

Dinner Packages

- [Three-Course Dinner Menu \(\\$36\)](#)
- [Three-Course Dinner Menu \(\\$42\)](#)
- [Four-Course Dinner Menu \(\\$52\)](#)

\$36 Three-Course Dinner Menu

Includes unlimited coffee, tea, and fountain drinks
Price does not include service charge and tax

First Course (Pre-select 1 choices)

Chef's Seasonal Selection of Soup Mixed Field Greens

Baby Greens, Radicchio, Balsamic Vinaigrette

Entrée Course (Pre-select 2 choices)

Spaghettini al Pomodoro

Fresh Noodles, Tomato, Basil, Roasted Garlic, Virgin Olive Oil

Pappardelle Bolognese

Ribbon Noodles, Traditional Meat Sauce & Parmesan Cheese

Grilled Chicken Breast

Fresh Fish of the Day

Dessert Course (Pre-select 1 choices)

Panna Cotta

Chocolate-Dipped Cannolis

Tiramisu

**All Meats Served at Medium Temperature.*

\$42 Three-Course Dinner Menu

Includes unlimited coffee, tea, and fountain drinks
Price does not include service charge and tax

First Course (Pre-select 1 choices)

Chef's Seasonal Selection of Soup Tuscan White Bean Salad

Mixed Field Greens, White Beans & Tomatoes, Port Shallots

Classic Caesar Salad

Entrée Course (Pre-select 2 choices)

Seasonal Ravioli

****Vegetarian*

Pappardelle Bolognese

Ribbon Noodles, Traditional Meat Sauce & Parmesan Cheese

Seafood Linguini

Shrimp, Mussels, Red Pepper Flakes, White Wine Garlic Sauce

Fresh Fish of the Day

Grilled Chicken Breast

Flat Iron Steak

Dessert Course (Pre-select 1 choices)

Panna Cotta

Ricotta Cheese Cake

Chocolate-Dipped Cannolis

Tiramisu

Chef's Dessert Sampler

**All Meats Served at Medium Temperature.*

\$52 Four-Course Dinner Menu

Includes unlimited coffee, tea, and fountain drinks

Price does not include service charge and tax

First Course (Pre-select 1 Choice)

Chef's Seasonal Selection of Soup

Second Course(Pre-select 1 Choice)

Classic Caesar Salad

Anitpasti Salad

White Beans, Salami, Prosciutto, Radicchio

Arugula and Roasted Beet Salad

Toasted Hazelnuts, Shaved Parma Cheese, Sherry Vinaigrette

Entrée Course (Pre-select 3 Choices)

Sesaonal Ravioli

****Vegetarian*

Shrimp Risotto

Fresh Fish of the Day

**Pan-Roasted Chicken Breast
Grilled N.Y. Strip Steak**

Dessert course (Pre-select 1 Choices)

**Panna Cotta
Ricotta Cheese Cake
Chef's Dessert Sampler
Tiramisu**

**All Meats Served at Medium Temperature.*

An Intermezzo Course may be added to any dinner menu for an additional \$3 per guest.

Reception Menu

**Hors D'ouvres Selection I
\$10 per person**

Hot Antipasto Tarts
Provolone & Sun-Dried Tomato Tart
Chicken Pecan Tenders
Lobster and Shrimp Spring Rolls
Stromboli Puffs

**Hors D'ouvres Selection II
\$14 per person**

Boursin and Spinach Bouchee
Tuscan Tri-Color Tart
Pistachio Chicken Pinwheels
Mini Crab Cakes with Red Pepper Mayo
Sausage Calzone Puffs

**Hors D'ouvres Selection III
\$18 per person**

Tuscan Tri-Color Tart
Boursin Stuffed Mushrooms
Chicken Fontina Bites
Shrimp Scampi Tarts
Flank Steak Skewers with Cambozola Sauce

Hors D'ouvres Selection IV

\$21 per person

Boursin Stuffed Mushrooms
Provolone & Sun-Dried Tomato Tart
Rosemary Shrimp Skewers w/ Spicy Pomodoro
Flank Steak Skewers with Cambozola Sauce
Chicken Saltimbocca Skewers
Clams Casino

Platter Pricing

Canapes

These selections may be butler-passed or served buffet-style.
All items are sold in platter quantities of 24 pieces per platter, unless otherwise noted.
All prices are stated per platter, unless otherwise noted.

