Private Events & Banquets

A special occasion deserves a very special place
Let us help you plan your party !

Planning Your Event

– Event Duration –
All events are 3 hours. Extra time: $150/hour.

– Deposit to Book –
A non-refundable and non-transferable deposit is required to secure your reservation. This deposit will be applied toward your final bill.
In the event of a cancellation, an additional charge equal to the deposit amount will be applied to the card on file.

– Dining Packages –
Includes soft drinks, coffee, tea, and dessert. Upgrades such as welcome platters, additional apps & specialties desserts are also available.

– Liquor Options –
Select a liquor option or package. Parties of 35 of more that do not select either require a dedicated bartender; additional fee applies.

– Final Payment –
Remaining balance due at event end. Cash or credit only (no checks).

– Fees –
22% gratuity + sales tax + credit card fee apply.

Helpful Information

– Menu Finalization–
Must be completed 10 days prior to your event.

– Guest Count –
Your final guaranteed guest count must be submitted 5 days before the event. This number will be used for billing purposes.

– Room Access & Setup –
Access begins 1 hour prior. All setup requests must be arranged in advance.

– Decorations –
No tape, pins, glitter, tall candles or glass cylinders. Only tealight candles allowed. Keep décor minimal.

– Outside Dessert –
Outside desserts are permitted for a fee of $2 per person.

– Entertainment –
DJ permitted only when both the Party Room

Dining Packages :

CLASSIC FAMILY STYLE | SUPREMO FAMILY STYLE | INDIVIDUALLY PLATED | COCKTAIL PARTY | BUSINESS SEMINARS | WEEKDAY LUNCHEONS






Available Rooms :

PARTY ROOM
ACCOMODATES 35-50 GUESTS
35 Person Minimum or Food Spend*

TAVERN ROOM
ACCOMODATES 20-30 GUESTS
20 Person Minimum or Food Spend *

PARTY & TAVERN COMBINED
ACCOMODATES 60-85 GUESTS
60 Person Minimum or Food Spend *

MAIN ROOM-PATIO
ACCOMODATES 45-74 GUESTS
45 Person Minimum or Food Spend *
- Saturday & Sunday -
Party start times must be between 12-2PM

FAMILY ROOM
ACCOMODATES 12-18 GUESTS
12 Person Minimum or Food Spend *

*** MINIMUM FOOD SPEND** If the required guest minimum is not met, the room's minimum food spend applies.

All information outlined in this packet is subject to change, including packages and pricing for your event. 11.1.26

PACKAGE 1

CLASSIC FAMILY STYLE

OUR ORIGINAL SIGNATURE
FAMILY STYLE PACKAGE

– First Course –

APPETIZER & SALAD SERVED TOGETHER

APPETIZERS

– CHOOSE TWO –

Mozzarella Caprese creamy mozzarella, tomatoes & roasted peppers - ev olive oil drizzle & balsamic *GF*
Crispy Calamari lightly fried - served with mixed peppers - marinara dipping sauce
Mozzarella Popcorn bocconcini balls - basil & bread crumbs crusted - marinara dipping sauce *V*
Zucchini Fritte fresh sliced panko crusted zucchini - garlic aioli dipping sauce *V*
Stuffed Mushrooms sausage, fontina & spinach stuffing - lemon butter sauce
Clams Oreganata baked clams - seasoned bread crumbs - lemon butter sauce

additional appetizer available for an added charge of $4.95 per person

SALADS

– CHOOSE ONE –

House tomato, cucumber, onion & pepperoncini - mixed lettuce - balsamic vinaigrette *GF V*
Caesar classic anchovy caesar dressing - parmesan focaccia croutons
Nonna's Chopped italian meats & cheeses - mixed lettuce - balsamic vinaigrette

