

Champagne March

Our staff's special presentation of the toast

Appetizer

Choice of one for your guests

Fresh seasonal melon wrapped in prosciutto,
served with a mozzarella bocconcini,
garnished with a strawberry

OR

Vine ripened fresh sliced tomatoes and
mozzarella bocconcini seasoned with an olive oil dressing
accompanied with roasted pepper and olive

Pasta

Choice of one for your guests

Ziti Marinara

Tomato sauce seasoned with fresh Italian spices

Penne Alla Vodka

Tomato sauce seasoned with prosciutto, heavy cream and a dash of vodka

Rigatoni Filletto Di Pomodoro

Tomato sauce with sautéed prosciutto and onions

Rotelle Machiate

Tomato sauce with olive oil and garlic

Intermezzo OR *Salad*

A refreshing lemon sherbet
served in a sugar coated glass
garnished with a mint leaf to cleanse the palate

OR

Tricolor Salad
A mix of mesclun, arugula, and radicchio
served with a balsamic vinaigrette dressing

Italian Mix
Romaine lettuce, vine ripened tomatoes, cucumber,
and olives tossed in a vinegar and olive oil dressing

Entree Choices

Guests choice of six dinner selections taken at their table

Jumbo Shrimp Scampi
Shrimp sautéed in a garlic, butter and wine sauce
served over a bed of rice

Veal Scallopini Marsala
Slices of veal and mushrooms sautéed
in a wine and butter sauce

Salmon Libernaise
A broiled thick cut of fresh salmon seasoned
with gaelic olives, garlic and fresh tomatoes

Center Cut of Pork
Pork chop charbroiled and covered in sautéed
peppers, mushrooms and onions

Breast of Chicken Franchese
Boneless chicken in a lemon and butter sauce

Eggplant Rollatini
Lightly breaded and fried eggplant stuffed
with ricotta cheese and topped with a
marinara sauce and romano cheese

All entrees are served with oven roasted red bliss potatoes and a mix of seasonal fresh vegetables.

Includes

Unlimited liquor & draft beer served by our cocktail hostesses & Carafes of red & white wine on all tables.