



# Elite Hors d'oeuvres

*Unlimited Wine, Domestic Beer and Soda*

*Your affair will include the following butler passed items:*

A medley of fresh vegetable tempura

Our own homemade pigs in a blanket

Spicy shrimp firecracker egg rolls

Homemade fresh mozzarella & roasted peppers

Miniature Bruschetta di Pomodoro

All of our homemade Hors d'oeuvres are prepared fresh the day of your affair. These Hors d'oeuvres will be butler passed, white glove service, by our professional wait staff continuously for 45 minutes.

## “ELITE DINNER MENU”

**First Course** (*please choose one*):

Rigatoni with fresh tomato & basil sauce

Penne alla Vodka

Farfalle Emiliana

(Bowtie pasta with onions, Prosciutto, peas and mushrooms in light cream sauce)

**OR**

Insalata della Casa with balsamic vinaigrette ▪ Caesar Salad

**Second Course:** *Your THREE entrees will include:*

**Chicken Boscaiola:** Breast of chicken Francese style, with asparagus, mushrooms, and sun-dried tomatoes, in a Madeira wine sauce served with herbed potato puree

**Sea Bass Mediterranean:** Filet of Sea Bass, topped with an herb crust, baked and served over a Lobster bisque sauce (no butter, no cream)

**Eggplant Rollatini:** Hand rolled eggplant stuffed with Mozzarella, Ricotta & Parmigiana cheeses, baked with fresh tomato and basil sauce

**All entrees are served with seasonal vegetables, potatoes,  
and hot freshly baked semolina bread**

**Third Course:**

*Your choice of:* Chocolate Truffle Mousse Cake or Raspberry Royale Mousse cake with personalized inscription

Coffee    Assorted Teas    Decafe

***Elite Menu Available: Tuesday, Wednesday & Thursday***