

Our Event Manager will meet with you in advance to discuss all the options available.  
The following pre-set menus are a guide and can be changed to your liking and budget.

**Banquet menu \$32.95 per guest**  
6% tax and gratuity additional

**Please select one**

**Caesar Salad**

*Romaine, croutons, parmigan creamy Caesar's dressing*

**Romaine Wedge Salad**

*Hearts of Romaine, thinly sliced red onion Bacon, Bleu cheese vinaigrette*

**Apple - Walnut Salad**

*Mixed greens - bleu cheese crumble - apples - Candied walnuts. Balsamic vinaigrette*

**Entrees**

**Scrod ai Forno**

*Fresh Boston scrod. Baked with crumb topping*

**Salmon Roberto**

*Baked Stuffed Atlantic Salmon Crabmeat - cracker crumb stuffing.  
Lemon white wine butter sauce served with risotto & vegetables*

**Shrimp Zia**

*Baby shrimp sautéed with prosciutto, sun dried tomatoes, artichoke hearts,  
Mushrooms, olive oil and garlic sauce, over house made angel hair pasta*

**Petite Filet Mignon**

*6oz. Center cut, served with potato & vegetable*

**Chicken Milanese**

*Lightly breaded cutlet topped with field greens diced fresh mozzarella, tomatoes. Lemon vinaigrette*

**DESSERT SELECTION**

Chocolate Torte Heath bar cheese cake Cindy's Éclair cake  
Coffee, De café, Tea included

Deluxe Banquet menu \$42.95 per guest  
*6% tax and gratuity additional*

**Salad selections *Please select one***

Caesar Salad

*Romaine, croutons, parmigan creamy Caesar's dressing*

Romaine Wedge Salad

*Hearts of Romaine, thinly sliced red onion, Bacon, Bleu cheese vinaigrette*

Apple - Walnut Salad

*Mixed greens - bleu cheese crumble - apples - Candied walnuts. Balsamic vinaigrette*

**Entree Selections**

Scampi Aldo (1249 Style)

*Jumbo Shrimp baked w/garlic, lemon, butter & breadcrumbs Served with risotto and vegetable*

Salmon or Scrod

*Stuffed with cracker crab stuffing. Served with risotto and vegetable*

Veal Sophia

*Cutlet topped with eggplant on a bed of spinach pink sauce served with House made Angel Hair pasta*

Filetto Pepe Nero.

*8oz. Filet Mignon dipped in black peppercorns, flamed with brandy*

Black Angus Braised Short Ribs of Beef

*Boneless Short Rib- Burgundy brandy sauce. Served with Polenta or potatoes*

Florida's Chicken alla Parmigiana

*Cutlet topped with tomato, melted Fontina cheese & fresh mozzarella,  
plumb tomato sauce. Served with angel hair pasta*

**Your choice of dessert**

***Pasta course additional \$3.00***

**Coffee De Café or Tea included**

**VIP Deluxe Banquet menu \$49.<sup>95</sup> per guest**  
6% tax and gratuity additional

APPETIZERS SELECT ONE

Clams Casino

Crab cakes

Gorgonzola Garlic Bread

ENTREES

1 6oz. Center cut Sirloin Steak  
*Select Angus Sirloin Drizzled with gorgonzola sauce*

10 Oz, Center cut Filet Mignon

Veal Oscar  
*Crabmeat, asparagus & béarnaise sauce*

Chicken Saltimbocca  
*Stuffed w/ prosciutto & Swiss lemon butter sauce*

Baked Stuffed Jumbo Shrimp  
*Crab meat & cracker stuffing*

Salmon Roberto  
*Fresh Atlantic salmon stuffed with Crabmeat cracker stuffing*

Black Angus Braised Short Ribs of Beef  
*Boneless Short Rib- Burgundy brandy sauce.*

Your choice of dessert

Coffee De café or Tea included

Pasta course additional \$3.00