



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*

Contact for Per Person Pricing

20% Gratuity for party of 8 or more

Party Menu II

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 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*

Contact for Per Person Pricing
20% Gratuity for party of 8 or more

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 Brulee or Homemade Chocolate Mousse Cake

Contact for Per Person Pricing
20% Gratuity for party of 8 or more

