



Dinner Party Menus

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Manager

Brian Bitici

Menu 1

Start With

Tomato Bruchette

Second Course,

Choice of One;

--Soup of the Day

--Baby Arugula Salad with Parmesan Shavings
and Lemon Vinaigrette

Third Course,

Choice of One;

--Penne with Sausage and Sweet Peas in a Pink Sauce

--Sautéed Breast of Chicken with Asparagus, Mushrooms
and Sun Dried Tomato

--Seared Salmon with Spinach, Lentils and Balsamic

Final Course

Tiramisu

Coffee or Tea

\$40 Per Person

Excluding Beverages, Tax and 20% Gratuity

Menu 2

First Course, Choice of One;

--Soup of the Day

--Baby Arugula Salad with Warm Pecan Crusted Goat
Cheese and Oven Dried Tomato

Second Course

Tagliatelle with Wild Mushrooms, Spinach and Parmesan

Third Course, Choice of One;

--Sautéed Breast of Chicken with Prosciutto, Fontina Cheese
and Sun Dried Tomato

--Veal Scallopine with Marsala Wine and Mushrooms

--Seared Striped Bass with Fennel, Gaeta Olives
and Plum Tomato

Final Course

Tiramisu or Cheesecake
Coffee or Tea

\$45 Per Person
Excluding Beverages, Tax and 20% Gratuities

Menu 3

Start With

Tomato Bruschetta

Second Course, Choice of One;

--Soup of the Day

--Baby Arugula Salad with Parmesan Shavings
and Lemon Vinaigrette

Third Course

Rigatoni with Wild Mushrooms, Spinach and Parmesan

Fourth Course, Choice of One;

--Sautéed Breast of Chicken With Asparagus,
Roasted Peppers and Mozzarella

--Filet Mignon with Sautéed Mushrooms

--Seared Striped Bass with Mussels
in a Saffron Sauce

Final Course

Chocolate Cake or Fresh Fruit
Coffee, Tea, Cappuccino or Espresso

\$50 Per Person
Excluding Beverages, Tax and 20% Gratuity