens, mustard vinaigrette

CAESAR SALAD Romaine, parmesan cheese

Entrée, Choice of

CHICKEN PICCATA Wine, butter, lemon, parmesan and romano cheese, capers

MEAT LASAGNA House made

SHRIMP SCAMPI Olive oil, garlic, lemon, butter on a bed of linguini

FRESH WILD SALMON FILET Dill Sauce

Seasonal Vegetable & Pasta

DESSERT

New York Cheesecake

\$52.00 PER PERSON PLUS TAX AND GRATUITY

Roberto menu

Choice of

HOUSE SALAD Mixed greens, mustard vinaigrette

CAESAR SALAD Romaine, parmesan cheese

Entrée, Choice of

CHICKEN PICCATA Wine, butter, lemon, parmesan and romano cheese, capers

FILET MIGNON 6OZ * Béarnaise sauce,

SHRIMP SCAMPI Olive oil, garlic, lemon, butter on a bed of linguini

FRESH WILD SALMON FILET Dill Sauce

Seasonal Vegetable & Pasta

DESSERT

New York Cheesecake

\$68.00 PER PERSON PLUS TAX AND GRATUITY

Francine menu

Appetizer Family Style

BEEF & PORK MEATBALLS, Marinara sauce

CAPRESE Fresh Mozzarella, tomato, basil dressing

Choice of

HOUSE SALAD Mixed greens, mustard vinaigrette

CAESAR SALAD Romaine, parmesan cheese

Entrée Choice of

CHICKEN PICCATA Wine, butter, lemon, parmesan and romano cheese, capers

FILET MIGNON 6OZ * Béarnaise sauce,

SHRIMP SCAMPI Olive oil, garlic, lemon, butter on a bed of linguini

FRESH WILD SALMON FILET Dill Sauce

Seasonal Vegetable & Pasta

DESSERT

Cream Brulé Cheesecake

\$80.00 PER PERSON PLUS TAX AND GRATUITY

Agnes menu

Appetizer Family Style

BEEF & PORK MEATBALLS, Marinara sauce

SHRIMP COCKTAIL

Choice of

HOUSE SALAD Mixed greens, mustard vinaigrette

CAESAR SALAD Romaine, parmesan cheese

Entrée Choice of

CHICKEN MARSALA Wine sauce, wild mushrooms, fontina cheese,

FILET MIGNON 6OZ (NATURAL)* Béarnaise sauce,

LOBSTER FRA DIAVOLO Lobster, shrimp, scallops, mussels, calamari, clams, spicy marinara sauce on a bed of linguini

FRESH WILD SALMON FILET Dill Sauce

Seasonal Vegetable & Creamy Risotto

DESSERT Choice

Cream Brulé Cheesecake or Tiramisu

\$88.00 PER PERSON PLUS TAX AND GRATUITY

Frank menu

Appetizer Family Style

BEEF & PORK MEATBALLS, Marinara sauce

SHRIMP COCKTAIL

Choice of

HOUSE SALAD Mixed greens, mustard vinaigrette

CAESAR SALAD Romaine, parmesan cheese

Entrée, Choice of

CHICKEN MARSALA Wine sauce, wild mushrooms, fontina cheese,

FILET MIGNON 10OZ Béarnaise sauce,

LOBSTER FRA DIAVOLO Lobster, shrimp, scallops, mussels, calamari, clams, spicy marinara sauce on a bed of linguini

FRESH CHILEAN SEABASS Lobster Sauce,

VEAL CHOP 14 OZ BONE IN Cognac Mushroom Sauce

Seasonal Vegetable & Creamy Risotto

DESSERT Choice

Cream Brulé Cheesecake or Tiramisu

\$105.00 PER PERSON PLUS TAX AND GRATUITY

The Family menu

APPETIZER

CRAB STACK Jumbo lump crabmeat, avocado, mango, wasabi vinaigrette

Choice of

WEDGED ICEBERG Artichoke hearts, hearts of palm, kalamata olives, pico de gallo, blue cheese dressing

CAESAR SALAD Romaine, parmesan cheese

Entrée Choice of

LOBSTER FRA DIAVOLO Lobster, shrimp, scallops, mussels, calamari, clams, spicy marinara sauce on a bed of linguini

FILET MIGNON 6oz LOBSTER TAIL 6oz Béarnaise sauce

CHILEAN SEA BASS, Dill sauce sautéed.

