



Private Dining Menus

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

VEGETARIAN PAELLA^{GF} Can be added to any menu.

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

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 Cheese Cake

\$52.00 PER PERSON PLUS TAX AND GRATUITY

Francine menu

Appetizer Family Style
Calamari Fritti
Stuffed Mushrooms, talian sausage, Romano cheese, garlic, onions, basil with alfredo sauce

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 DUO
Cannoli and Tiramisu

\$62.00 PER PERSON PLUS TAX AND GRATUITY

Gratuity 18% Service Charge 2% Tax 8.60%

Agnes menu

Appetizer

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 TRIO

Cannoli, Tiramisu, Cheese Cake

\$70.00 PER PERSON PLUS TAX AND GRATUITY

Frank menu

Appetizer

SHRIMP SCAMPI

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 TRIO

Cannoli, Tiramisu, Cheese Cake

\$85.00 PER PERSON PLUS TAX AND GRATUITY

Gratuity 18% Service Charge 2% Tax 8.60%

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

FRESH WILD SALMON FILET Feta cheese, tomatoes, basil, garlic, olive oil

FILET MIGNON 6oz LOBSTER TAIL 6oz Béarnaise sauce

FRESH HALIBUT Dill sauce sautéed

VEAL CHOP and SHRIMP Cognac Mushroom Sauce

Seasonal Vegetable & Creamy Risotto

DESSERT

WHITE CHOCOLATE CRÈME BRULEE

\$95.00 PER PERSON PLUS TAX AND GRATUITY

Gratuity 18% Service Charge 2% Tax 8.60%

Pharmaceutical Menu

APPETIZER

SHRIMP COCKTAIL

Choice of

HOUSE SALAD Mixed greens, mustard vinaigrette

CAESAR SALAD Romaine, parmesan cheese

Entrée Choice of

CHICKEN MARSAL 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 TRIO

Cannoli, Tiramisu, Cheese Cake

2 Glass

J. Lohr "Riverstone" Chardonnay

Prelius Cabernet, Toscana

F & B \$90

Service Charge 20% \$18

Tax \$7.75

Total \$116

Gratuity 18% Service Charge 2% Tax 8.60%



Private Lunch Menus

All menus include coffee, tea, & soda

Godfather 1 menu

For the Table, Served Family Style

BRUSCHETTA diced Roma tomatoes, fresh basil, garlic

Entrée, Choice of

CHOPPED CHICKEN SALAD Grilled Chicken, blue cheese, romaine, tomatoes, red cabbage, red onions bacon, roasted corn, toasted almonds, with basil dressing

FRESH SALMON SALAD Grilled, on mixed greens, bufala mozzarella, tomatoes, cucumbers, peppers, red onion with basil dressing

BRISKET & CHUCK BURGER* Mozzarella cheese, bacon, lettuce, tomatoes, red onion on brioche bun

ANGEL HAIR & VEAL MEATBALLS Marinara sauce

DESSERT optional \$6

\$23.00 PER PERSON PLUS TAX AND GRATUITY

Godfather 2 menu

CAESAR SALAD Romaine, parmesan cheese

Entrée Choice of

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

BAKED MEAT LASAGNA House made, mozzarella cheese, marinara sauce

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

FRESH WILD SALMON FILET Feta cheese, tomatoes, basil, garlic, olive oil on pasta with seasonal vegetable

DESSERT DUO optional \$6

Cannoli and Tiramisu

\$33.00 PER PERSON PLUS TAX AND GRATUITY

Gratuity 18% Service Charge 2% Tax 8.60%

Sample Appetizer Choices, Food Buffet and Passed

Other Menu choices are available,

1 Pan MAC and CHEESE with LOBSTER 2 lb. \$250

1 Pan BAKED MEAT LASAGNA or VEGETARIAN / 30 half orders \$180

1 Pan CHEESE TORTELLINI AL PANNA \$150 Peas, prosciutto, walnuts, cream, parmesan, romano cheese

1 Pan CALAMARI FRITTI \$140

ASSORTED CHEESE and CRACKER tray \$150

FRUIT and VEGTABLE tray \$140

PROSCIUTTO and MELON seasonal,

CAPRESE, Fresh Mozzarella, tomato, onion, basil dressing, Tray \$150

STUFFED MUSHROOMS \$2.00 EACH

SAUSAGE & PEPPERS SKEWER \$2.50 EACH

MEATBALL MARINARA \$3.00 EACH

CHICKEN MARSALA SKEWERS \$3.75 EACH

SHRIMP COCKTAIL \$4 EACH

CRAB CAKES Small \$6.00 EACH

RAW BLUE POINT OYSTERS ON THE HALF SHELL \$3

SEARED AHI TUNA BITES \$2.00 EACH

DATES WRAPPED WITH BACON & GOAT CHEESE \$3.50

BRUSCHETTA Roma tomatoes, basil, garlic \$3.00 EACH

FILET MIGNON 1oz Skewers with grilled onions \$6.00 EACH

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

DESSERTS SMALL SIZE

TIRAMISU, CHEESE CAKE, CHOCOLATE COVERD STRAWBERRIES, \$4 EACH

BEVERAGE PACKAGES

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

HOUSE SELECTIONS PACKAGE

2 Hour Package - \$22 PER GUEST

3 Hour Package - \$29 PER GUEST

4 Hour Package - \$35 PER GUEST

This package includes domestic beers (Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra), and selected wines La Fiera Pinot Grigio, Montepulciano and Coastal Vines Merlot

PRIVATE LABEL PACKAGE

2 Hour Package - \$25 PER GUEST

3 Hour Package - \$33 PER GUEST

4 Hour Package - \$39 PER GUEST

This package included domestic & imported beers, Castle Rock Chardonnay, Dynamite Merlot, 14 Hands Cabernet Sauvignon, and St. M Riesling.

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

Gratuuity 18% Service Charge 2% Tax 8.60%