

Merlot Package
Lunch \$17.00 Dinner \$20.00

All entrees are served with the chef's selection of mixed vegetables and Roasted Potatoes. Soda, Coffee & Tea is included in this package. Please feel free to customize your menu to fit your occasion's needs.

Family Style Insalata

(Choose 1)

*Our House Salad served with our Homemade Creamy Italian and Balsamic Vinaigrette
Caesar Insalata*

Family Style Pasta

(Choose 1)

Penne with Pomodoro Farfalle Alfredo Fusilli Alla Vodka

Entrees

(Choose 3)

*Chicken Parmigiana * Eggplant Parmigiana*

*Chicken Francese * Chicken Alfredo*

*Chicken Marsala * Chicken Picata*

*Chicken Toscano-Sherry wine sauce with artichokes, grilled asparagus, sundried tomatoes
& topped with Portobello mushroom & fontina cheese*

*Chicken Crotonone pinot grigio sauce roasted garlic sauce topped with
Portobello mushroom, tomatoes & fresh mozzarella cheese*

Additions

Please add \$2.00 more for a Veal Entrée

Add \$3.00 for a Salmon or Tilapia Entrée

**This package is Not offered Friday or Saturday Evenings*

Chianti Package

Lunch \$21.00 Dinner \$25.00

All entrees are served with the chef's selection of mixed vegetables and Roasted Potatoes. Soda, Coffee & Tea are included in this package. Please feel free to customize your menu to meet your desires.

Family Style Insalata

(Choose 1)

House Salad

Served with our Homemade Creamy Italian Dressing and Balsamic Caesar

Family Style Pasta

(Choose 2)

Penne Pomodoro

Farfalle Alla Vodka

Fusilli Pesto

Entrees

(Choose 3)

(Orders to taken Table Side)

Chicken or Veal Parmigiana Chicken Francese

Chicken or Veal Marsala Chicken Picata Veal Saltimbocca

Chicken Toscano- Sherry wine sauce with artichokes, grilled asparagus, sundried tomatoes & topped with Portobello mushroom & fontina cheese

Veal Crotone-pinot grigio sauce roasted garlic sauce topped with Portobello mushroom, tomatoes & fresh mozzarella cheese

Tilapia Griglia served with a fig balsamic glaze

Tilapia Francese served in a lemon sauce

Salmon Oreganato served with an Oreganato topping in a lemon white wine sauce

Eggplant Parmigiana

Dessert

(choose 1)

Cannoli or Gelato

**This package is NOT offered Friday or Saturday Evenings.*

Sangiovese Package
Lunch \$21.00 Dinner \$25.00

All entrees are served with the chef's selection of mixed vegetables and Roasted Potatoes. Soda, Coffee & Tea are included in this package. Please feel free to customize your menu to meet your desires.

Family Style Appetizer

(Choose 1)

Bruschetta

Fresh Mozzarella & Roasted Peppers

Family Style Insalata

(Choose 1)

House Salad

Served with our Homemade Creamy Italian Dressing & Balsamic Caesar

Family Style Pasta

(choose 2)

Penne Pomodoro

Farfalle Alla Vodka

Fusilli Pesto

Fusilli Genovese

(Choose 3)

Chicken Parmigiana Chicken Francese

Chicken Marsala Chicken Picata

Chicken Capri Chicken Crotone

Veal Saltimboca Veal Parmigiana

Veal Marsala Veal Crotone

Tilapia Griglia Tilapia Francese

Salmon Oreganato

Eggplant Parmigiana

Not Offered on Friday & Saturday Evenings

Pinot Noir Package
Lunch \$25.00 Dinner \$30.00

All entrees are served with the chef's selection of mixed vegetables and Roasted Potatoes. Soda, Coffee, Tea, Cappuccino & Espresso are included in this package. Please feel free to customize your menu to meet your desires.

Family Style Appetizer

(Choose 1)

Bruschetta Cozze (Red or White)
Fresh Mozzarella & Roasted Peppers

Family Style Insalata

(Choose 1)

House

Served with our Homemade Creamy Italian Dressing & Balsamic Dressing
Caesar

Family Style Pasta

(Choose 2)

Penne Pomodoro Fusilli Alfredo
Farfalle Pesto Farfalle Alla Vodka

Entrees

(choose 3)

Chicken Parmigiana Chicken Picata
Salmon Oreganato Tilapia Francese
Shrimp in a Lemon Butter Sauce
Pork Chop

Stuffed and Grilled with fontina cheese & spinach in a Pesto Sauce

Veal Saltimbocca Veal Marsala

Chicken Rollatini

Sautéed and stuffed with prosciutto, mozzarella and asparagus in a Brandy Cream Sauce

Eggplant Parmigiana

Dessert

(choose 1)

Chocolate Mousse or Cheesecake

This Package is NOT offered on Friday & Saturday Evenings

Chardonnay

Lunch \$30.00 Dinner \$35.00

All entrees are served with Roasted Potatoes and the Chef's selection of vegetables. Package includes soda, coffee, tea, cappuccino and espresso