VEAL CHOP and SHRIMP SCAMPI, Cognac Mushroom Sauce

Seasonal Vegetable & Creamy Risotto

DESSERT Choice

Cream Brulé Cheesecake or Tiramisu

\$120.00 PER PERSON PLUS TAX AND GRATUITY

Pharmaceutical Menu

Appetizer Family Style

BEEF & PORK MEATBALLS, Marinara sauce

SHRIMP COCKTAIL

Choice of

HOUSE SALAD Mixed greens, mustard vinaigrette

CAESAR SALAD Romaine, parmesan cheese

Entrée Choice of

CHICKEN MARSALA Wine sauce, wild mushrooms, fontina cheese,

FILET MIGNON 6OZ (NATURAL)* Béarnaise sauce,

LOBSTER FRA DIAVOLO Lobster, shrimp, scallops, mussels, calamari, clams, spicy marinara sauce on a bed of linguini

FRESH WILD SALMON FILET Dill Sauce

Seasonal Vegetable & Creamy Risotto

DESSERT

Cream Brulé Cheesecake

2 Glass

J. Lohr "Riverstone" Chardonnay

Prelius Cabernet, Toscana

F & B \$93

Service Charge 20% \$19

Tax \$8

Total \$125

Sample Appetizer Choices, Food

Buffet and Passed

Other Menu choices are available,

Pans will provide food for 15-20 people.

Buffet Station Items

1 Pan MAC and CHEESE with LOBSTER 2 lb. \$295

1 Pan BAKED MEAT LASAGNA / 30 half orders \$225

1 Pan CHEESE TORTELLINI AL PANNA \$190 Peas, prosciutto, walnuts, cream, parmesan, romano cheese

1 Pan CALAMARI FRITTI \$180

ASSORTED CHEESE and CRACKER tray \$200

FRUIT and VEGETABLE tray \$190

PROSCIUTTO and MELON seasonal,

CAPRESE, Fresh Mozzarella, tomato, onion, basil dressing, Tray \$200

PRIME RIB CARVING STATION market price, with fixings an attendant.

DESSERTS, Half Size

TIRAMISU, NY CHEESECAKE, CREAM BRULEE CHEESECAKE, CHOCOLATE GF CAKE, CANNOLIS, ALMOND CAKE, LIMONCELLO CAKE, FRESH BERRIES, \$6 EACH

Passed Items

TOASTED CHEESE RAVIOLI, Marinara sauce \$2.50 EACH / Passed or Station

GF – PLANTE BASED, KALE & MUSHROOM RAVIOLI, Pesto sauce \$3.50 EACH / Passed or Station

STUFFED MUSHROOMS \$2.50 EACH

MEATBALL MARINARA 2oz \$3.50 EACH

CHICKEN MARSALA SKEWERS \$5.50 EACH

SHRIMP COCKTAIL \$6 EACH

CRAB CAKES Small \$14.00 EACH

SEARED AHI TUNA BITES \$3.00 EACH

DATES WRAPPED WITH BACON & GOAT CHEESE \$6.50

BRUSCHETTA Roma tomatoes, basil, garlic \$3.00 EACH

SAUSAGE & PEPPERS SKEWER \$4.50 EACH

FILET MIGNON 1oz Skewers with grilled onions \$9.00 EACH

BEVERAGE PACKAGES

Enhance any event by adding one of the following beverage packages.

Maximum of 4 drinks per person.

HOUSE SELECTIONS PACKAGE

2 Hour Package - \$25 PER GUEST

3 Hour Package - \$32 PER GUEST

4 Hour Package - \$38 PER GUEST

This package includes domestic beers (Budweiser, Bud Light, Miller Lite, Michelob Ultra), and selected House wines, Cabernet and Chardonnay

PRIVATE LABEL PACKAGE

2 Hour Package - \$28 PER GUEST

3 Hour Package - \$37 PER GUEST

4 Hour Package - \$42 PER GUEST

This package included domestic & imported beers, Select Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon,

COCKTAIL PACKAGE

\$6 PER GUEST/ PER HOUR

Add mixed drinks and cocktails to any of our beverage packages.

Well,

Evans Williams Bourbon, Passport Scotch, Sobieski Vodka Seagram's

Gin, Cruzan Rum, Christian Bros Brandy. Juarez Tequila