



Plated Dinners

All Plated Meal Options Include Your Choice of Salad, Potato, and Vegetable.
Italian Rolls, Butter, Ice Water, Coffee, Cream and Sugar Included.

-Steak Bourguignon
(6oz Sirloin Marinated in Red Wine with Burgundy & Demi Glaze)
\$26.95 Gluten Free

-Chicken Piccata
(Breast of Chicken Sautéed in Lemon Caper Sauce)
\$23.95

-Chicken Francesca
(Sautéed in a Lemon Caper Sauce Topped with Herb Crusted Shrimp Scampi)
\$26.95

-6oz. Filet Mignon with Chianti Mushroom Sauce
*Market Price

-Duet of Jumbo Crab Stuffed Shrimp with Drawn Butter and 5oz. Filet Mignon with Chianti Mushroom Sauce
*Market Price

-Ricotta Stuffed Manicotti with Basil Marinara Sauce
\$23.95

-6oz. Oven Roasted Salmon Filet with Cucumber Cream Sauce
\$27.95

-Drunken Steak
(6oz Sirloin Marinated in Sam Adams with a Chianti Demi Glaze)
\$26.95

-Herb Stuffed Pork Chops with Pan Juice Demi Glaze
\$25.95

-Cornbread Stuffed Breast of Chicken with Marsala Wine Sauce
\$23.95

-Duet of 6oz. Filet Mignon with Chianti Mushroom Sauce and Stuffed Breast of Chicken Marsala with Marsala Sauce
*Market Price

-Baked Eggplant Parmesan with Basil Marinara Sauce
\$23.95 Gluten Free

Salad

Preset Summer Tuscan
Salad with Melon,
Tomato and Prosciutto

Preset Fresh Garden
Salad with Aged
Balsamic Vinaigrette

Preset Caesar Salad
with Aged Parmesan
Cheese and Croutons

Potato

Garlic Mashed
Potatoes

Baked Potatoes

Butter Parsley Red
Potatoes

Italian Roasted
Potatoes with
Rosemary

Vegetable

Fresh Green Bean
Almandine

Fresh Glazed Carrots

Oven Roasted
Vegetables*

Fresh Asparagus*

*Add \$4.00



**PLEASE ADD 20% SERVICE CHARGE + 7% SALES TAX TO ALL PRICING. PRICES
BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT
LOCATION AND DATE.**