



FAMILY STYLE DINNER

Platters Displayed on Each Table for your Guests

Family Style Appetizers SELECT 2

Chicken Pot Stickers with Ponzu Sauce / Risotto Cakes with Basil Aioli

Mozzarella Sticks Breaded with Marinara / Fried Calamari with Marinara Sauce

Buffalo Wings with Blue Cheese Dressing - Crab Cakes with Remoulade Sauce **(\$4 Add'l)**

Salad Course (Select One) (Platters Placed on Each Table)

House Salad - Mixed Greens, Tomato, Red Onion and Cucumber Tossed with Balsamic Vinaigrette

Caesar Salad - Crisp Romaine, Croutons and Parmesan Tossed with Classic Caesar Dressing

Family Style Entrée Choices (Platters Placed on Each Table)

(Select One)

Chicken Parmesan - Breaded Chicken Cutlet topped with Mozzarella and Marinara Sauce

Chicken Francese - Flour and Egg Dipped Sautéed Chicken Cutlets with a Lemon Butter White Wine Cream Sauce

Chicken Marsala - Pan Seared Chicken Cutlet with a Classic Mushroom Marsala Sauce

(Select One)

Filet of Salmon - Oven Roasted Salmon with a Champagne Cream Sauce

Shrimp Scampi - Herb Marinated Shrimp topped with White Wine Garlic Cream Sauce

Tilapia - Baked Tilapia Topped with Olives, Capers, Onions and a Chunky Tomato Wine Sauce

Shrimp Francese - Flour Egg Dipped Sautéed Shrimp Lemon Butter White Wine Cream Sauce

(Select One)

Boneless Braised Short Ribs
Short Rib in Red Wine Demi-Glace

Sausage & Peppers - Italian Sausage and Crisp Bell Peppers in Marinara Sauce

Veal Marsala **(\$3 Add'l Per Guest)** - Flour - Egg Dipped Veal Cutlet Mushroom Marsala Sauce

Sliced Petit Filet **(\$5 Add'l Per Guest)** - Sliced Filet - Onion - Mushroom in a Red Wine Sauce

(Select One)

Penne alla Vodka - Penne in a Classic Vegetarian Pink Vodka Sauce (No Meat)

Baked Ziti - Ziti in Marinara and topped with Melted Mozzarella

Ravioli Baked Parmesan - Cheese Ravioli in Marinara Sauce and topped with Melted Mozzarella

Pesto Penne Pasta - Penne with Sun Dried Tomatoes tossed in a Nut Free Pesto Sauce

Wild Mushroom Pasta - Bow Tie Pasta tossed with Sautéed Mushrooms, Caramelized Onion and Baby Tomatoes in a Mushroom Marsala Sauce

Eggplant Napoleon - Breaded Eggplant Layered with Ricotta Cheese, Fresh Basil and Topped with Marinara Sauce

(Package Includes the Following)

Vegetable Medley - A Variety of Fresh Roasted Vegetables Tossed with Roasted Garlic and Oil

Mashed Potatoes - Yukon Gold Potatoes Mashed with Fresh Cream and Butter

Fresh Bread on Every Table

Package Includes: Family Style Dessert (Platters Placed on Each Table)

Assorted Cookies, Brownies, Cannoli's, Mini Flan, Chocolate Pot De Crème, Chocolate Covered Strawberries, S'mores

Package Includes: 4 Hour Full Bar

Full Bar With Premium Alcohol - Wine - Beer & Sangria

Soda, Juice, Coffee and Tea Station

4 Hour Party

\$95 Per Person

Private Party Space: Use of Entire Venue For You and Your Guests

40 Adult Guest Minimum,

Under 10yr/ \$25 per Child

NYS Sales Tax and 20% Service Charge Not Included, Deposit Required to Hold Date