



Private Event Menu Package

Plated Package #1 \$27 Per Guest Includes Host's Choice Of: <ul style="list-style-type: none"> • One Plated Salad • Three Plated Entree Options • Warm Bread & Butter • Non-Alcoholic Beverage 	Buffet Package #1 \$30 Per Guest Includes Host's Choice Of: <ul style="list-style-type: none"> • One Plated Salad • Three Entree Options • Warm Bread & Butter • Non-Alcoholic Beverage Available For 25 Or More Guests
Plated Package #2 \$33 Per Guest Includes Host's Choice Of: <ul style="list-style-type: none"> • Two Plated Appetizers • One Plated Salad • Three Plated Entree Options • Warm Bread & Butter • Non-Alcoholic Beverage 	Buffet Package #2 \$36 Per Guest Includes Host's Choice Of: <ul style="list-style-type: none"> • Two Plated Appetizers • One Plated Salad • Three Entree Options • Warm Bread & Butter • Non-Alcoholic Beverage Available For 25 Or More Guests
Plated Package #3 \$37 Per Guest Includes Host's Choice Of: <ul style="list-style-type: none"> • Two Plated Appetizers • One Plated Salad • Three Plated Entree Options • One Plated Dessert • Warm Bread & Butter • Non-Alcoholic Beverage 	Buffet Package #3 \$40 Per Guest Includes Host's Choice Of: <ul style="list-style-type: none"> • Two Plated Appetizers • One Plated Salad • Three Entree Options • Three Buffet Dessert Options • Warm Bread & Butter • Non-Alcoholic Beverage Available For 25 Or More Guests
<p style="text-align: center;">Lunch Buffet Available For Events Before 2:00pm \$26 Per Guest Includes Host's Choice Of:</p> <ul style="list-style-type: none"> • Any Combination Of Two: Appetizers, Sides, Or Sala <ul style="list-style-type: none"> • Two Lunch Buffet Entree • Warm Bread & Butter • Non-Alcoholic Beverages <p style="text-align: center;">Available For 25 Or More Guest</p>	
<p style="text-align: center;">Event Children Menu \$14 Available For Children Up To 12 Years Old. Includes One Children Entree, Scoop Of Vanilla Ice Cream And Non-Alcoholic Beverage</p>	

All Menu Packages Include Non-Alcoholic Beverages (Pepsi, Diet Pepsi, Dr. Pepper, Ginger Ale, Starry, Mountain Dew, Tea, Water And Coffee.)

Prices Are Subject To A 20% Gratuity And Local Sales Tax. Menu Items Availability And Pricing Are Subject To Change Without Notice.

~Appetizer Options~

Bruschetta

Diced Tomatoes And Fresh Mozzarella Mixed
With Garlic, Basil, Olive Oil And Balsamic
Vinegar.

Mozzarella Sticks

Served With Tomato Sauce.

Arancini

Rice Balls Filled With Beef, Peas, And
Mozzarella Cheese, Breaded, And Fried To A
Golden Crisp.

Tomato Caprese

Sliced Tomatoes With Fresh Mozzarella, Basil,
Roasted Red Peppers, Balsamic Glaze, EVOO,
And Shaved Parmesan Cheese.

Baked Meatballs

Topped With Our Homemade Tomato Sauce And
Baked With Mozzarella Cheese.

Calamari

Served With Marinara Sauce.

Veggie Platter

Carrots, Broccoli, Peppers, And Celery. Served
With Ranch.

Bang Shrimp

+ \$3.00 per Guest

Lightly Breaded, Tossed In A Sweet And Spicy
Sauce.

Crab & Artichoke Dip

+ \$3.00 per Guest

Creamy Blend Of Crab Meat And Artichoke

~Salad Options~

Classic Caesar Salad

Shaved Parmesan Cheese, Seasoned Croutons,
Caesar Dressing.

Garden Salad

Mixed Greens, Carrots, Cucumbers, Tomatoes,
Onions, Balsamic Vinaigrette Dressing.

Italian Salad

Provolone Cheese, Sliced Salami, Tomatoes,
Onions, Croutons, Italian Dressing.

Caprese Salad

Mixed Greens, Fresh Mozzarella, Tomatoes,
Basil, EVOO, Topped With A Balsamic Glaze.

~Dessert Options~

Vanilla Bean Cheesecake

Vanilla Topping.

Cannoli

Chocolate, Powdered Sugar, Cherries.

Tiramisu

Topped With Whipped Cream.

Chocolate Chip Cookies

Freshly Baked.

Fudge Brownies

Powdered Sugar.

Dessert Buffet

+\$6.00 per Guest

A Display Of The Host's Choice Of Up To Three
Items.

~Buffet Entrees~

Fettuccine Alfredo

Add Broccoli +\$3.00 Per Guest

Add Chicken +\$4.00 Per Guest.

Add Shrimp +\$6.00 Per Guest

Chicken Parmigiana

Tomato Sauce & Melted Mozzarella.

Lasagna

Layers Of Ground Beef, Mozzarella & Ricotta Cheeses, Tomato Sauce.

Pasta Giuliana

Fresh Basil, Zucchini, Tomatoes, And Yellow Squash Sautéed With Garlic In A Tomato Cream Sauce Over Penne.

Chicken Marsala

Grilled Chicken With Fresh Mushrooms In A Marsala Wine Reduction.