Miscellaneous

Vegetable Crudité
\$2.50 per guest

Fresh Seasonal Fruits
\$3.50 per guest

Imported Cheeses
\$4.00 per guest

Assorted Salame, Breads & Cheeses
\$4.00 per guest

Vegetarian

Wild Mushroom Risotto Fritters
\$48/platter

Butternut Caponata, Pine Nuts, & Golden Rasins Brushetta
\$48/platter

Hot Anitpasta Tarts
\$52/platter

Provolone & Sun-Dried Tomato Tart
\$52/platter

Eggplant Napoleon Puffs
\$60/platter

Sun-Dried Tomato Feta Phyllo
\$60/platter

Boursin and Spinach Bouchee
\$60/platter

Tuscan Tri-Color Tart
\$60/platter

Boursin Stuffed Mushrooms
\$62/platter

Chicken

Lemon Rosemary Chicken Skewers
\$65/platter

Chicken Pecan Tenders
\$65/platter

Chicken Dijon in Puff Pastry
\$65/platter

Chicken Saltimbocca Skewers
\$72/platter

Pistachio Chicken Pinwheels
\$72/platter

Chicken Fontina Bites
\$72/platter

Seafood

Calamari, Sliced Garlic, & Extra Virgin Olive Oil Brushetta
\$60/platter

Lobster and Shrimp Spring Rolls
\$72/platter

Gratin of Mussels with Bell Peppers & Pancetta
\$72/platter

Shrimp Scampi Tarts
\$72/platter

Rosemary Shrimp Skewers w/ Spicy Pomodoro
\$84/platter

Gulf Shrimp Wrapped in Prosciutto
\$84/platter

Mini Crab Cakes with Red Pepper Mayo
\$84/platter

Clams Casino
\$84/platter

Meat

Stromboli Puffs
\$58/platter

Sausage Calzone Puffs
\$58/platter

Monte Cristos
\$64/platter

Flank Steak Skewers with Cambozola Sauce
\$72/platter

Pizza

Individual 10-inch Pizzas from our Hearth Oven, Cut Checkerboard-Style
(All pricing is based on whole pizza.)

Margherita Pizza
Crushed Plum Tomatoes, Fresh Mozzarella & Fresh Basil Leaves
\$11

Quattro Formaggi Pizza
Fontina, Pecorino, Provolone, Mozzarella, Red Pepper Flakes
\$11

Funghi Misto Pizza
Fresh Mushrooms, Oven Dried Tomatoes, & Provolone Cheese
\$12

Pepperoni Pizza

Tomato Basil Sauce, Imported Pepperoni & Grated Mozzarella
\$13

Asparagi Pizza

Pencil Asparagus, Crispy Pancetta, Garlic, Shallots & Goat Cheese
\$13

Salsiccia Pizza

Italian Sausage, Red Peppers, Zucchini, Mozzarella, Mascarpone, Fresh Herbs
\$12

Sweets

(All dessert pricing is based on individual pieces, unless otherwise noted.)

Chocolate Covered Strawberries

\$18.00 dozen

Cannoli

\$2.00 each

Lemoncello Torte

\$3.00 each

Tiramisu

\$3.50 each

Chocolate-Hazlenut Torta

\$3.50 each

All menu items are subject change.

When planning a cocktail reception, we recommend the following standards:
For Light Hors d'oeuvres (cocktail receptions 1 hour or less): 4-6 pieces per guest
For Heavy Hors d'oeuvres (receptions greater than 1 hour): 8-10 pieces per guest

All meats served at medium temperature.

All menu items are subject to change.

Buffet Package Menus

- [Pizza Buffet](#)
- [Panini Buffet](#)
- [Pasta Buffet](#)
- [Tuscana Buffet](#)
- [Splendito Buffet](#)
- [Starch Selections](#)
- [Vegetable Selections](#)

Pizza Buffet

Primi

Mixed Field Greens

Baby Greens, Radicchio, Cherry Tomatoes, Served with Balsamic Vinaigrette

Secondo

Margherita Pizza

Crushed Plum Tomatoes, Fresh Mozzarella, Fresh Basil Leaves

Pepperoni Pizza

Tomato Basil Sauce, Imported Pepperoni, Grated Mozzarella

Mushroom Pizza

Fresh Mushrooms, Oven Dried Tomatoes, Provolone

Dolce e Saporito

Chef's Decadent Array of Desserts

\$22 Per Guest

Includes Iced Tea and Soda

A 20% Automatic Gratuity
and Applicable Sales Tax Will Be Added.

Panini Buffet

Primi

Mixed Field Greens

Baby Greens, Radicchio, Cherry Tomatoes, Served with Balsamic Vinaigrette

Secondo

Portobello Panini

Roasted Portobello Mushroom, Arugula & Goat Cheese on Focaccia

Sausage and Pepper Panini

Spicy Italian Sausage, Roasted Red Peppers & Caramelized Onions

Traditional Panini

Provolone, Mortadella, Salame, Soppressata, Roasted Peppers

Dolce e Saporito

Chef's Decadent Array of Desserts

\$22 Per Guest

Includes Iced Tea and Soda

A 20% Automatic Gratuity
and Applicable Sales Tax Will Be Added.

Pasta Buffet

Primi

Mixed Field Greens

Baby Greens, Radicchio, Cherry Tomatoes, Served with Balsamic Vinaigrette

Secondo

Penne al Pomodoro

Fresh Noodles, Tomato, Basil, Roasted Garlic, Virgin Olive Oil

Seafood Linguini

Shrimp, Mussels, Red Pepper Flakes, White Wine Garlic Sauce

Pappardelle Bolognese

Ribbon Noodles, Traditional Meat Sauce & Parmesan Cheese

Dolce e Saporito

Chef's Decadent Array of Desserts

\$32 Per Guest

Includes Iced Tea and Soda

A 20% Automatic Gratuity
and Applicable Sales Tax Will Be Added.

