

TENTATIVE MENU FOR PRIVATE DINING EVENTS

ANTIPASTI

(standing reception with open bar)

DEEP FRIED PROVOLONE

with a homemade marinara

STUFFED HOT PEPPERS

SAUSAGE AND CALAMARI

with a homemade marinara

PROSCIUTTO DI PARMA E MELONE

PRIMO

THINLY-SLICED FRIED ZUCCHINI

with a homemade marinara

FARFALLE PASTA

in a pink leek sauce

INSALATA

TOSSED HOUSE SALAD

with a homemade vinaigrette

SECONDO

CHICKEN FONTINELLA

with melted italian cheeses
and sliced zucchini

NEW YORK SIRLOIN

OR FILET MIGNON

POACHED SALMON

with an apricot glaze
and california almonds

VEAL SCALOPPINE MARSALA

in a marsala sauce and mushrooms

DOLCI E VINO

desserts change frequently
due to availability

HOMEMADE TIRAMISÙ

SHEET CAKE

HORS D'OEUVRES SELECTIONS FOR PRIVATE DINING EVENTS

GROUP 1

BREADED FRIED MUSHROOMS

CHEESE PASTRY PUFFS

COLD CUBED CHEESE TRAY

DEEP FRIED CRAB BALLS

DEEP FRIED PROVOLONE

EGGPLANT PARMIGIANA

GRILLED VEGETABLE PLATTER

ZUCCHINI FRITTATA

GROUP 2

CALAMARI OR SWEET SAUSAGE MARINARA

CHICKEN FINGERS

DEEP FRIED CALAMARI

DEEP FRIED SMELTS

DEEP FRIED ZUCCHINI

HOT OR SWEET SAUSAGE MARINARA

MEATBALLS

OYSTERS OR CLAMS ON THE HALF SHELL

ROASTED SLICED PORK LOIN

GROUP 3

CAJUN SHRIMP

CAJUN CHICKEN STRIPS

CRABMEAT HOELZEL

FILET MIGNON TIPS PMO

FRESH FRUIT TRAY

ITALIAN ANTIPASTO PLATTER

ITALIAN CHEESE TRAY

MARYLAND CRAB CAKES

MINI LAMB CHOPS

OYSTERS ROCKEFELLER

SCALLOPS WRAPPED IN BACON

SCALLOPS OR SHRIMP ALLA RICO

SHRIMP COCKTAIL

CHICKEN STRIPS ITALIAN STYLE

SMOKED SALMON

STUFFED ARTICHOKE WITH MOZZARELLA
AND PROSCIUTTO

STUFFED HOT BANANA PEPPERS

STUFFED MUSHROOM CAPS WITH CRAB

PASTA SELECTIONS FOR PRIVATE DINING EVENTS

please select a pasta and sauce combination

PASTA

FARFALLE

GNOCCHI

PENNE

SACCHETTI

SAUCE

BOLOGNESE

CREAM

MARINARA

PINK LEEK

PINK VODKA

TOMATO BASIL