– Second Course –

PASTA & ENTRÉE SERVED TOGETHER

PASTA

– CHOOSE TWO –

Rigatoni Vodka italian pancetta - tomato cream sauce
Spaghetti Alfredo parmesan cream sauce
Orecchiete Alla Pugliese broccoli rabe & italian sausage - garlic & ev olive oil
Penne Pomodoro Fresco plum tomato, garlic & ev olive oil *V*
Linguine Garlic & Oil shaved garlic & ev olive oil - chili flakes *V*

one pasta may be swapped for a vegetable

ENTRÉE

– CHOOSE TWO –

Chicken Lemone francese style - artichokes, cherry tomatoes & asparagus - lemon butter sauce
Chicken Parmigiana pan fried cutlets - fresh mozzarella & marinara
Veal Saltimbocca pan seared - proscuitto & spinach - sage tomato white wine demi
Veal Marsala sweet mushroom marsala wine demi
Eggplant Rollatini pan fried eggplant - ricotta, parmesan & mozzarella - marinara *V*
Salmon or Flounder Oreganatta toasted garlic olive oil herb topping - light lemon butter sauce

– Dessert Course –

SAMPLING OF NONNA'S HOMEMADE DESSERTS OR CUSTOM CAKE
- ADDITIONAL CHARGE FOR BOTH DESSERT OPTIONS -

SOFT DRINKS, COFFEE & TEA INCLUDED

Enhance Your Party Package

Start with a warm welcome *-Charcuterie Board- $85 &* *-Flatbread Sampler- $70*
Serve pasta as a separate course *and add vegetables & potatoes to the entrée course for an additional $12 per person*

PACKAGE PRICING 3 HRS TIME LIMIT
TUESDAY - THURSDAY $55 PER PERSON / FRIDAY - SUNDAY $60 PER PERSON
CHILDREN AGES 10 & UNDER $25 PER PERSON - KIDS MEAL
PLUS TAX & TIP - 3.5% ADMIN FEE (WAIVED FOR CASH PAYMENTS)

ADDITIONAL CHARGES
PREFERRED VENDORS RECOMMENDED
OUTSIDE CAKE CUTTING / DESSERT SERVICE FEE ($2 PER PERSON)

PACKAGE 2

SUPREMO FAMILY STYLE

A STEP UP FROM OUR CLASSIC OFFERING MORE CHOICES WITH AN EXTRA APP & ENTREE

SUPREMO OPTIONS ONLY

– First Course –

APPETIZER & SALAD SERVED TOGETHER

APPETIZERS

– CHOOSE THREE –

Mozzarella Caprese creamy mozzarella, tomatoes & roasted peppers - ev olive oil drizzle & balsamic *GF*
Crispy Calamari lightly fried - served with mixed peppers - marinara dipping sauce
Mozzarella Popcorn bocconcini balls - basil & bread crumbs crusted - marinara dipping sauce *V*
Zucchini Fritte fresh sliced panko crusted zucchini - garlic aioli dipping sauce *V*
Stuffed Mushrooms sausage, fontina & spinach stuffing - lemon butter sauce
Clams Oreganata baked clams - seasoned bread crumbs - lemon butter sauce
Artichokes pan seared - lemon caper butter sauce - bread crumb & currant topping
Meatball Sliders topped with melted mozzarella & marinara - crostini
additional appetizer available for an added charge of $4.95 per person

SALADS

– CHOOSE ONE –

House tomato, cucumber, onion & pepperoncini - mixed lettuce - balsamic vinaigrette *GF V*
Caesar classic anchovy caesar dressing - parmesan focaccia croutons
Nonna's Chopped italian meats & cheeses - mixed lettuce - balsamic vinaigrette
Sicilian orange segments, fennel pine nuts & pecorino - arugula - citrus vinaigrette
Italian candied walnuts, poached pear, figs & bleu cheese - mixed greens - balsamic vinaigrette

– Second Course –

PASTA & ENTRÉE SERVED TOGETHER

PASTA

– CHOOSE TWO –

Rigatoni Vodka italian pancetta - tomato cream sauce
Spaghetti Alfredo parmesan cream sauce
Orecchiete Alla Pugliese broccoli rabe & italian sausage - garlic & ev olive oil
Penne Pomodoro Fresco plum tomato, garlic & ev olive oil *V*
Linguine Garlic & Oil shaved garlic & ev olive oil - chili flakes *V*
Penne Bolognese lightly spiced tomato meat sauce - ricotta
Fiocchetti Pears & Cheese mini pasta purses - spinach & walnuts - parmesan cream sauce *V*
one pasta may be swapped for a vegetable

