

# Cocktail Party

## APPETIZERS

Choice of Three

**BUFFALO WINGS**

**COAL OVEN PIZZA**

**COLD ANTIPASTO**

**CHEESE & FRUIT PLATTER**

**MINI ROLLS** with multiple fillings, baked in our coal oven

**FRIED CALAMARI**

**FRIED ZUCCHINI**

**SUSHI** California and Tuna Roll

**VEGETABLE CRUDITÉS**

**\$37.95** 2 hours standard bar  
per guest, plus bar, tax, and gratuity (20%)

**\$42.95** 3 hours standard bar  
per guest, plus bar, tax, and gratuity (20%)

**\$42.95** 2 hours top shelf  
per guest, plus bar, tax, and gratuity (20%)

**\$52.95** 3 hours top shelf  
per guest, plus bar, tax, and gratuity (20%)

Add \$4.00 for an additional appetizer

# Family Style Lunch

## FIRST COURSE

**ASSORTED BABY GREENS, TOMATOES  
& VINAIGRETTE DRESSING**

## SECOND COURSE

Individual Portions, Choice of Three

### **BROILED ATLANTIC SALMON**

Salmon broiled in lemon and white wine over spinach

### **POLLO MARSALA**

Breast of chicken sautéed with marsala wine and mushrooms

**PORK CHOPS** with vinegar and peppers

### **SAUSAGE & PEPPERS**

**SOLE FRANCESE** over spinach

**CHEESE RAVIOLI** in vodka sauce

**PENNE PRIMAVERA** with garlic and oil

**POLLO PARMIGIANA** with penne pasta

**VEAL PARMIGIANA** with penne pasta

**EGGPLANT PARMIGIANA** with Rigatoni

## DESSERT

**SEASONAL FRESH FRUIT & BISCOTTI**

**SOFT DRINKS, COFFEE, TEA**

Lunch Package

**\$20.95**

per guest, plus bar, tax, and gratuity (20%)

Monday through Friday until 2:30pm

# Corporate Event

## WITH ONE COCKTAIL

Beer, wine, or standard bar  
Second Cocktail for \$6.00 extra

## HORS D'OEUVRES

Choice of Two

**MINI ROLLS** with multiple fillings, baked in our coal oven

## COAL OVEN PIZZA

## CHEESE & FRUIT PLATTER

## SALAD

Choose One

Optional Pasta Family Style for \$4.00 extra

## ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING

## CLASSIC CAESAR SALAD

## MAIN COURSE

Individual Portions, Choice of Three - your guest will pick One  
All served with mixed vegetables

## VITELLO PARMIGIANA

**FILET OF SALMON** in lemon and white wine

## EGGPLANT PARMIGIANA

**GRILLED CHICKEN BREAST** in lemon sauce

## DESSERT

**DESSERT PLATTERS** Cannoli and Biscotti

## SOFT DRINKS, COFFEE, TEA

Corporate Package

**\$33.95**

per guest, plus bar, tax, and gratuity (20%)

or

**\$31.95** (without cocktails)

per guest, plus bar, tax, and gratuity (20%)

