



PARTY MENU

\$37 per person

APPETIZERS

ADVANCE SELECTION OF TWO

Eggplant Rollatine

Fried Calamari

Brussel Sprouts

Stuffed Mushrooms

Meatballs

Steamed Mussels

PASTA

ADVANCE SELECTION OF ONE

Rigatoni Vodka
creamy parmesan vodka sauce

Ziti Tomato & Basil
grape tomatoes, garlic, basil

SALAD

ADVANCE SELECTION OF ONE

Mixed Greens
balsamic + olive oil

Caesar
romaine, reggiano, croutons

Fresh Mozzarella & Tomato (add \$1.95 p/p)
basil, balsamic glaze

ENTREE

ADVANCE SELECTION OF THREE —
ONE CHICKEN, ONE VEAL, ONE SEAFOOD
*Your pre-selected entree choices will be offered
to your guests the day of.*

CHICKEN & VEAL

Parmigiana
breaded, tomato sauce, mozzarella

Francaise
egg battered, lemon white wine

Marsala
seared, shallot & capers, lemon white wine

Saltimbocca
*pan seared, baked with prosciutto,
mozzarella, pan sherry gravy*

Amalfi
*panko crust, sausage, cherry peppers,
artichoke, lemon garlic white wine*

SEAFOOD

Salmon St. Tropez
grape tomatoes, basil, light lemon butter

Blackened Salmon
seared, honey mustard cream sauce

Shrimp Parmigiana
marinara, baked mozzarella,

Shrimp Francaise
egg battered, lemon white wine

VEGETARIAN OPTION

Available Upon Request

\$37 per person/ \$47 Filet Mignon option

6.875% New Jersey Sales Tax & Gratuity Not Included. Per Person Includes One Pasta, One Salad & One Entree
BYOB