ENTRÉE

– CHOOSE THREE –

Chicken Lemone francese style - artichokes, cherry tomatoes & asparagus - lemon butter sauce
Chicken Parmigiana pan fried cutlets - fresh mozzarella & marinara
Veal Saltimbocca pan seared - proscuitto & spinach - sage tomato white wine demi
Veal Marsala sweet mushroom marsala wine demi
Eggplant Rollatini pan fried eggplant - ricotta, parmesan & mozzarella - marinara *V*
Salmon or Flounder Oreganatta toasted garlic olive oil herb topping - light lemon butter sauce
Short Rib braised boneless beef ribs - burgundy demi +5
Filet Mignon port wine mushroom sauce +7
Gamberi Scampi jumbo shrimp sauteed - garlic, butter, ev olive oil & chardonnay +2
Frutti Di Mare shrimp, clams, mussels & calamari - tomato white wine sauce +6

– Dessert Course –

SAMPLING OF NONNA'S HOMEMADE DESSERTS OR CUSTOM CAKE
- ADDITIONAL CHARGE FOR BOTH DESSERT OPTIONS -

SOFT DRINKS, COFFEE & TEA INCLUDED

Enhance Your Party Package

Start with a warm welcome *-Charcuterie Board- $85 &* *-Flatbread Sampler- $70*

Serve pasta as a separate course *and add vegetables & potatoes to the entrée course for an additional $12 per person*

PACKAGE PRICING 3 HRS TIME LIMIT

TUESDAY - THURSDAY $65 PER PERSON / FRIDAY - SUNDAY $70 PER PERSON

CHILDREN AGES 10 & UNDER $25 PER PERSON - KIDS MEAL

PLUS TAX & TIP - 3.5% ADMIN FEE (WAIVED FOR CASH PAYMENTS)

ADDITIONAL CHARGES

PREFERRED VENDORS RECOMMENDED

OUTSIDE CAKE CUTTING / DESSERT SERVICE FEE ($2 PER PERSON)

PACKAGE 3

PLATED ENTREE
WITH FAMILY STYLE APPS & PASTA COURSE

"GUESTS PICK THEIR OWN ENTRÉE"

– First Course –

APPETIZER & SALAD SERVED TOGETHER FAMILY STYLE

APPETIZERS

– CHOOSE TWO –

Mozzarella Caprese creamy mozzarella, tomatoes & roasted peppers - ev olive oil drizzle & balsamic *GF*
Crispy Calamari lightly fried - served with mixed peppers - marinara dipping sauce
Mozzarella Popcorn bocconcini balls - basil & bread crumbs crusted - marinara dipping sauce *V*
Zucchini Fritte fresh sliced panko crusted zucchini - garlic aioli dipping sauce *V*
Stuffed Mushrooms sausage, fontina & spinach stuffing - lemon butter sauce
Clams Oreganata baked clams - seasoned bread crumbs - lemon butter sauce
Artichokes pan seared - lemon caper butter sauce - bread crumb & currant topping
Meatball Sliders topped with melted mozzarella & marinara - crostini
additional appetizer available for an added charge of $4.95 per person

SALADS

– CHOOSE ONE –

House tomato, cucumber, onion & pepperoncini - mixed lettuce - balsamic vinaigrette *GF V*
Caesar classic anchovy caesar dressing - parmesan focaccia croutons
Nonna's Chopped italian meats & cheeses - mixed lettuce - balsamic vinaigrette
Sicilian orange segments, fennel pine nuts & pecorino - arugula - citrus vinaigrette
Italian candied walnuts, poached pear, figs & bleu cheese - mixed greens - balsamic vinaigrette

– Second Course –

PASTA COURSE - SERVED FAMILY STYLE

– CHOOSE TWO –

Rigatoni Vodka italian pancetta - tomato cream sauce
Spaghetti Alfredo parmesan cream sauce
Orecchiete Alla Pugliese broccoli rabe & italian sausage - garlic & ev olive oil
Penne Pomodoro Fresco plum tomato, garlic & ev olive oil *V*
Linguine Garlic & Oil shaved garlic & ev olive oil - chili flakes *V*
Penne Bolognese lightly spiced tomato meat sauce - ricotta
Fiocchetti Pears & Cheese mini pasta purses - spinach & walnuts - parmesan cream sauce *V*

