



BANQUET MENU SELECTIONS

(includes warm dinner rolls & butter)

Salad

- Caesar Salad (croutons and Caesar dressing)
- Caprese Salad (fresh mozzarella & garden tomatoes)
- Mixed Field Greens with grape tomatoes, cucumbers, kalamata olives (choice of 2 dressings)
- Antipasto Salad with prosciutto, salami, provolone, lettuce, tomato, olives, banana peppers

Pasta

- Penne Pasta Marinara (our signature San Marzano tomato sauce)
- Penne Pasta alla Vodka (pink alla vodka)
- Penne Pasta alla Vodka with Grilled Chicken
- Penne Primavera (with assorted vegetables)
- Tri-colored tortellini (alla pink sauce, may add Grilled chicken)
- Pasta Alfredo (Penne or Fettuccini)
- Baked Mac & Cheese (creamy 3-cheese sauce & crumb topping)

Beef

- Italian Meatballs
- Grilled NY Sirloin Steak (6oz or 12oz portion)
- Prime Rib with Mushroom Au Jus - Medium Rare
- Filet Mignon with mushroom demi-glaze
- Roast Beef thin sliced with Au Jus
- Homestyle Meatloaf with mushroom gravy
- Veal Parmigiana | Veal Piccata | Veal Marsala | Veal Saltimbocca | Veal Sorrentino
- Sirloin Grilled Steak Tips with fresh mushroom demi
- Steak & Peppers (shaved steak sautéed with assorted bell peppers)
- BBQ St. Louis Ribs in BBQ sauce

Chicken

- Chicken Marsala with mushroom demi-glaze and marsala wine
- Chicken Parmigiana with mozzarella
- Chicken Piccata with lemon caper sauce
- Chicken Francaise in lemon wine sauce
- Chicken Saltimbocca with prosciutto & mozzarella in mushroom demi-glaze
- Chicken Cordon bleu stuffed with Virginia ham & Swiss baked in herb crumbs
- Rosemary herb-roasted chicken (thighs, bone-in best quarters)
- BBQ Chicken Quarters (thighs and drumstick in BBQ sauce)
- Marinated & Grilled Tender Chicken Breast

Pork

- Virginia Baked Ham
- Roasted Pork Loin
- Grilled Pork Chop

Seafood

- Baked Herb Cod with herb- crumb & lemon butter sauce
- Baked Cajun Cod in spicy herb crumbs with mango mandarin salsa
- Cod Neapolitan in marinara and kalamata olive sauce
- Fish & Chips (lightly battered fish)
- Herb-crusteBaked Salmon
- Baked Stuffed Shrimp

Vegetables

Seasonal Medley

Green Beans | Broccoli | Corn-on-the-Cob | Roasted Corn Medley | Zucchini Summer Squash Medley | Baby Carrots | Grilled Asparagus

Vegetarian

Eggplant Parmigiana (layered battered eggplant with San Marzano tomato sauce and cheese)

Eggplant Rollatini (thin battered eggplant rolled in ricotta filling)

Potato /Rice

Herb-Roasted Red Bliss Potatoes

Herb-Roasted Fingerling Potatoes

Baked Potato (sour cream/butter)

Twice Baked Potato

Garlic Mashed Potato

Vegetable Risotto

Calabrese Potatoes (thin-sliced. fried with banana peppers & onions)

Dessert Station

Assorted Cookie Tray

Cheesecake Station: toppings-Chocolate, Strawberry, and Lemon

Fudge Brownie Bar (assorted topping choices: plain, vanilla-oreo, cookie dough, or peanut butter cup)

Assorted Cake Station: carrot, chocolate fudge, vanilla, lemon, red velvet (pick 3)

Ice Cream Sundae Bar: vanilla or chocolate ice cream and all the fixings

Strawberry / Chocolate Mousse Dessert Cups

*Buffet pricing is based on meal selection
Gratuity of 21% and 8% Sales tax added to all final invoice*