



BANQUET OPTIONS

EACH PACKAGE INCLUDES CHOICE OF NON-ALCOHOLIC BEVERAGE.
INQUIRE ABOUT APPETIZER AND ALCOHOL OPTIONS

BRONZE PACKAGE

\$18 PLUS TAX & GRATUITY

CHOICE OF SALAD & BREAD

CAESAR

CRISP ROMAINE HEARTS WITH OUR FAMOUS GARLIC CAESAR DRESSING AND HOMEMADE CROUTONS

MAMA'S ITALIAN

FIELD GREENS TOSSED WITH OUR ZESTY ITALIAN DRESSING

TOPPED WITH RED ONIONS, BLACK OLIVES, SWEET PEPPERS AND FETA CHEESE

CHOICE OF ENTRÉE

LASAGNA

LAYERS OF PASTA, RICOTTA CHEESE, BEEF, TOMATO SAUCE, AND MOZZARELLA

MANICOTTI

PASTA TUBES FILLED WITH SEASONED RICOTTA AND BAKED WITH TOMATO SAUCE

CANNELLONI

PASTA TUBES FILLED WITH SPINACH AND BEEF WITH RED AND WHITE SAUCES

CHICKEN ALFREDO

SAUTÉED IN A RICH GARLIC CREAM SAUCE

SILVER PACKAGE

\$25 PLUS TAX & GRATUITY

CHOICE OF SALAD & BREAD

CAESAR

CRISP ROMAINE HEARTS WITH OUR FAMOUS GARLIC CAESAR DRESSING AND HOMEMADE CROUTONS

MAMA'S ITALIAN

FIELD GREENS TOSSED WITH OUR ZESTY ITALIAN DRESSING

TOPPED WITH RED ONIONS, BLACK OLIVES, SWEET PEPPERS AND FETA CHEESE

CHOICE OF ENTRÉE

CHICKEN PICCATA

SEARED IN A LEMON CAPER SAUCE OVER CAPPELLINI

CHICKEN MARSALA

SAUTÉED IN SWEET MARSALA WINE WITH MUSHROOMS OVER CAPPELLINI

LINGUINE WITH CLAMS

CLAMS IN A LIGHT GARLIC CREAM SAUCE OVER LINGUINE

PORK OSSO BUCO

BRAISED PORK SHANKS SERVED WITH A CABERNET MUSHROOM RISOTTO

EGGPLANT PARMIGIANA

LAYERED WITH TOMATO SAUCE AND MOZZARELLA AND SERVED WITH SPAGHETTI



GOLD PACKAGE
\$32 PLUS TAX & GRATUITY

CHOICE OF SALAD & BREAD

CAESAR

CRISP ROMAINE HEARTS WITH OUR FAMOUS GARLIC CAESAR DRESSING AND HOMEMADE CROUTONS

MAMA'S ITALIAN

FIELD GREENS TOSSED WITH OUR ZESTY ITALIAN DRESSING

TOPPED WITH RED ONIONS, BLACK OLIVES, SWEET PEPPERS AND FETA CHEESE

BALSAMIC

FIELD GREENS TOSSED WITH OUR ROASTED GARLIC AND SHALLOT VINAIGRETTE

TOPPED WITH BLEU CHEESE AND CANDIED SPICED PECANS

CHOICE OF ENTRÉE

LOBSTER RAVIOLI

CRISPY PANKO BREADED RAVIOLIS FILLED WITH REAL LOBSTER MEAT AND A RICOTTA CHEESE BLEND
SERVED WITH LOBSTER BRANDY SAUCE AND BALSAMIC GLAZE

FRESH NOVA SCOTIA SALMON

BASTED IN A SWEET CHILI GLAZE, SERVED WITH RICE PILAF, ROASTED VEGETABLES

TOPPED WITH A CUCUMBER MANGO RELISH

BEEF PIZZIOLI

BEEF TENDERLOIN TIPS SAUTÉED WITH BELL PEPPERS AND VEGETABLES

IN A SPICY MARINARA SERVED OVER LINGUINE

MAPLE HONEY PORK CHOP

A BUTTERFLIED CHOP SERVED WITH WHIPPED POTATOES, MUSHROOMS, AND RED WINE SAUCE

VEAL PICCATA OR MARSALA

SAUTÉED IN A LEMON CAPER SAUCE OR SWEET MARSALA WINE WITH MUSHROOMS OVER CAPPELLINI

HONEY BALSAMIC GRILLED CHICKEN

TWO GRILLED CHICKEN BREASTS SERVED WITH WHIPPED YUKON GOLD POTATOES

AND ROASTED SEASONAL VEGETABLES

CHOICE OF DESSERT

CRÈME BRULÉE

CREAMY VANILLA CUSTARD FLAVORED WITH CHAMBORD LIQUOR, CRUSTED IN SUGAR

CHOCOLATE DECADENCE

SOFT BROWNIES WITH PASTRY CREAM LAYERS TOPPED WITH CHOCOLATE GANACHE



PLATINUM PACKAGE
\$42 PLUS TAX & GRATUITY

CHOICE OF SALAD & BREAD

THE WEDGE

A WEDGE OF ICEBERG TOPPED WITH BLEU CHEESE, BACON, RED ONION, AND TOMATOES

BABY SPINACH

FRESH BABY SPINACH TOSSED WITH A HOT BACON CITRUS HONEY DRESSING

TOPPED WITH RED ONIONS AND BOILED EGG

CAPRESE

FRESH MOZZARELLA, TOMATOES, BALSAMIC VINEGAR, TOASTED PINE NUTS, BASIL OIL, AND BACON

CHOICE OF ENTRÉE

SEA BASS

PAN ROASTED, SERVED WITH ROASTED POTATOES AND ASPARAGUS

TOPPED WITH A POMEGRANATE CREAM SAUCE

JUMBO SEA SCALLOPS

PAN SEARED, SERVED OVER RICE PILAF, WITH A BEURRE BLANC SAUCE

AND DRIZZLED WITH A BALSAMIC GLAZE

SESAME CRUSTED AHI TUNA

SEARED RARE OVER RICE PILAF AND ROASTED VEGETABLES WITH A BALSAMIC BUTTER SAUCE AND

SRIRACHA CREAM

CHOICE OF ONE STEAK

"KENSINGTON" RIB EYE

A FOURTEEN OUNCE CUT MARINATED WITH THE SECRET MARINADE OF YEARS PAST

GRILLED AND SERVED WITH ROASTED YUKON GOLD POTATOES

BLEU CHEESE NEW YORK STRIP

FOURTEEN OUNCE NEW YORK STRIP GRILLED TO ORDER AND SERVED OVER WHIPPED POTATOES

TOPPED WITH BLEU CHEESE SAUCE AND CRISPY ONIONS

FILET OF BEEF

AN EIGHT OUNCE PORTION GRILLED TO ORDER, SERVED WITH WHIPPED YUKON GOLD POTATOES,

CRISPY ONION STRINGS, AND A CABERNET DEMI-GLAZE

CHOICE OF DESSERT

CRÈME BRULÉE

CREAMY VANILLA CUSTARD FLAVORED WITH CHAMBORD LIQUOR, CRUSTED IN SUGAR

CHOCOLATE DECADENCE

SOFT BROWNIES WITH PASTRY CREAM LAYERS TOPPED WITH CHOCOLATE GANACHE

NEW YORK CHEESECAKE

TRADITIONAL NY CHEESECAKE SERVED WITH A FRESH BERRY COMPOTE