

# 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 -

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

### - Liquor Options -

Selection from liquor options or package is required. Bartender fee may apply for larger events.

### - Final Payment -

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

### - Fees -

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

### - Premium Dates -

Higher pricing may apply for December evenings.

## 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, or glitter. 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 and Tavern Room are booked together.

## DINING PACKAGES :

CLASSIC FAMILY STYLE | SUPREMO FAMILY STYLE | INDIVIDUALLY PLATED ENTRÉE | COCKTAIL PARTY  
SWEET 16/TEEN PARTIES | BUSINESS SEMINARS | EVERYTHING PLATED | WEEKDAY LUNCHEONS



## AVAILABLE ROOMS :

**PARTY ROOM** 30-50 GUESTS  
35 GUARANTEE - \$500 DEPOSIT

**TAVERN ROOM** 20-30 GUESTS  
20 GUARANTEE - \$250 DEPOSIT

**PARTY & TAVERN COMBINED**

60-80 GUESTS  
60 GUARANTEE - \$750 DEPOSIT

**MAIN ROOM-PATIO** 45-74 GUESTS

45 GUARANTEE - \$750 DEPOSIT  
- SATURDAY & SUNDAY -

PARTY START TIMES MUST BE BETWEEN 12-2PM

**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 vegetables and potatoes*

### 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 OREGANATA** 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 \$50 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
  - 🌀 ARTICHOKE 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
  - ORECCHIETTE 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 vegetables and potatoes*

### 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 - prosciutto & 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 OREGANATA toasted garlic olive oil herb topping - light lemon butter sauce
- 🌀 SHORT RIB braised boneless beef ribs - burgundy demi 🌀 +4
- 🌀 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 \$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)

### 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 LEMONO francese style - artichokes, cherry tomatoes & asparagus - lemon butter sauce
- CHICKEN PARMIGIANA pan fried cutlets - fresh mozzarella & marinara
- VEAL SALTIMBOCCA pan seared - prosciutto & 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 OREGANATA toasted garlic olive oil herb topping - light lemon butter sauce
- SHORT RIB braised boneless beef ribs - burgundy demi **+4**
- 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 \$67 PER PERSON / FRIDAY - SUNDAY \$74 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

# 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+4 • 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+4 • 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 BROCC. 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 LEMON  
VEAL PICCATA • CHICKEN PARMIGIANA • VEAL SALTIMBOCCA  
EGGPLANT ROLLATINI • SALMON OREGANATTA  
SHORT RIB+4 • 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