

Luncheon Function

(Not Available for Sunday Functions)
\$17.95 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, served with pasta

Chicken Marsala

Sautéed chicken filets with mushrooms in a marsala wine butter sauce served over linguine

Chicken Parmesan

Breaded boneless chicken breast topped with marinara sauce and mozzarella cheese

Chicken Piccata

Sautéed chicken filets with mushrooms, capers and artichoke hearts in a lemon butter sauce served over linguine

Capellini Richard

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

Chicken and Broccoli

Chicken filets and broccoli florets sautéed in olive oil and garlic with parmesan cheese and crushed red pepper tossed with penne pasta

Penne Carbonara

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

Baked Haddock

Baked fresh haddock with seasoned Ritz cracker crumb topping

Baked Stuffed Shrimp

Jumbo shrimp (3) filled with homemade seafood stuffing topped with garlic butter sauce

Shrimp Scampi

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

Steak Tips

Marinated charbroiled steak tips served over rice pilaf, topped with sautéed mushrooms and onions in a marsala wine 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 •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