



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

FETTUCINE TETRAZZINI

GRILLED CHICKEN AND PROSCIUTTO HAM TOSSED IN A 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

EGGPLANT PARMIGIANA

LAYERED WITH TOMATO SAUCE AND MOZZARELLA AND SERVED WITH SPAGHETTI

CHICKEN PICCATA

SEARED IN A LEMON CAPER SAUCE, SERVED OVER CAPPELLINI

CHICKEN MARSALA

SAUTÉED IN A SWEET MARSALA WINE WITH MUSHROOMS OVER CAPPELLINI

SHRIMP AND SCALLOPS POMODORO

SHELLFISH SAUTÉED IN A SPICY TOMATO BROTH, SERVED OVER CAPPELLINI

LINGUINE WITH CLAMS

IN A LIGHT GARLIC CREAM SAUCE

PORK OSSO BUCO

BRAISED PORK SHANKS SERVED WITH A CABERNET MUSHROOM RISOTTO



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 SEASONED RICOTTA CHEESE SERVED WITH A BRANDY LOBSTER SAUCE AND BALSAMIC GLAZE

BEEF PIZZIOLI

BEEF TENDERLOIN TIPS SAUTÉED WITH BELL PEPPERS & VEGETABLES IN SPICY MARINARA OVER LINGUINI

MAPLE HONEY PORK CHOP

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

CHICKEN AND SHRIMP CALABRESE

MUSHROOMS AND SCALLIONS IN A GARLIC CREAM SAUCE SERVED OVER FETTUCCINE

VEAL PICCATA

SEARED IN A LEMON CAPER SAUCE SERVED OVER CAPPELLINI

VEAL MARSALA

SAUTÉED IN A SWEET MARSALA WINE WITH MUSHROOMS OVER CAPPELLINI

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, ROMA TOMATOES, BALSAMIC VINEGAR, TOASTED PINE NUTS, AND BACON

CHOICE OF ENTRÉE

FRESH NOVA SCOTIA SALMON

SERVED WITH GLAZED POTATOES AND SEASONED VEGETABLES

SEA SCALLOPS

PAN SEARED, SERVED OVER CREAMY PARMESAN RISOTTO WITH A BALSAMIC GLAZE

CHILEAN SEA BASS

PAN SEARED, SERVED OVER WHIPPED YUKON GOLD POTATOES WITH ASPARAGUS, TOPPED WITH A CHAMPAGNE BEURRE BLANC AND A BLACK CURRANT CHUTNEY

CHOICE OF ONE STEAK

BLEU CHEESE NEW YORK STRIP

FOURTEEN OUNCE NEW YORK STRIP GRILLED TO ORDER, SERVED OVER WHIPPED POTATOES TOPPED WITH BLEU CHEESE SAUCE AND CRISPY ONIONS

"KENSINGTON" RIB EYE

A FOURTEEN OUNCE RIB EYE, MARINATED WITH THE SECRET MARINADE OF YEARS PAST GRILLED AND SERVED OVER ROASTED YUKON GOLD POTATOES

LITTLE ITALY FILET OF BEEF

AN EIGHT OUNCE PORTION GRILLED TO ORDER AND SERVED WITH DEMI-GLAZED POTATOES

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

RASPBERRY WHITE CHOCOLATE CHEESECAKE

CREAMY CHEESECAKE SWIRLED WITH RASPBERRIES AND DRIZZLED WITH RASPBERRY SAUCE

BREAD PUDDING

WHITE AND DARK CHOCOLATE BREAD PUDDING WITH BLACK CURRANTS AND PECAN RUM SAUCE