



Party Menu I

Appetizer Platter...

Calamari, Brushcette, and Mushroom Caps stuffed with Ground Veal and Prosciutto in a rosemary tomato cream sauce

Insalata...

Choice of House or Caesar Salad

Entrée

Choice of

Filet Mignon in a Rich Cognac or Brandy Peppercorn sauce

Angel Hair Pasta with Gulf Shrimp, Asparagus, Roasted Red Bell Peppers, and Roma Tomatoes in a Garlic White Wine Sauce

Raspberry Glazed Alaskan King Salmon with Grilled Asparagus and an Onion Marmalade

\$39.95 Per Person

Party Menu II

Appetizer Patter...

Calamari, Brushcette, and Mushroom Caps stuffed with Ground Veal and Prosciutto in a rosemary tomato cream sauce

Zuppa or Insalata

Choice of House or Caesar Salad or Soup of the Day

Entrée

Choice of

Filet Mignon in a Rich Cognac or Brandy Peppercorn sauce

Angel Hair Pasta with Gulf Shrimp, Asparagus, Roasted Red Bell Peppers, and Roma Tomatoes in a Garlic White Wine Sauce

Raspberry Glazed Alaskan King Salmon with Grilled Asparagus and an Onion Marmalade

Chicken Breast sautéed with Mushrooms, Sun Dried Tomatoes, and Prosciutto Ham in a Sherry Cream Sauce

Dessert

*Fresh Strawberries in a White Chocolate Marsala Sauce or
Homemade Chocolate Mousse Cake*

45.95 Per Person

Party Menu III

Appetizer Platter...

Calamari, Brushcette, and Mushroom Caps stuffed with Ground Veal and Prosciutto in a rosemary tomato cream sauce

Zuppa or Insalata

Choice of House, Caesar, or Lobster Bisque

Entrée

Choice of

Filet Mignon in a Rich Cognac or Brandy Peppercorn sauce

Angel Hair Pasta with Gulf Shrimp, Asparagus, Roasted Red Bell Peppers, and Roma Tomatoes in a Garlic White Wine Sauce

Raspberry Glazed Alaskan King Salmon with Grilled Asparagus and an Onion Marmalade

Chicken Breast sautéed with Mushrooms, Sun Dried Tomatoes, and Prosciutto Ham in a Sherry Cream Sauce

Filet of Halibut topped with Crabmeat and Asparagus Points in a Vodka Lime Cream Sauce

Filet of Red Snapper topped with Tempura Battered Canadian Lobster, Tricolor Bell Peppers, And Leeks in a White Truffle Butter Sauce

Dessert

Fresh Strawberries in a White Chocolate Marsala Sauce, Coconut Cream Brule or Homemade Chocolate Mousse Cake

\$49.95 Per Person