

Lunch Banquet Menu

Minimum of 20 people - 3 choice maximum - Must be pre-ordered 3 days prior

Chicken Soave - breaded chicken breast in a white wine, lemon, & butter sauce	18.00
Chicken Marsala - sautéed with mushrooms in a Marsala wine sauce	19.00
Chicken Parmigiana - breaded chicken topped with house sauce and mozzarella cheese	19.00
Chicken Saltimbocca - topped with prosciutto & mozzarella in a lemon, wine & butter sauce	20.00
Broiled Scrod - in a lemon, white wine, & butter sauce, topped with herb cracker crumbs	21.00
Stuffed Sole - with a seafood stuffing	21.00
Stuffed Shrimp - 3 jumbo stuffed shrimp with a ritz cracker stuffing	27.00
Veal Parmigiana - breaded & topped with house sauce & mozzarella	21.00
Veal Piccata - sautéed with capers, lemon and white wine	21.00
Veal Francese - egg- battered and sautéed in a lemon & butter sauce	21.00
Grilled Pork Chop - seasoned and grilled	21.00
New York Sirloin - 10 oz. sirloin, seasoned and grilled	33.00

Above price includes: Garden Salad, Roasted Potatoes & Vegetables, Coffee or Tea, Dessert, Tax & Gratuity

In Addition...

Family Style Appetizers - fried mozzarella, clams casino, fried calamari, stumushrooms	uffed 40.00 per platter
Side of Pasta - Penne with house sauce or marinara	2.00 pp
Salami, Cheese, & Crackers	30.00 small 50.00 large
Vegetable Platter - mixed fresh cut vegetables served with dip	30.00 small 50.00 large
Carafes of Wine - Burgundy, Chablis, White Zinfandel	14.95 each
Pitcher of Beer - Bud Lite, Sam Adams, Stella Artois, Blue Moon	Domestic-11.00 Import-16.00
Pitcher of Soda	6.95
Champagne Toast	2.00 pp
Alcoholic Punch	2.50 pp
Non-Alcoholic Punch	1.50 pp

Additional items above do NOT include tax & gratuity