

## **DINNER PACKAGE**

\$39 per guest

\$19 per child under 12

Prices do not include NJ sales tax and 20% suggested gratuity.

This dinner package includes:

### **BREADS**

Our homemade Italian rolls and fresh tomato garlic bread will be provided, complimentary, throughout the entire meal.

### **APPETIZERS**

Served family-style

Mozzarella Sticks, Roasted Peppers with Mozzarella and Mussels (red or white sauce)

### **PASTA**

An appetizer-sized pasta course individually plated for each guest. Your choice of Penne Pomodoro or Penne Vodka.

Penne Pomodoro: a zesty garlic, white wine, fresh tomato and marinara sauce

Penne Vodka: Cream sauce, fresh tomatoes, sun-dried tomatoes and a touch of marinara sauce

### **SALAD**

Each guests will receive a fresh house salad with our creamy balsamic vinaigrette dressing.

You may upgrade your salad for an additional cost:

Caesar Salad (\$2.50 extra per guest): Crisp Romaine lettuce, homemade croutons and egg tossed with our special dressing

Tre-Colori Salad (\$3.00 extra per guest): Mixed greens, sun-dried tomatoes, beans, artichokes, walnuts, onions, goat cheese, honey white balsamic vinaigrette dressing

### **ENTREES**

Each guest will be offered a selection of three entrees, chosen from the seafood, veal and chicken entrees on the back.

Each is served with a side of fresh seasonal vegetables and potatoes.

### **BEVERAGES**

Soft drinks, coffee and tea will be provided throughout your event.

Bottled water (Acqua Panna and San Pellegrino), cappuccino and espresso are available for an additional charge.

### **DESSERT**

A Sweet Eats cake is included for your guests to enjoy.

For an additional charge you can order a homemade cake by Maria.

- A \$200 deposit is required to hold the space and will be applied to your final balance.
  - 10 days prior to your event, final head count and final payment are due.
    - Final payment is by cash or check only.
  - If you cancel your party, your deposit will not be refunded.

## ENTRÉE SELECTIONS

### SEAFOOD

- North Atlantic Salmon Scampi** Baked with fresh chopped tomatoes, basil and roasted garlic in a light white wine lemon sauce
- Grilled North Atlantic Salmon** Seasoned and grilled to perfection, served over baby greens with a balsamic reduction and extra virgin olive oil
- Red Snapper Livornese** Boneless fillet sautéed with fresh tomatoes, capers, olives, mushrooms and marinara sauce
- Grilled Red Snapper** Grilled to perfection and nestled over baby field greens with a lemon olive oil drizzle
- Branzino Oreganato** Sautéed with diced tomatoes, baby shrimp, white wine and olive oil, with garlic and fresh oregano
- Grilled Branzino** Grilled to perfection and nestled over baby field greens with a lemon olive oil drizzle
- Flounder Francese** Egg-batter dipped and sautéed golden brown with shiitake mushrooms, Chablis wine and fresh lemon juice
- Shrimp Marinara** Imported white large shrimp sautéed in a marinara sauce
- Shrimp Scampi** Imported white large shrimp sautéed in a fresh tomato and garlic white wine lemon sauce

### VEAL OR CHICKEN

- Broccoli Rabe** Pan-sautéed in garlic and olive oil sauce with fresh broccoli rabe and roasted peppers
- Marsala** Sautéed with mixed mushrooms, sun-dried tomatoes, a touch of marinara sauce and a Marsala wine reduction
- Piccata** Sautéed in garlic, white wine and fresh lemon juice sauce, with mushrooms and capers
- Parmigiana** Breaded and pan-fried, smothered with marinara sauce and mozzarella cheese
- Maximo** Sautéed in a sherry wine sauce with fresh tomatoes, a touch of marinara, mushrooms, and sun-dried tomatoes, topped with asparagus and mozzarella cheese
- Abruzzi** Sautéed in a shallot brandy cream sauce with fresh tomatoes, a touch of marinara, mushrooms and sun-dried tomatoes, topped with asparagus and mozzarella cheese
- Portofino** Sautéed in a white wine, fresh tomato sauce with spinach and rock shrimp, topped with smoked mozzarella cheese

### STEAK

- Filet Mignon** Grilled and served with mushroom demi-glace sauce  
Available for an additional \$10.00 per guest

### CHILDREN'S MENU

- Ravioli Marinara or Alfredo  
Personal Cheese Pizza  
Chicken Parmigiana with Capellini  
Chicken Fingers with French Fries