

# Group Pricing

All entrees include a choice of salad, entrée with choice of vegetable and starch, fresh bread, fresh-brewed coffee, soft drinks, and iced tea

Luncheon size portions can be served between 11AM and 3PM

<u>Starter (choose one)</u>
Caesar Salad or House Salad with Vinaigrette Dressing

#### Entrée

Linguini and Broccoli

Linguini pasta and broccoli in a garlic and olive oil sauce with Parmigiano cheese

24.99

Gnocchí

Homemade potato pasta served in a light tomato cream sauce topped with fresh mozzarella 25.99

Chicken Picatta, Marsala, or Limon\* 28.99 (luncheon size \$24.99)

Salmon Filet\*
Herb crusted salmon filet topped with lemon
butter sauce
34.99

Whitefish\* Herb baked whitefish in lemon garlic butter 32.99

Fílet Mignon\* filet topped with sautéed mushroom in a red wine glaze 53.99

New York Strip Steak\* Grilled and topped with onion straws 54.99

\*served with roasted potato and vegetable medley

<u>Appetizer Course (additional)</u> Bruschetta \$1.75 per piece



## Baby Artichokes \$3.50 per person Calamarí \$4.00 per person

## <u>Pasta Course (\$5.00 per person additional)</u> Family-style Penne in Vodka, Marinara, or Tomato Cream Sauce

## <u>Dessert Course (\$4.00 per person additional)</u> Lemon Italian Ice, Petite Tiramisu

## Additional Options

Unlimited wine and beer: 25.00 per Cheese and fruit display: \$8 per person

guest (four hour timeframe Antipasto display or course: \$8 per person

Unlimited full liquor: 35.00 per quest

(four hour timeframe) Wine bottles for each table: Market Price

Prices do not include applicable sales tax or service charge