# THE OPAL

## Family Style

### APPETIZERS

Choice of Two

**COLD ANTIPASTO · FRIED ZUCCHINI · FRIED CALAMARI**

### SALAD

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING**

### PASTA

Choose One

**FARFALLE** with broccoli rabe

**PENNE** in fresh tomato and basil sauce

**RIGATONI** with baby eggplant, fresh mozzarella, tomato sauce and basil

**PENNE** in a pink cream sauce with a splash of vodka

**RISOTTO (ITALIAN STYLE RICE)** with mixed garden vegetables

### ENTREES

Choose One

All served with mixed vegetables

### POLLO MARSALA

Breast of chicken sautéed with marsala wine and mushrooms

### POLLO PARMIGIANA

Breaded cutlet baked with mozzarella and tomato sauce

### SAUSAGE AND PEPPERS

### POLLO SCARPARELLO

Breast of chicken with lemon, garlic, white wine and cherry peppers

**EGGPLANT ROLLATINI** Eggplant stuffed with ricotta

**POLLO ALLA GRIGLIATI** Grilled breast of chicken over broccoli rabe

### DESSERT

**SEASONAL FRESH FRUIT & BISCOTTI**

**SOFT DRINKS, COFFEE, TEA**

Dinner Package 1

**\$27.95** per guest, plus bar, tax, and gratuity (20%)

or

**\$30.95** (Choice of Two Entrees) per guest, plus bar, tax, and gratuity (20%)

**\$20.95** Children 10 and under

Sunday through Thursday

# THE SAPPHIRE

## Family Style

### APPETIZERS

Choice of Two

**COLD ANTIPASTO · MOZZARELLA CAPRESE  
FRIED CALAMARI · EGGPLANT ROLLATINI  
FRIED ZUCCHINI · BUFFALO WINGS**

### SALAD

Family Style, Choose One

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING  
CLASSIC CAESAR SALAD**

### PASTA

Choose One

**RIGATONI** with baby eggplant, fresh mozzarella, tomato sauce and basil

**PENNE** in a pink cream sauce with a splash of vodka

**FARFALLE** bowtie pasta with broccoli rabe in garlic and oil

**RISOTTO (ITALIAN STYLE RICE)** with chicken, mushrooms and sundried tomato

### ENTREES

Choose Two

All served with mixed vegetables

**POLLO SOFIA** Breast of chicken sautéed in white wine served on a bed of spinach and topped with mozzarella

#### **POLLO SCARPARELLO**

Breast of chicken with lemon, garlic, white wine and cherry peppers

**POLLO FRANCESE** Breast of chicken sautéed in lemon, butter and white wine

**EGGPLANT ROLLATINI** Eggplant stuffed with ricotta

**VITELLO MARSALA** Medallions of veal sautéed in marsala wine with mushrooms

**BROILED SALMON** Salmon broiled in lemon and white wine

### DESSERT

**SEASONAL FRESH FRUIT & BISCOTTI  
SOFT DRINKS, COFFEE, TEA**

Dinner Package 2

**\$33.95** per guest, plus bar, tax, and gratuity (20%)

or

**\$36.95** (Choice of Three Entrees) per guest, plus bar, tax, and gratuity (20%)

**\$21.95** Children 10 and under

# THE DIAMOND

## Family Style

### APPETIZERS

Choice of Two

**COLD ANTIPASTO · FRIED CALAMARI  
CLAMS OREGANATA · PORTOBELLO ALLA GRIGLIA  
EGGPLANT ROLLATINI · MOZZARELLA CAPRESE · BUFFALO WINGS**

### SALAD

Family Style, Choose One

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING  
CLASSIC CAESAR SALAD  
TRI COLORI SALAD** Arugula, radicchio, parmesan shavings, in a lemon dressing

### PASTA

Choose One

**RAVIOLI ARROGOSTA** Stripped ravioli filled with  
lobster and calamari in vodka sauce  
**FUSSULLI AL ALVINA** Shrimp, sundried tomato, asparagus, fresh garlic  
**PENNE** in a pink cream sauce with a splash of vodka  
**RISOTTO ROSALBA** Porcini and portobello mushrooms  
with sundried tomato in an Italian rice

### ENTREES

Individual Portions, Choice of Three - your guest will pick One

**POLLO GRIGLIATI** Grilled breast of chicken over broccoli rabe  
**VITTELLO TOSCA** Medallions of veal, slices of  
prosciutto, eggplant and mozzarella in red sauce  
**BROILED FILET OF SOLE** In a lemon and white wine sauce  
**POLLO PARMIGIANA** Breaded cutlet baked  
with mozzarella and tomato sauce

### DESSERT

**SEASONAL FRESH FRUIT,  
CANNOLI  
SOFT DRINKS, COFFEE, TEA**

Dinner Package 3

**\$39.95** per guest, plus bar, tax, and gratuity (20%)

**\$23.95** Children 10 and under

# À la Carte

## APPETIZERS

Family Style, Choice of Three

**COLD ANTIPASTO · HOT ANTIPASTO · FRIED CALAMARI, CLAMS OREGANATA · CLAMS CASINO · PORTOBELLO ALLA GRIGLIA · FRESH MOZZARELLA · SUNDRIED TOMATO & ROASTED PEPPERS · FRIED ZUCCHINI · BUFFALO WINGS**

