



Three-Course Private Dining Menu

\$60 per guest – not including 7.35% sales tax or 20% gratuity

Salad

Chopped Salad

Romaine, cucumbers, chick peas, peppers, carrots, kalamata olives,
gorgonzola cheese, frizzled onions, house vinaigrette dressing

Entrée

Guest to select at the time of the event

Chicken Parmesan

Breaded chicken breast, melted mozzarella, house marinara sauce, rigatoni

Gemelli & Sausage

Gemelli pasta, spicy sausage crumbles, sun-dried tomatoes, mascarpone cream sauce

Faroe Salmon

Seasonal vegetables, pearl couscous, lemon sauce

Rigatoni alla Vodka

Vodka, plum tomatoes, cream sauce

Dessert

Guest to select at the time of the event

Tiramisu

or

New York-Style Cheesecake

Coffee, Tea & Soda

- Cappuccino and espresso are not included -