– Third Course –

GUESTS SELECT ONE ENTRÉE TO BE SERVED INDIVIDUALLY

ENTRÉE

– CHOOSE FOUR FOR YOUR GUESTS MENU –

Chicken Lemone francese style - artichokes, cherry tomatoes & asparagus - lemon butter sauce
Chicken Parmigiana pan fried cutlets - fresh mozzarella & marinara
Veal Saltimbocca pan seared - proscuitto & spinach - sage tomato white wine demi
Veal Marsala sweet mushroom marsala wine demi
Eggplant Rollatini pan fried eggplant - ricotta, parmesan & mozzarella - marinara *V*
Salmon or Flounder Oreganatta toasted garlic olive oil herb topping - light lemon butter sauce
Short Rib braised boneless beef ribs - burgundy demi +5
Filet Mignon port wine mushroom sauce +7
Gamberi Scampi jumbo shrimp sauteed - garlic, butter, ev olive oil & chardonnay +2
Frutti Di Mare shrimp, clams, mussels & calamari - tomato white wine sauce +6

ENTRÉE SERVED WITH VEGETABLES & POTATOES

– Dessert Course –

DESSERT

SAMPLING OF NONNA'S HOMEMADE DESSERTS OR CUSTOM CAKE
- ADDITIONAL CHARGE FOR BOTH DESSERT OPTIONS -

SOFT DRINKS, COFFEE & TEA INCLUDED

PACKAGE PRICING 3 HRS TIME LIMIT

TUESDAY - THURSDAY $69 PER PERSON / FRIDAY - SUNDAY $75 PER PERSON

CHILDREN AGES 10 & UNDER $25 PER PERSON - KIDS MEAL

PLUS TAX & TIP - 3.5% ADMIN FEE (WAIVED FOR CASH PAYMENTS)

ADDITIONAL CHARGES

PREFERRED VENDORS RECOMMENDED

OUTSIDE CAKE CUTTING / DESSERT SERVICE FEE ($2 PER PERSON)

Liquor Options & Packages

Carafes. Pitchers. Bottles & Flutes

Wine Carafes
ONE LITER CARAFES FEATURING CHABLIS OR BURGUNDY
$27 PER CARAFE

Sangria Pitchers
ONE LITER WHITE OR RED FRESH FRUIT SANGRIA
$32 PER PITCHER

Bottled Wines
bottled wines from our list
PRICED PER BOTTLE

Champagne Toast
RUFFINO PROSECCO - LONG STEM GLASSES
$10 PER PERSON

Liquor Packages

House Wine. Beer & Sangria
BOTTLE & DRAFT BEERS - ONE LITER CARAFES OF CHABLIS & BURGUNDY WINE - PITCHERS OF RED & WHITE SANGRIA
$26 PER PERSON
- LIMITED TO THREE HOURS -

Premium Liquor
INCLUDES MIXED DRINKS & LIMITED MARTINIS (4 CHOICES)
BEER & WINE - HOUSE & TITOS - BEEFEATER - JACK DANIELS
$40 PER PERSON
- LIMITED TO THREE HOURS - SHOTS NOT AVAILABLE -

Select Liquor
INCLUDES FULL MARTINIS & MIXED DRINKS - BEER & WINE
KETTLE ONE & GREY GOOSE - BOMBAY SAPHIRE - BARCARDI
DEWARS - GLENLIVET - GLENFIDDICH
$50 PER PERSON
- LIMITED TO THREE HOURS - SHOTS NOT AVAILABLE -

Exclusive Bar Tender

" PRIVATE BARTENDER & FULL BAR SETUP "

AVAILABLE FOR TABS & LIQUOR PACKAGES
ONLY AVAILABLE FOR PRIVATE PARTY ROOM AREA - $200

Great Additions

Antipasta & Seafood Platters

Seafood Tower
- CHILLED -
JUMBO SHRIMP - JUMBO LUMP CRAB
LITTLE NECK CLAMS - BLUE POINT OYSTERS
6 OF EACH $85
ADD LOBSTER TAILS
(3) 4 OZ TAILS CUT IN HALF - MKT PRICE

Cruditie
MIXED GARDEN VEGETABLES - ASPARAGUS, PEPPERS, CELERY, CHERRY TOMATOES & MORE - DIPPING SASUCE $65
(SMALL $40 - LARGE $77)

