

# Plated Dinner One

**\$48**

Coffee, Tea & Soft Drinks Included  
House Bread and Olive Oil Included

## FIRST COURSE

PLEASE SELECT **ONE** OF THE FOLLOWING SALADS FOR ALL GUESTS TO RECEIVE:

**7 Greens** • Baby Lettuce, Red Flame Grapes, Backyard Farm Tomatoes, Prosecco Vinaigrette  
**Caesar** • Meyer Lemon Dressing, Garlic Croutons, Romaine Lettuce, Parmigiano Reggiano

## SECOND COURSE

PLEASE SELECT **THREE** OF THE FOLLOWING ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

*PLEASE NOTE: GROUPS OVER 20 ARE REQUIRED TO PROVIDE EXACT ENTRÉE COUNTS ONE WEEK PRIOR TO YOUR EVENT*

**Beef Tenderloin Steak Tips Sauté\*** • Mushrooms Barolo Sauce  
**Broiled Cod\*** • White Wine, Herbs, Lemon, Panko Bread Crumbs  
**Pan Seared Salmon\*** • Lemon, Olive Oil, Olive Tapenade  
**Chicken Marsala\*** • Mushrooms, Marsala Wine Sauce  
**Chicken Scallopini\*** • Lemon Herb Sauce  
**Penne ala Vodka with Grilled Chicken** • Pink Vodka Cream Sauce, Parmigiano Reggiano Cheese  
**Eggplant Parmesan** • Breaded Eggplant, Mozzarella and Parmigiano Cheeses, Penne Marinara  
**Penne Pesto and Italian Vegetables** • Zucchini, Summer Squash, Sweet Red Peppers

*\*Entrees Served with Vegetable Medley and Roasted Garlic & Rosemary Smashed Potatoes*

## THIRD COURSE

PLEASE SELECT **TWO** OF THE FOLLOWING DESSERTS FOR YOUR GUESTS TO CHOOSE FROM:

**Chocolate Cake** • **Sorbet with Fruit** • **Crème Brûlée** • **Seasonal Cheesecake**

## COURSE ADDITIONS

Priced Per Person

### SOUP COURSE:

**Chicken Escarole** • Cannellini Beans, Vegetables, Ditalini Pasta and Parmesan Crostini • \$3  
**Lobster-Clam Chowder** • New England Surf Clams, Maine Lobster Meat, Corn, Onion, Potatoes • \$5

**PASTA & INTERMEZZO:** Pasta course followed by a Limoncello Sorbet Intermezzo

**Penne ala Vodka** • Pink Vodka Cream Sauce, Shaved Parmigiano Reggiano Cheese • \$7

**Penne Marinara** • House Made Marinara • \$7

**Mushroom, Artichoke and Spinach Risotto** • Spiced Walnuts, Shaved Reggiano Parmesan • \$7

# Plated Dinner Two

**\$58**

Coffee, Tea & Soft Drinks Included  
House Bread and Olive Oil Included

## FIRST COURSE

PLEASE SELECT **ONE** OF THE FOLLOWING SALADS FOR ALL GUESTS TO RECEIVE:

- 7 Greens** • Baby Lettuce, Red Flame Grapes, Backyard Farm Tomatoes, Prosecco Vinaigrette
- Caesar** • Meyer Lemon Dressing, Garlic Croutons, Romaine Lettuce, Parmigiano Reggiano
- Seasonal Salad** • Mixed Greens, Seasonal Fruit, Pomegranate Vinaigrette, Goat Cheese, Toasted Almonds

---

## SECOND COURSE

PLEASE SELECT **THREE** OF THE FOLLOWING ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

*PLEASE NOTE: GROUPS OVER 20 ARE REQUIRED TO PROVIDE EXACT ENTRÉE COUNTS ONE WEEK PRIOR TO YOUR EVENT*

- Pan Seared Filet Mignon "Barolo"**\* • Mushroom Barolo Sauce
- Wood Grilled Baby Lamb Chops\*** • Olive Tapenade, Greek Olive Oil
- Cabernet Braised Beef Short Ribs\*** • Crumbled Gorgonzola
- 14 oz. Sirloin\*** • House Steak Sauce
- Surf and Turf\*** • 6oz Filet of Beef Tenderloin, Two Baked Stuffed Shrimp
- Chicken Marsala\*** • Mushrooms, Marsala Sauce
- Chicken Scallopini\*** • Lemon Herb Sauce
- Mediterranean Chicken\*** • Artichokes, Roasted Red Peppers, Olives, Sundried Tomato
- Broiled Cod\*** • White Wine, Herbs, Lemon, Panko Bread Crumbs
- Seafood Stuffed Sole\*** • Shrimp and Scallop Stuffing, Savory Herb Beurre Blanc
- Pan Seared Salmon\*** • Olive Tapenade
- Lobster Ravioli\*** • Seasonal Preparation, 1/2 Lobster Tail
- Saffron Risotto and Shrimp Scampi** • Garlic, White Wine, Herbs, Butter, Fresh Tomato
- Rigatoni Alla Bolognese** • Veal, Beef, Pork, Valaroso Tomatoes, Garden Vegetables
- Penne Pesto and Italian Vegetables** • Zucchini, Summer Squash, Sweet Red Peppers

*\*Entrees Served with Vegetable Medley and Roasted Garlic & Rosemary Smashed Potatoes*

---

## THIRD COURSE

PLEASE SELECT **TWO** OF THE FOLLOWING DESSERTS FOR YOUR GUESTS TO CHOOSE FROM:

- Chocolate Cake** • **Sorbet with Fruit** • **Crème Brûlée** • **Seasonal Cheesecake**

### COURSE ADDITIONS

Priced Per Person

#### SOUP COURSE:

- Chicken Escarole** • Cannellini Beans, Vegetables, Ditalini Pasta and Parmesan Crostini • \$3
- Lobster-Clam Chowder** • New England Surf Clams, Maine Lobster Meat, Corn, Onion, Potatoes • \$5

#### PASTA & INTERMEZZO: Pasta course followed by a Limoncello Sorbet Intermezzo

- Penne ala Vodka** • House Pink Vodka Cream Sauce, Shaved Parmigiano Reggiano Cheese • \$7
- Penne Marinara** • House Made Marinara • \$7
- Mushroom, Artichoke and Spinach Risotto** • Spiced Walnuts, Shaved Reggiano Parmesan • \$7