

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 -

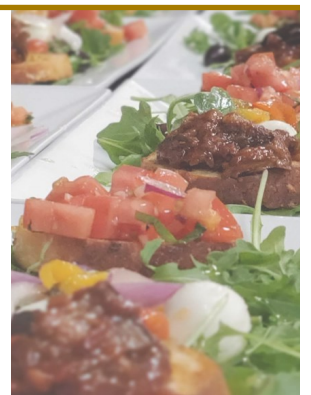
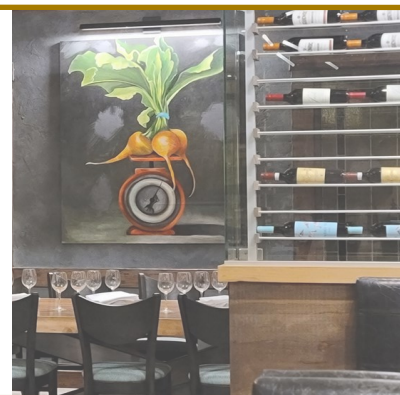
Outside desserts are permitted for a fee of \$2 per person.

- 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 35-50 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

FAMILY ROOM 12-18 GUESTS
12 GUARANTEE - \$250 DEPOSIT

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

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*

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 - 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

— 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

🌀 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 \$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
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*

— 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 - 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 \$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 SAPPHIRE - 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 SOPPRESSATA / 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 SOPPRESSATA / 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 LEMON
CHICKEN PARMIGIANA • VEAL SALTIMBOCCA
EGGPLANT ROLLATINI • SALMON OREGANATA
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 LEMON
CHICKEN PARMIGIANA • VEAL SALTIMBOCCA
EGGPLANT ROLLATINI • SALMON OREGANATA
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 \$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)

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