Charcuterie Board
SWEET & SPICY SOPRESSATA / PROSCIUTTO / BRESOLA
PECORINO / FONTINA / HONEY RICOTTA
(SMALL $44 - LARGE $85)

Flatbread Sampler
OASTED EGGPLANT CAPONATA / GREEN OLIVE CAPONATA & HUMMUS
SERVED WITH FLATBREADS & TOAST POINTS
(SMALL $37 - LARGE $70)

Shrimp Cocktail
U15 JUMBO SHRIMP - 36PSC
(SMALL 24PCS $48 - 36PSC $72)

Desserts

Berries & Fresh Cream
MINI CUPS WITH BLUEBERRIES, BLACKBERRIES & STRAWBERRIES
WHIP CREAM AND FRESH MINT
$39 PER DOZ

Chocolate Dipped Strawberries
CHOCOLATE DIPPED FRESH STRAWBERRIES
$35 PER DOZ

Cupcakes
CHOOSE FROM...
PASTELS: BABY PINK & BLUE, SOFT YELLOW & WHITE
$36 PER DOZ

Cookies
CHOOSE FROM
ASSORTED ITALIAN *$12 PER DOZ*
ASSORTED MACARONS *$28 PER DOZ*

Pastries
SFOGLIATELLA, NAPOLEON, TIRAMISU & CHEESECAKE
$42 PER DOZ

Our Most Popular Party Enhancements

A Big Welcome
welcome platters set up for your guest arrival

Charcuterie Board
SWEET & SPICY SOPRESSATA / PROSCIUTTO / BRESOLA
PECORINO / FONTINA / HONEY RICOTTA

Flatbread Sampler
ROASTED EGGPLANT CAPONATA / GREEN OLIVE CAPONATA & HUMMUS
SERVED WITH FLATBREADS & TOAST POINTS

Mimosa Bar
chilled Prosecco with fresh fruit & juices

- Fruit -
BLUEBERRIES / STRAWBERRIES / BLACKBERRIES
- Juices -
ORANGE / PINEAPPLE / CRANBERRY
$12 PER PERSON UNLIMITED
(18 PERSON MINIMUM)

A Sweet Finish
add platters or a multi level display to impress your guests!

Afternoon Shower Display
PASTEL CUPCAKES & MINI FRUIT CUPS

Classic Italian Display
COOKIES & CLASSIC PASTRIES

Dessert Tower Displays
SMALL TOWER (2 TIER) HOLDS 20 CUP CAKES & 12 FRUIT CUPS
LARGE TOWER (2 TIER) HOLDS 30 CUP CAKES & 17 FRUIT CUPS

PACKAGE 4

WEEKDAY LUNCHEON MENUS

FAMILY STYLE

– First Course –

APPETIZER & SALAD SERVED TOGETHER

APPETIZERS

– CHOOSE TWO –

TOMATO BRUSCHETTA & EGGPLANT CAPONATA
MOZZARELLA CAPRESE • ZUCCHINI FRITTE

ADD APPETIZERS

MOZZARELLA POPCORN +4 • STUFFED MUSHROOMS +4
FRIED CALAMARI +6 • CLAMS OREGANATA +6

SALADS

– CHOOSE ONE –

HOUSE SALAD • CAESAR SALAD
NONNA'S ANTIPASTI +4

– Second Course –

PASTA & ENTRÉE SERVED TOGETHER

PASTA

– CHOOSE TWO –

RIGATONI VODKA • SPAGHETTI ALFREDO
LINGUINE GARLIC & OIL • PENNE BOLOGNESE

ENTRÉE

– CHOOSE TWO –

CHICKEN MARSALA • VEAL MARSALA • CHICKEN LEMONE
CHICKEN PARMIGIANA • VEAL SALTIMBOCCA
EGGPLANT ROLLATINI • SALMON OREGANATTA
SHORT RIB+5 • FILET MIGNON+7 • SHRIMP SCAMPI+2
FRUTTI DI MARE+6

– Third Course –

DESSERT

SAMPLING OF NONNA'S HOMEMADE DESSERTS
COFFEE AND TEA

TUES-FRI ONLY $38/PERSON
PLUS TAX & TIP (3.5% ADMIN FEE - PAY WITH CASH & SAVE)
(CHILDREN AGES 10 & UNDER $21/PERSON - KIDS MEAL)

