

Café Testarossa's
Party Package #6
(Friday & Saturday Night)
Please Call for Availability

Appetizer Choice:
Pasta

Middle Course:
Mixed green salad tossed with a raspberry vinaigrette dressing

Entrée Choice:
Chicken – Fish - Pork

Dessert Choice:
Cheesecake OR Tiramisu OR Sorbet
OR
An occasioned sheet cake served with fresh sorbet
Package includes coffee, tea, cappuccino & espresso

\$40.00 pp. plus
Open Bar \$20.00 per person
& Tax & 20% Gratuity

Substitutions and/or additions are possible.
Will customize to your preference.

For more information please call us at 516.364.8877

PASTA CHOICES:

- ~Rigatoni in a filetto pomodoro sauce with cubed fresh mozzarella
- ~Ricotta and spinach ravioli in a marinara sauce
- ~Penne with crumbled hot and sweet sausage, peas in a plum tomato touch of cream
- ~Mezzi rigatoni served with a veal meat Bolognese topped with a dollop of ricotta
- ~Penne alla Vodka

CHICKEN CHOICES:

- ~Chicken breast stuffed with spinach, roasted pepper and mozzarella in tomato brandy
- ~Chicken breast topped with artichoke hearts, sun-dried tomato, mushroom and melted mozzarella in a rosemary wine reduction
- ~Almond crusted chicken breast stuffed with artichoke hearts, spinach and Asiago cheese in a wild berry sauce
- ~Chicken breast lightly battered in a lemon infused wine sauce

FISH CHOICES:

- ~Salmon pan seared in a pinot grigio, caper wine with julienne vegetables
- ~Tilapia pan seared with a sun-dried tomato and garlic breadcrumb crust served with julienne vegetables in a chopped tomato, caper wine
- ~Red snapper with a crabmeat breadcrumb crust served with julienne vegetables in a ginger mirin wine

MEAT CHOICES:

- ~Pan seared pork tenderloin served with sweet potato puree in a cherry pepper au jus

Additions:

- ~Veal scaloppini additional \$5.00 per person
- ~Black Angus sirloin steak additional \$9.00 per person
- ~ Colossal Shrimp Entrée additional \$5.00 per person