Tuscana Buffet

Primi

Chef's Selection of Soup

Mixed Field Greens

Baby Greens, Radicchio, Cherry Tomatoes, Served with Balsamic Vinaigrette

Secondo

Penne al Pomodoro

Fresh Noodles, Tomato, Basil, Roasted Garlic, Virgin Olive Oil

Saltimbocca di Pollo

Pan-Seared Chicken, Prosciutto & Sage

Fresh Fish of the Day

[Choice of Starch](#)

[Choice of Vegetable](#)

Dolce e Saporito

Chef's Decadent Array of Desserts

\$39 Per Guest

Includes Iced Tea and Soda

A 20% Automatic Gratuity
and Applicable Sales Tax Will Be Added.

Splendito Buffet

Primi

Chef's Selection of Soup

Mixed Field Greens

Baby Greens, Radicchio, Cherry Tomatoes, Served with Balsamic Vinaigrette

Secondo

Penne al Pomodoro

Fresh Noodles, Tomato, Basil, Roasted Garlic, Virgin Olive Oil

Saltimbocca di Pollo

Pan-Seared Chicken, Prosciutto & Sage

Bistecca alla Fiorentina

Grilled Strip Steak, Roasted Potatoes, Wild Mushrooms, Marsala Reduction

[Choice of Starch](#)

[Choice of Vegetable](#)

Dolce e Saporito

Chef's Decadent Array of Desserts

\$48 Per Guest

Includes Iced Tea and Soda

A 20% Automatic Gratuity
and Applicable Sales Tax Will Be Added.

Starch Selections

French Fries
Saffron Rice
Tomato Basil Penne
Roasted Red Potatoes
Hand-Made Potato Chips
Orecchiette with Olive Oil and Garlic
Angel Hair with Lemon Herb Sauce
Peperonata (Home Fries with Peppers and Onions)
Rosemary Garlic Mashed Potatoes
Herbed Fingerling Potatoes
Potatoes au Gratin

Vegetable Selections

Baby Carrots
Baby Green Beans
Roasted Asparagus
Roasted Pepper and Corn Medley
Fava Beans with Sautéed Mushrooms
Braised Purple Cabbage

All meats served at medium temperature.

All menu items are subject to change.

Lunch Package Menu

- [Three-Course Lunch Menu \(\\$28\)](#)
- [Three-Course Lunch Menu \(\\$34\)](#)

\$28 Three-Course Lunch Menu

Includes unlimited coffee, tea and fountain drinks
Price does not include service charge and tax

First Course (Pre-select 1 choice)

Chef's Selection of Seasonal Soup

Mixed Field Greens

Baby Greens, Radicchio, Balsamic Vinaigrette

Entrée Course (Pre-select 2 choices)

Pulled Chicken Salad

Hearts of Romaine, Frisee, & Garlic Crostini

Grilled Cheese Panini

Margherita Pizza

Crushed Plum Tomatoes, Fresh Mozzarella, Fresh Basil Leaves

Pepperoni Pizza

Tomato Basil Sauce, Imported Peperoni & Grated Mozzarella

Grilled Chicken Breast

Spaghetini al Pomodoro

Tomato, Basil, Roasted Garlic, Extra Virgin Olive Oil

Dessert Course (Pre-select 1 choice)

Panna Cotta

Chocolate-Dipped Cannolis

Tiramisu

**All Meats Served at Medium Temperature.*

The Above Menu (\$28 Three-Course Menu) is Available with Two Courses (Either Appetizer and Entrée, or Entrée and Dessert) for \$22 per guest. Price Does Not Include Service Charge or Tax.

\$34 Three-Course Lunch Menu

Includes unlimited coffee, tea and fountain drinks

Price does not include service charge and tax

First Course (Pre-select 1 choice)

Chef's Seasonal Selection of Soup

Mixed Field Greens

Baby Greens, Radicchio, Balsamic Vinaigrette

Caesar Salad

Entrée (Pre-select 2 choices)

Steak Salad

Grilled Steak, Baby Greens, Pancetta, Gorgonzola, Crispy Onions, Balsamic Dressing

Pulled Chicken Salad

Hearts of Romaine, Frisee, & Garlic Crostini

Pappardelle Bolognese

Ribbon Noodles, Traditional Meat Sauce & Parmesan Cheese

Seafood Linguini

Shrimp, Mussels, Red Pepper Flakes, White Wine Garlic Sauce

Grilled Chicken Breast

Fresh Fish of the Day

Wild Mushroom Ravioli

Dessert Course (Pre-select 1 Choices)

Panna Cotta

Ricotta Cheese Cake

Tiramisu

Chef's Dessert Sampler

**All meats served at medium temperature.*