PLATED ENTRÉE
WITH FAMILY STYLE APPS

– First Course –

APPETIZER & SALAD SERVED TOGETHER

APPETIZERS

– CHOOSE TWO –

TOMATO BRUSCHETTA & EGGPLANT CAPONATA
MOZZARELLA CAPRESE • ZUCCHINI FRITTE

ADD APPETIZERS

MOZZARELLA POPCORN +4 • STUFFED MUSHROOMS +4
FRIED CALAMARI +6 • CLAMS OREGANATA +6

SALADS

– CHOOSE ONE –

HOUSE SALAD • CAESAR SALAD
NONNA'S ANTIPASTI +4

– Second Course –

guests will select one entrée to be served individually

ENTRÉE

– choose four for your guests menu –

CHICKEN MARSALA • VEAL MARSALA • CHICKEN LEMONE
CHICKEN PARMIGIANA • VEAL SALTIMBOCCA
EGGPLANT ROLLATINI • SALMON OREGANATTA
SHORT RIB+5 • FILET MIGNON+7 • SHRIMP SCAMPI+2
FRUTTI DI MARE+6

served with potatoes & vegetables

– Third Course –

DESSERT

SAMPLING OF NONNA'S HOMEMADE DESSERTS
COFFEE AND TEA

TUES-FRI ONLY $40/PERSON
PLUS TAX & TIP (3.5% ADMIN FEE - PAY WITH CASH & SAVE)
(CHILDREN AGES 10 & UNDER $21/PERSON - KIDS MEAL)

BEREAVEMENT LUNCHEON SUGGESTIONS

min & max anticipated guest count required

Welcome Platters

-Set on Tables-

a little bite for your early arrivals

Charcuterie Board

SWEET & SPICY SOPRESSATA / PROSCIUTTO / BRESOLA
PECORINO / FONTINA / HONEY RICOTTA

Flatbread Sampler

ROASTED EGGPLANT CAPONATA / GREEN OLIVE CAPONATA & HUMMUS
SERVED WITH FLATBREADS & TOAST POINTS

Wine & Sangria

-Set on Tables-

quickly unwind with a sip of wine or sangria

carafes of wine

ONE LITER CARAFES FEATURING CHABLIS OR BURGUNDY *$27 PER CARAFE*

bottled wines from our list

PRICED PER BOTTLE

sangria pitchers

ONE LITER WHITE OR RED FRESH FRUIT SANGRIA *$32 PER PITCHER*

BAR TAB ALSO AVAILABLE

PACKAGE 5 - LIMITED AVAILABILITY

COCKTAIL PARTY

PACKAGE PRICING 3 HRS TIME LIMIT

TUESDAY - THURSDAY $62 PER PERSON / FRIDAY - SUNDAY $69 PER PERSON

CHILDREN AGES 10 & UNDER $25 PER PERSON - KIDS MEAL

PLUS TAX & TIP - 3.5% ADMIN FEE (WAIVED FOR CASH PAYMENTS)

