



Luncheon Package

*Available Tuesday thru Friday
Afternoons*

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Luncheon Package

Tuesday-Friday

Appetizer Course

Mixed Green Salad Tossed in a Raspberry Vinaigrette Dressing

Entrée Choice:

Chicken
Fish
Pasta

Dessert Choice:

Cheesecake OR Tiramisu

Package includes coffee, tea, cappuccino, espresso
& unlimited soda

\$30.00 per person

& tax & 20% gratuity

**Open Bar \$20.00 per person additional
price per alcoholic drink for a running bar tab**

For more information please call us at

516.364.8877

Course Suggestions

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
- ~Black Angus sirloin steak
- ~ Colossal Shrimp Entrée