

Please contact for pricing

Friday evening events may be subject to a \$5.00 premium per person.

Greeting Reception

An Assortment of Hot Hors D'oeuvres and Non-Alcoholic Punch served by our Waiters in Black Tuxedos and White Gloves.

Dinner Menu

Served with fresh baked rolls and butter on each table.

Salads (Choice of 1)

Tossed Greens with Raspberry Vinaigrette Traditional Caesar Salad with Homemade Dressing Organic Greens with Balsamic Vinaigrette Greek Salad with Tomatoes, Onions, Kalamata Olives and Oregano Dressing

Pasta (Choice of 1)

Penne, Farfalle (Bow Tie), or Fusilli

Main Entrées (Choice of 1) Accompanied with Potatoes and Vegetables

Seared Chicken Breast with your Choice of Stuffing: Sun-Dried Tomatoes and Goat Cheese, Arborio Rice and Rappini, Wild Mushroom, Artichoke and Goat Cheese or Ricotta and Spinach

Chicken Parmigiana

Duo of Seared Breast of Chicken and Sirloin Steak

Vegetarian Entrée (Choice of 1)

Mushroom Risotto Breaded Eggplant Parmesan Ginger Vegetable and Tofu Stir-Fry, served over Steamed Rice

Dessert (Choice of 1)

Ice Cream Crepes, Tartufo, White and Dark Chocolate Mousse