

THREE COURSE MEAL MENU

Served Buffet or Family Style

Our three course meal starts with a base of one salad selection and one pasta selection to be served to your group as well as fresh bread, a variety of our Chef's available desserts and unlimited basic non-alcoholic beverages. For your dining experience we offer "Family Style" or Buffet Style" depending on your group size and preferences.

Family Style - Just like Mom would serve it. Large bowls and platters of your food passed around your table

Buffet Style - Meals are served on a personalized buffet line for the enjoyment of your guests

\$ 26.00 per person

Kids 5- 12yrs old half price

Salad-(select one, second selection \$2.25)

House Salad- Radicchio and butter leaf lettuce, red onions, tomatoes, parmesan cheese and croutons with our red wine vinaigrette

Caesar Salad- Whole leaf romaine heart, oven fresh croutons and shaved parmesan cheese

Spinach Salad- Baby spinach tossed in a white balsamic Dijon vinaigrette, pancetta, hard cooked egg, and navel orange segments

Arugula Salad -Baby arugula and sweet roasted peppers tossed in a sherry vinaigrette finished with shaved Grana Padano and pine nuts

Pasta- (select one, second selection \$3)

Spaghetti Bolognese- a classic favorite

Chicken and Broccoli – Penne pasta and grilled marinated chicken breast, tender broccoli, light chili flakes all tossed in a rich valuate sauce

Sausage and Leeks - Farfalle pasta tossed with sweet sausage and peas in a leek sauce

Gnocchi Gorgonzola- Gnocchi, roma tomatoes, and spinach tossed in a creamy gorgonzola sauce

Penne and Feta - Sun-dried tomatoes, feta cheese with alfredo sauce

Spaghetti Pomodoro – Roma tomatoes, garlic, olive oil, white wine and fresh basil

Fettuccini Alfredo- Fettuccini pasta with alfredo sauce

Quattro Formaggio -Penne pasta with marinara, baked mozzarella, fontina, provolone and parmesan cheese

Three Course Meal Menus will also include

Fresh Bread - Olive oil and balsamic vinegar

Desserts - Chef's Variety of House Specialty Tiramisu, New York Cheesecake, Italian Style Cannoli, Flourless Chocolate Torte and Seasonal Dessert.

Unlimited Beverages - Illy Coffee, Novus Hot Tea, Nestea Iced Tea, Fountain Drinks, Juices, Milk

** A 20% service charge/gratuity and 8.75% sales tax will be applied to all food & beverage orders*

Additional Entrée Choices -\$7.00 per selection

Chicken Picatta- Sautéed chicken scaloppini finished with a lemon caper butter sauce

Chicken Marsala- Sautéed chicken scaloppini finished with a mushroom Marsala sauce

Tuscan Baked Chicken- Chicken Breast baked in a tarragon whole grain mustard sauce

Tri-Tip Steak- Marinated and flame broiled served with a mushroom demi glace

Roasted Pork Tenderloin- Apple brined pork, oven roasted with a currant grape pan sauce

Atlantic Salmon-Grilled and served with a lemon butter caper sauce

Meatballs- A blend of beef, pork and sausage served with marinara sauce

Italian Sausage- Pork sausage with fennel seeds and herb and a roasted pepper garnish

Eggplant Parmesan- Thin slices of lightly breaded eggplant with layers of cheese and marinara

Additional Side Dishes - \$2.25 per selection

Seasonal Vegetables – Sautéed in olive oil and white wine

Garlic Mashed Potatoes- with whole cloves of garlic

Roasted Potatoes - with rosemary, garlic and olive oil

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COURT PARTY MENU

or to

Customize your Three Course Meal Menus

Appetizer Platters

Serves approximately 8 guests

Calamari- Our House Specialty, golden crispy and served with both a lemon herb gremoulada and remoulade sauce \$38

Bruschetta - Ciabatta croustini with Sonoma chevre, vine ripened tomatoes, roasted peppers, garlic and fresh basil \$29

Pancetta Wrapped Prawns- Sautéed prawns wrapped in pancetta with a hit of white wine \$60

Spinach Dip- Garden fresh spinach, grande pandano, mozzarella and rich garlic cream, served with toast points \$28

Antipasto- A rustic array of Italian meats, cheeses, roasted garlic clove and olives \$44

Cheesy Garlic Bread- Grilled ciabatta with extra virgin olive oil, fresh garlic and melted mozzarella cheese. Served with house marinara \$28

Sausage Stuffed Mushrooms – Baked mushroom caps filled with Italian sausage and herbs \$40

Artisan Cheese – Chef's selections of three local and imported cheeses, served with a red onion marmalade, clover honey, candied walnuts, dried and fresh fruit \$64

Lamb Lollipops – Lamb chops garlic and herb marinated, then grilled to perfection \$60

Fried Ravioli – Hand breaded, fried and served with marinara \$32

Prawn Cocktail – Poached Prawns served cold with cocktail sauce \$58

Seasonal Fruit Platter – Array of fresh seasonal fruit \$36

Veggie Platter – Array of fresh seasonal vegetables served with ranch dipping sauce \$36

Caprese Salad - Imported fresh buffalo mozzarella, Roma tomatoes and pine nuts served with extra virgin olive oil, aged balsamic vinegar, black pepper and basil \$45

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Pizzas

Medium 12" - (8 Slices) - \$ 16

Large 16" - (12 Slices) - \$ 22

Margherita - Roma tomatoes, extra virgin olive oil, mozzarella and fresh basil

Meat and Veggie Combo- Italian sausage, salami, mushrooms, onions, fresh tomatoes and baby spinach

Luigi's – Salami, sausage, pepperoni, prosciutto

Supreme Veggie- Portobello mushrooms, vine ripe tomatoes, roasted red peppers and mozzarella

Boar Sausage - With roasted potatoes and rosemary

Gourmet Chicken- Sun dried tomatoes, roasted red and yellow peppers and feta cheese

Gorgonzola- Prosciutto, mozzarella and gorgonzola with walnuts

Shrimp and Pesto- Tiger Shrimp, basil pesto and mozzarella

Desserts

\$5 per piece – minimum of 12 pieces

Chef's Variety Platter - House Specialty Tiramisu, New York Cheesecake, Italian Style Cannoli, Strude de Mele, and Flourless Chocolate Torte.

Beverages

\$2.50 per guest

Unlimited Beverages - Illy Coffee, Novus Hot Tea, Nestea Iced Tea, Fountain Drinks, Juices, Milk

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