## SALAD

Individual, Choose One

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING  
CLASSIC CAESAR SALAD**

**TRI COLORI SALAD** Arugula, radicchio, parmesan shavings, in a lemon dressing

## PASTA

Individual Portions, Choice of Three - your guest will pick One

**PENNE** in a pink cream sauce with a splash of vodka

**LINGUINI ALLA GIOVANNI** Shrimp and clams in a red sauce

**FUSSILI ALVINA** Shrimp, sundried tomato, asparagus and fresh garlic

**LINGUINI WITH CLAM SAUCE** Your choice of red or white

**LINGUINI MARINARA** Linguini in homemade marinara sauce

**CAPELLINI AL AMANDA** Shrimp, scallops, arugula in lite red sauce

**RAVIOLI ARRAGOSTA** Stripped ravioli filled with lobster and calamari in vodka sauce

## ENTREES

Individual Portions, Choice of Four - your guest will pick One  
All served with mixed vegetables

**VITTELLO TOSCA** Medallions of veal, slices of prosciutto, eggplant and mozzarella in red sauce

**POLLO FRANCESE** Breast of chicken sautéed in lemon, butter and white wine

**POLLO GRIGLIATI** Grilled breast of chicken over broccoli rabe

**SALMON DI CASA** Filet of salmon sautéed in rosemary, white wine sauce

**SHRIMP SCAMPI** Tender shrimp broiled in garlic, white wine, lemon and butter

**BROILED SHELL STEAK** with herb roasted potatoes

**BROILED SEAFOOD** Shrimp, scallops, clams, filet of sole and lobster tail

**VITTELLO** or **POLLO PARMIGIANA** Breaded cutlet baked with mozzarella and tomato sauce

## DESSERT

**SEASONAL FRESH FRUIT, CHEESECAKE, CANNOLI, BISCOTTI  
SOFT DRINKS, COFFEE, TEA**

Dinner Package 4

**\$47.95** per guest, plus bar, tax, and gratuity (20%)

**\$28.95** Children 10 and under

# Champagne Brunch

UNLIMITED CHAMPAGNE, MIMOSA,  
BLOODY MARY, SODA & JUICE

## FIRST COURSE

Family Style

### COLD ANTIPASTO

## SECOND COURSE

**ASSORTED BABY GREENS, TOMATOES & VINAIGRETTE DRESSING**

## ENTRÉE

Individual Portions, Choice of Three

**FRENCH TOAST** with fresh strawberries

**PENNE ALLA SASSI** Melted fresh mozzarella,  
arugula and fresh garlic in tomato sauce

**ROASTED NORWEGIAN SALMON** in a lemon white wine sauce over spinach

**SKIRT STEAK SALAD** Served over a bed of  
mixed greens and topped with gorgonzola cheese

**BREAST OF CHICKEN** in a marsala wine sauce with fresh mushrooms

**VEAL SCALLOPINE** sauteed with champagne,  
topped with eggplant, mozzarella and touch of tomato

## DESSERT

**SEASONAL FRESH FRUIT, CANNOLI, BISCOTTI**

**SOFT DRINKS, COFFEE, TEA**

Brunch Package

**\$29.00** per guest, plus bar, tax, and gratuity (20%)

**\$15.95** Children 10 and under

Monday through Friday until 2:30pm

Buffet Brunch Package - Saturday and Sunday until 2:30pm

**\$28.95** per guest, plus bar, tax, and gratuity (20%)

# Full Service Menu Upgrade

PER PERSON	2 HOUR	3 HOUR
One Cocktail.....	\$6.00	
Wine Only.....	\$11.95	\$14.95
Wine and Beer .....	\$12.95	\$17.95
Standard Open Bar .....	\$17.95	\$22.95
Premium Open Bar.....	\$20.95	\$27.95

## Additional Services

Gourmet Cookies and Biscotti .....	\$4 per person
Cakes & Pastries.....	\$5 per person
Balloons, Flowers, Decoration .....	Please Call For Price
Live Band .....	\$450 and up
Belly Dancer .....	\$350 and up
Door Man Host .....	\$150
Valet Parking .....	No Charge
Audio & Video.....	No Charge