



SACRAMENT *Celebrations*



LUNCH MENU

INQUIRE PRICING.

(Applicable for Sunday events only - between hours of 11am to 5pm)

(Minimum numbers apply)

Appetizers

(Select 2 from the following)

Served with Fresh Baked Rolls and Butter on each table.

PLATED ANTIPASTO

Antipasto Classico

Freshly Sliced Prosciutto, Melone, Bocconcini, Grilled Vegetables and Olives.

Antipasto Di Mare

Freshly Sliced Prosciutto, Melone, Bocconcini, Grilled Vegetables and Seafood Salad.

Coquilles St. Jacques Shrimps & Scallops

In a Creamy Sauce on a Natural Shell with Mashed Potatoes and Herb Crust.

(OR)

SOUP

Barley Soup

A Flavorful Broth with Tender Beef or Chicken, Celery, Carrots, Tomato, Barley and a Medley of Mixed Vegetables.

Canja de Galinha – Traditional Portuguese Soup

A Spicy Chicken Broth consisting of Celery, Onion, Tomato, Long Grain Rice and Tender Chicken Breast.

Calde Verde - Traditional Portuguese Soup

A Creamy Potato-Based Soup with Smoked Chouriço and Tender Collard Greens.

Garden Fresh Minestrone

Drizzled with Basil Pesto.

(OR)

PASTA

Penne, Fusilli, Farfalle , Casarecce, Tortellini di Ricotta or Agnolotti di Ricotta

Served in your choice of Tomato Sauce, Cream Sauce, Primavera, Rose or Pesto.

(OR)

SALAD

Mixed Organic Greens

Served in a Balsamic Vinaigrette

Greek Salad

Feta Cheese, Tomatoes, Onions, Kalamata Olives and Oregano.

Caesar Salad

Romaine Lettuce, Fresh Croutons, Parmesan, Bacon Bits and Homemade Dressing.

Arugula with Roasted Pear

Candied Walnuts, Cherry Tomatoes, Julienne of Carrots served in a
Roasted Shallot Vinaigrette.

MAIN ENTRÉE

(Choice of Single or Duo)

Accompanied with Roast Potatoes and Medley of Vegetables.

Single Entrée:

Stuffed Supreme Breast of Chicken, 8oz Sirloin Steak, Chicken Parmigiana,
8oz Rib Eye Steak.

Duo Entrée:

(Select 2 from options below)

Braised Beef Short Rib, Veal or Chicken Scallopini in a Marsala or Madeira Mushroom
Sauce, Bacon wrapped Filet Mignon, Chicken Supreme, Grilled Shrimp Skewer.

DESSERT

(Choice of 1)

Tartuffe, Tiramisu, Ice Cream Crepes, Chocolate Mousse, Crème Brulee
Decaffeinated or Regular Coffee & Tea.

***Complimentary Cake Cutting Service – Client to provide Cake**
Accompanied with a coffee and tea station*

6 HOUR DELUXE BAR

Champagne for Toasting, House Wine by the glass,
Imported and Domestic Beers, Spirits, Liqueurs, and Cognac
Bottled water on tables (flat and sparkling)
Assorted Juices, Soft Drinks and Espresso.