Family Style Appetizer

(Choose 2)

Bruschetta Fresh Peppers & Mozzarella
Fried Calamari Cozze (Red or White sauce)

Family Style Insalata

(Choose 2)

House Salad Caesar Salad
Greek

Family Style Pasta

(Choose 2)

Penne Pomodoro Fusilli Alfredo
Farfalle Pesto Farfalle Alla Vodka

Entrees

(Choose 3)

Chicken Parmigiana

Chicken topped with our homemade marinara sauce and mozzarella

Chicken Rollatini

Sautéed and stuffed with prosciutto, mozzarella, and asparagus

Ribeye Florentina

Grilled Ribeye cut topped with Spinach and garlic in a Marsala wine sauce

Salmon Oreganato

Salmon topped with Oreganato topping and broiled in a lemon white wine sauce

Shrimp in a Lemon Butter Sauce

Sautéed shrimp in a garlic lemon butter sauce with spinach

Pork Chop

Stuffed and Grilled with fontina cheese and spinach

Veal Saltimbocca

Veal sautéed in a marsala sauce topped with spinach, prosciutto di parma and mozzarella

Dessert

(Choose One)

Cheesecake or Cannoli

Borolo
Lunch \$40.00 Dinner \$47.00

All entrees served with roasted potatoes and the chefs selection of mixed vegetables. Package includes coffee, tea, soda, cappuccino & espresso

Family Style Appetizers

(Choose 3)

Roasted Peppers & Fresh Mozzarella Bruschetta
Fried Calamari Cozze Stuffed Mushrooms
Mini Crabcakes

Family Style Salad

(Choose 2)

Caesar Field Greens,
Greek Arugula

Family Style Pasta

(Choose 2)

Penne alla vodka Fusilli Alfredo Farfalle Pesto
Risotto with Wild Mushrooms Cavatelli with Broccoli

(Substitute Lobster Ravioli in a Champagne Rose sauce with Shrimp in place of the 2 pasta choices)

Entrees

(Choose 1 Duet)

Filet Mignon & Salmon

Veal & Crabcake

Dessert

Assorted Chef Prepared Mini Pastries

Buffet

\$25.00 per person

includes our Homemade Breads, soda, coffee and tea

House Salad

Farfalle Alla Vodka

Penne Pomodoro

Eggplant Parmigiana or Eggplant Rollatini

Mixed Vegetables

A Chicken Dish

(choose from Parmigiana, Picata, marsala, Francese or Saltimbocca)

Additions

Add another chicken dish for \$ 3 per person

Add another pasta dish for \$ 2 per person

Add a Veal or Seafood dish \$ 5 per person

** This Package is Not offered Friday or Saturday Evenings*

Upgrades to Any Package

Ice Cream \$2.00 per person

Tiramisu- \$4.00 per person

Add Espresso & Cappuccino-\$3.50 per person

Punch Bowl- 3 gallon punch \$60 per bowl

(Bring your own champagne to add to the punch!!)

Cannoli-\$2.00 per person

Fried Calamari- \$4.00 per person

Cookie Tray-\$3.00 per person

Hors D'oeuvres- Please speak with your Banquet Coordinator so we may customize what is best for your occasion.

International & Domestic Cheese Platter for \$3.50 per person

Season Fruit Platter \$3.00 per person

(melon, berries, grapes)

Homemade Cookie Tray for \$3.00 per person

Bambini Package

For Children 10 or under in your party

\$8.00

(lunch & dinner price)

Includes Beverage & Tax. 20% Gratuity will be added at the end

Chicken Fingers and Fries

Pizza

(\$.50 extra per topping)

100% Angus Beef Hamburger & Fries

Homemade Macaroni & Cheese

Hot Dog & Fries

Pasta & Butter

Spaghetti & Meatball

Banquet Packages

Planning your party can be stressful. Let us take the stress out of your event.

We offer 6 different Banquet Packages to fit your needs. Please speak to our Banquet Manager to review your Parties desires.

Please feel free to bring in your own cake or ask us to order one for you. We are a BYOB establishment, so please feel free to bring in your own wine or beer. There is not a cake cutting fee or corkage fee.

We do ask for the Final Count 1 Week before your event. All Packages include tax. Gratuity of 20% will be added to all packages. A Contract must be signed for your party to be valid. A \$100 non-refundable deposit is due on the day of booking your event. On Sunday, **only dinner** is served. Tapas and Early Bird Menus may not be offered as Banquet menus.

We do offer table linens in a variety of different colors. All dinner packages include linens. For lunch packages a small fee will be applied to order the linens.

We are happy to announce that we are working with

Studio M Floral for all our floral needs. Very talented Marybeth Moscarello can design your Centerpieces, Corsages or Boutonnieres, as well as other Décor you may desire for your party. Please speak to our Banquet Manager for more information. Visit Marybeth's website for ideas or to see some of her work at:

www.studiomfloral.com



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