

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



Shower Packages

*Available
Saturday & Sunday 12-4*

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Available Saturday and Sunday afternoons from 12-4pm

Standard Shower Package

*Chef selected Hors D'oeuvres passed around
Champagne punch & sodas served through out the shower*

Buffet:

*House Salad, Caesar Salad, Eggplant Rollatini,
Pasta, Chicken & Fish*

Dessert

*An occasioned sheet cake served with fresh sorbet
Package includes coffee, tea, cappuccino & espresso*

\$33.00 per person
& Tax & 20% Gratuity

Sit Down Shower Package

*Chef selected Hors D'oeuvres passed around
Champagne punch & sodas served through out the shower*

Appetizer Course

Mixed green salad tossed with a raspberry vinaigrette dressing

Entree Choice:

Chicken – Fish - Pasta

Dessert

*An occasioned sheet cake served with fresh sorbet
Package includes coffee, tea, cappuccino & espresso*

\$36.00 per person
& Tax & 20% Gratuity

*Open Bar \$25.00 per person additional or
a running bar tab with a set price per drink for all alcoholic beverages.*

Substitutions and/or additions are possible.

Will customize to your preference.

Minimum 50 Adults ~ For more information please call us at 516.364.8877