

Dinner Function

\$23.95 per person plus 7% Tax and 18% Gratuity
Includes garden salad, meal, coffee and dessert

Choose 3 Menu Items:

Chicken Blue Eyes

Sautéed boneless breast of chicken de-glazed with white wine topped with breaded eggplant, sharp provolone cheese, mushrooms and marinara sauce

Chicken Loretta

Twin boneless chicken cutlets with a ricotta and spinach filling topped with mushrooms, mozzarella cheese and a white wine demi-glaze

Chicken Marsala

Sautéed boneless chicken breast with mushrooms in a marsala wine butter sauce

Chicken Parmesan

Breaded boneless chicken breast topped with marinara sauce and mozzarella cheese

Chicken Piccata

Sautéed boneless chicken breast with mushrooms, capers and artichoke hearts in a lemon butter sauce

Capellini Richard

Angel hair pasta tossed with stewed tomatoes, fresh basil, parmesan cheese, olive oil and garlic

Chicken and Broccoli

Sautéed chicken filets and broccoli florets in olive oil and garlic with parmesan cheese, crushed red peppers and penne pasta

Penne Carbonara

Sautéed chicken filets, bacon, mushrooms and peas in an alfredo sauce tossed with penne pasta

Baked Haddock

Baked fresh haddock with a seasoned Ritz cracker crumb topping

Baked Stuffed Shrimp

Jumbo shrimp (4) filled with homemade seafood, vegetable, cheese and Ritz cracker crumb stuffing

Salmon Alex

Baked Atlantic Salmon filet brushed with orange glaze, topped with roasted matchstick vegetables and toasted sesame seeds

Salmon Nicola

Grilled Atlantic Salmon filet over mixed greens topped with roasted shallot vinaigrette, feta cheese and crispy carrot curls

Shrimp Scampi

Sautéed jumbo shrimp with tomatoes and scallions in a classic scampi butter sauce served over spaghetti

Veal Marsala

Sautéed veal scaloppini with mushrooms in a marsala wine butter sauce (\$3.00 per person up-charge)

Veal Parmesan

Tender breaded veal cutlet topped with marinara sauce and mozzarella cheese (\$3.00 per person up-charge)

Veal Saltimbocca

Sautéed veal scallopini topped with fresh sage, prosciutto, mozzarella cheese, mushrooms and spinach in a lemon butter sauce (\$3.00 per person up-charge)

New York Sirloin

12 Ounces of choice beef grilled to your liking (\$3.00 per person up-charge)

Steak Tips

Marinated charbroiled steak tips served over rice pilaf, topped with sautéed mushrooms and onions in a marsala wine butter sauce (\$2.00 per person up-charge)

•Substitute a small Mesclun or Caesar salad for \$1.50 per person up-charge •Minimum of 25 adults required •\$2.00/\$3.00 per person up-charge for veal and beef entrees
•Alcoholic beverages are not included *Before placing your order, please inform your server if anyone in your party has a food allergy*

Add-On Menu for Functions

The Appetizers listed are to be added in addition to a Function Menu (50 pieces per appetizer unless noted)

Buffalo Chicken Tenders with Celery Sticks and Blue Cheese Dressing \$40.00

Barbecue Chicken Tenders with Celery Sticks and Ranch Dressing \$40.00

Shrimp Cocktail with Zesty Cocktail Sauce \$75.00

Artichoke and Spinach Dip \$50.00 (per pan)

Calamari 45 \$60.00 (per pan)

Mimosa Bowl \$100.00

Scallops and Bacon \$140.00

Stuffed Mushrooms \$60.00

Mini-Crabcakes with Red Pepper Aioli \$75.00

Cheese and Cracker \$1.50 (Per Person)

Vegetable Crudité \$1.75 (Per Person)

Sangria Bowl \$125.00