

FOR GATHERINGS OF 12 TO 18 GUESTS

**\$55.00 PER GUEST** 

ADD \$20 PER GUEST FOR UNLIMITED WINE & SANGRIA TWO HOURS SEATING

# **BEGINNINGS**

(ALL SERVED FAMILY-STYLE)

#### **HOT ANTIPASTO**

Baked Little Neck Clams, Polpette Shrimp Oreganata, Mussels, Eggplant Rollatini

#### **COLD ANTIPASTO**

House-Made Fresh Mozzarella, Tomato, Soppressata, Salami, Mixed Olives, Roasted Peppers

### MAINS (CHOICE OF ONE)

#### **Land & Sea Francese**

Chicken & Jumbo Shrimp Francese, Lemon-White Wine Sauce Whipped Mashed Potatoes and Vegetables

#### Stuffed Chicken Breast Alla Nicco

Stuffed With Three Cheese Buratta,Ricotta
Fresh Mozzarella, Parmigiano Reggiano, Mascarpone
over Linguine Filetto Di Pomodoro

### Frenched Char-Grilled Berkshire Pork Chop

Broccoli Rabe, Garlic, Onion-Cherry Peppers, Whipped Mashed Potatoes, Drizzled Balsamic Glaze

#### **Char-Grilled Filet Mignon**

Garlic Smashed Potatoes, Vegetables
Bordelaise Sauce & House-Made Steak Sauce

### **Linguine and Clams**

Little Neck Clams, Garlic, Grape Tomatoes, White Wine and EVOO

#### Chicken alla Vodka

Mezza Rigatoni, Plum Tomatoes, Vodka & Cream

#### **Atlantic Salmon Teriyaki**

Sesame Scallion Ginger Sauce, Creamy Risotto, Carrots

### **Seafood Jumbo Stuffed Shrimp**

Cognac Lobster Sauce, Risotto & Vegetables

#### **Fillet of Sole Francese**

Lemon-White Wine Sauce, Risotto & Vegetables

## **SWEET FINALE**

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaf and Tea