ANTIPASTI STATIONS

— CHOOSE THREE —

FLATBREAD SAMPLER - ROASTED EGGPLANT, GREEN OLIVE CAPONATA & HUMMUS WITH FLATBREADS

MOZZARELLA & GRILLED VEGETABLES - FRESH MOZZARELLA WITH MIXED GRILLED VEGETABLES - EV OLIVE OIL

CHEESE & MEAT BOARD - SPECIALTY MEATS & CHEESES OLIVES & PEPPERS - CRUSTINI

NONNAS SALAD - ITALIAN MEATS & CHEESES WITH OLIVES, PEPPERONCINI, ONIONS & TOMATO – GREENS

CRUDITIE - GARDEN VEGETABLES - DIPPING SAUCE

PASTA CHAFER - SELECT PASTA & SAUCE FROM OUR MENU PASTA STATION WITH SERVER SET

TRAY PASS

— CHOOSE FOUR —

MOZZARELLA POPCORN - FRESH BOCCONCINI MOZZARELLA BALLS CRUSTED WITH PESTO BREAD CRUMBS - SPICY MARINARA

MEATBALL SLIDERS - CROSTINI TOPPED WITH MELTED MOZZARELLA

STUFFED MUSHROOMS - SAUSAGE, FONTINA & SPINACH STUFFING - LEMON BUTTER SAUCE

MOZZARELLA & PEPPER SKEWERS MOZZARELLA ROASTED PEPPERS & GARLIC CROUTONS ON A SKEWER

SHRIMP SCAMPI BREAD - GARLIC BREAD TOPPED WITH JUMBO SHRIMP & MELTED CHEESE

GOURMET PIZZA - MIX OF GOURMET PIZZAS

CHICKEN PARM SATAY - CHICKEN KEBABS WITH MOZZARELLA & MARINARA

ZUCCHINI FRITTE - PANKO CRUSTED ZUCCHINI GARLIC AIOLI DIPPING

CARPACCIO - THINLY SLICED FILET MIGNON CAPER AIOLI

ORECCHIETTE SPOONS - SWEET ITALIAN SAUSAGE BROC. RABE - GARLIC & EVOL

BRUSCHETTA - TOMATO & EGGPLANT TAPENADE

— ADD / CAPTAIN STATION —

PASTA STATION

CHEF PREPARED - INCLUDES (2) PASTAS & (2) SAUCES - $9.95 PER PERSON PLUS $150 FOR CHEF

CARVING STATION

FILET & PORK LOIN WITH SAUCES $15.95 PER PERSON PLUS $150 FOR CHEF

— ADD / TRAY PASS & DESSERTS —

SHRIMP COCKTAIL - JUMBO SHRIMP SERVED IN SHOT GLASS - COCKTAIL SAUCE

BABY LAMB CHOPS - NEW ZEALAND LAMB BALSAMIC FIG DIPPING SAUCE

CRAB CAKES - JUMBO LUMP CRAB - ROASTED PEPPER AIOLI DIPPING SAUCE

DESSERT SAMPLER - SAMPLING OF NONNAS HOMEMADE DESSERTS

(EACH ADDITIONAL CHOICE $5.95 PER PERSON)

PACKAGE 6 - LIMITED AVAILABILITY

TEEN PARTIES

ENJOY OUR MODIFIED "CLASSIC FAMILY STYLE" PACKAGE AT A SPECIAL PRICE

Pre Selected Menu

STARTERS

ZUCCHINI FRITTE • CAESAR SALAD
MOZZARELLA POPCORN

ENTREES

CHICKEN PARMIGIANA • RIGATONI VODKA
PIZZAS *(2 STYLES)*

DESSERTS

CAKE OR PASTRIES
SOFT DRINKS, COFFEE AND TEA

PACKAGE PRICING

3 HRS TIME LIMIT

TUESDAY THRU FRIDAY $50 PER PERSON
SATURDAY & SUNDAY $60 PER PERSON

ADDITIONAL CHARGES

PREFERRED VENDORS RECOMMENDED
OUTSIDE CAKE CUTTING / DESSERT SERVICE FEE ($2 PER PERSON)

PACKAGE 7 - LIMITED AVAILABILITY

BUSINESS SEMINARS

guests select salad & entrée to be served individually

- ADD OPTIONAL APP COURSE -

TOMATO BRUSCHETTA & EGGPLANT CAPONATA +6 OR MOZZARELLA CAPRESE +8

SALAD

HOUSE SALAD OR CAESAR SALAD

ENTREES

— choose four for your guests menu —

CHICKEN MARSALA • VEAL MARSALA • CHICKEN LEMONE
VEAL PICCATA • CHICKEN PARMIGIANA • VEAL SALTIMBOCCA
EGGPLANT ROLLATINI • SALMON OREGANATTA
SHORT RIB+5 •FILET MIGNON+7 •SHRIMP SCAMPI+2
FRUTTI DI MARE+6

SERVED WITH ROASTED POTATOES & VEGETABLES

DESSERTS

INDIVIDUAL CANNOLI WITH BISCOTTI
SOFT DRINKS, COFFEE AND TEA

PACKAGE PRICING

3 HRS TIME LIMIT

TUES-THUR $50/PERSON

PLUS TAX & TIP (3.5% ADMIN FEE - PAY WITH CASH & SAVE)

must guarantee 40 guests to reserve combined tavern & party room