Manicotti

Ricotta Cheese Filled Pasta, Tomato Sauce, Melted Mozzarella.

Baked Penne

Tomato Or Meat Sauce, Melted Mozzarella.

Pasta Primavera

Zucchini, Squash, Red Peppers, Mushrooms, Carrots, Broccoli, Creamy Alfredo Over Penne Pasta.

Penne Ala Vodka

Tomato Cream Sauce With A Touch Of Garlic And Parmesan Cheese.

Herb Roasted Chicken

Grilled Chicken Breast With A Lemon, Garlic Sauce.

Grilled Salmon

+ \$6.00 per Guest

Choice Of Lemon Caper Sauce, Grilled, Or Teriyaki Pineapple Glaze.

Cheese Ravioli

Choice Of Marinara Or Meat Sauce.

~Plated Entrees~

Chicken Parmigiana

Tomato Sauce, Melted Mozzarella, With Spaghetti.

Lasagna

Layers Of Ground Beef, Mozzarella & Ricotta Cheeses, Tomato Sauce Baked With Mozzarella Cheese.

Pasta Giuliana

Fresh Basil, Zucchini, Tomatoes, And Yellow Squash Sautéed With Garlic In A Tomato Cream Sauce Over Penne Pasta.

Fettuccine Alfredo

Creamy Alfredo With Choice Of Chicken Or Shrimp.

Chicken Marsala

Grilled Chicken, Marsala Mushroom Wine Reduction Over Spaghetti.

Manicotti

Ricotta Cheese Filled Pasta, Tomato Sauce, Melted Mozzarella.

Baked Penne

Tomato Or Meat Sauce, Melted Mozzarella.

Pasta Primavera

Zucchini, Squash, Red Peppers, Mushrooms, Carrots, Broccoli, Creamy Alfredo Over Penne Pasta.

Shrimp Scampi

Sautéed In A Garlic Butter Sauce Over Linguine.

Penne Ala Vodka

Tomato Cream Sauce With A Touch Of Garlic And Parmesan Cheese.

Tortellini Pesto

Ricotta Filled With A Basil Pesto Sauce.

Cheese Ravioli

Ricotta Filled, Marinara Or Meat Sauce.

Grilled Salmon

+\$6.00 per Guest

Lemon Caper Cream Sauce, Served With A Vegetable Medley.

Filet Medallions

+\$8.00 per Guest

Mushroom Marsala Wine Reduction, Served With Red Skin Mashed Potatoes.

~Lunch Buffet Entrees~

Fettuccine Alfredo

Add Broccoli +\$3.00 Per Guest

Add Chicken +\$4.00 Per Guest

Add Shrimp +\$6.00 Per Guest

Chicken Parmigiana

Tomato Sauce & Melted Mozzarella.

Lasagna

Layers Of Ground Beef, Mozzarella & Ricotta Cheeses,
Tomato Sauce Baked With Mozzarella Cheese.

Pasta Giuliana

Fresh Basil, Zucchini, Tomatoes, And Yellow Squash
Sautéed With Garlic In A Tomato Cream Sauce Over Penne
Pasta.

Chicken Tenders

Served With Honey Mustard.

Manicotti

Ricotta Cheese Filled Pasta, Tomato Sauce, Melted
Mozzarella.

Penne Or Spaghetti Pasta

Choice Of Marinara Or Meat Sauce.

Pizza

Choose: Cheese Or Pepperoni

Choose: One Specialty Pizza

Assorted Wraps

Chicken Caesar, Italian, and Turkey.

Penne Ala Vodka

Tomato Cream Sauce With A Touch Of Garlic And
Parmesan Cheese.

Assorted Panini

Club, Chicken Pesto, and Chicken Caprese.

~Children's Entree ~

Chicken Tenders

Served With Fries.

Mac & Cheese

Creamy Cheddar Cheese.

Spaghetti

Choice Of Meat, Tomato, Or Alfredo Sauce.

Personal Pizza

Mozzarella Cheese

Grilled Cheese

Served With Fries.

Meat Lasagna

Tomato Sauce And Melted Mozzarella Cheese.

~Side ~

Vegetable Medley

Zucchini, Squash, Carrots, And Red Peppers Sautéed In
Garlic.

Mac & Cheese

Red Skin Mashed Potatoes

Wild Rice

Green Beans

Steamed Broccoli

BAR MENU OPTIONS

All Menu Packages Include Non-Alcoholic Beverages (Pepsi, Diet Pepsi, Dr. Pepper, Ginger Ale, Starry, Mountain Dew, Tea, Water And Coffee.

Host Consumption Bar

The Host's Tab Is Charged Per Drink Ordered. Pricing Is Based On Current Pricing On The Day Of The Event. Happy Hour Pricing Is Not Available For Events.

Cash Bar

Guests Are Responsible For Alcohol Ordered And Are Billed Per Drink On Individual Tabs.

Beer & Wine Bar

The Host Offers Only Beer And Wine Options To All Guests. The Host Selects Options To Be Offered For The Event From The Drink Menu.

Bottled And Draft Beer Options Are Available. The Host Will Be Responsible For All Beer And Wine Ordered For The Event. Pricing Is Based On Current Restaurant Drink Prices. Happy Hour Pricing Is Not Available For Events.
