

Caffe on the Green
Restaurant & Caterers
Valentines Day Menu Feb. 14, 2008
718 423-7272

Tables of 2 Only
"For Lovers Only Package"

Join us in our Ball Room, in the former home of Rudolph Valentino,
Piano Music by Elton

PREMIUM OPEN BAR INCLUDED

Appetizer: Choice of one

- Mozzarella Caprese**
Homemade Mozzarella, Vine Ripe Tomatoes, Balsamic Glaze
- Insalata della Casa**
Field Greens, Cucumbers, Tomatoes, Onions, Balsamic Vinaigrette
- Portobello Mushrooms**
Sautéed with Fresh Sage & Polenta
- Lobster Bisque**
Focaccia Croutons
- ** Farfalle Aragosta**
Bowtie Pasta, Asparagus, Sauteed Shrimp, Plum Tomatoes
- ** Absolut Penne alla Vodka**

**** CAN ALSO BE SERVED AS AN ENTREE**

Entrees: Choice of One

- Herb Roasted Pork Loin**
Marsala- Mushroom Sauce
- Sea Bass Francese**
Capers, Lemon, Thyme & White Wine
- Stuffed Chicken Breast Valdostana**
Prosciutto, Fontina, Spinach & Rosemary Sauce
- Braised Veal "Stracotto"**
Pulled Osso Bucco Off the Bone Served Over Homemade Fettuccine
- Roasted Winter Vegetable Lasagna**
Ricotta, Parmigiana, Mozzarella & Fresh Tomato Sauce

Dessert: Lovers Duet Plate
Coffee or Tea

\$145.00 Per Couple All Inclusive

Credit Card guarantee is necessary to secure reservations.

Sorry, Parties larger than 2 persons cannot be accommodated for this package.

Cancellations received after Feb. 10th will incur a penalty

"Valentino's Package"

Main Floor Seating - Beverages Not Included
Piano Entertainment in our Valentino Room

Appetizer: Choice of one

- Mozzarella Caprese**
Fresh Mozzarella, Vine Ripe Tomatoes, Basil, Balsamic Glaze
- Pear & Gorgonzola Salad (\$2.50 Suppl)**
Dried Cranberries, Pecans, Baby Arugula, Port Wine Vinaigrette
- Insalata della Casa**
Field Greens, Cucumbers, Tomatoes, Onions, Balsamic Vinaigrette
- Lobster Bisque**
Focaccia Croutons
- Sesame Seared Yellow Fin Tuna (\$3.50 Suppl)**
Cucumber Salad, Rice Crackers, Wasabi Drizzle
- ** Farfalle Aragosta**
Bowtie Pasta, Asparagus, Sauteed Shrimp, Plum Tomatoes
- ** Absolut Penne alla Vodka**

**** CAN ALSO BE SERVED AS AN ENTREE**

Entrees: Choice of One

- Slow Roasted Filet Mignon (\$9.50 Suppl)**
Sliced with Cognac-Roast Shallot Sauce
- Herb Roasted Pork Loin**
Marsala- Mushroom sauce
- Sea Bass Francese**
Capers, Lemon, Thyme & White Wine
- Stuffed Chicken Breast Valdostana**
Prosciutto, Fontina, Spinach & Rosemary sauce
- Braised Veal "Stracotto"**
Pulled Osso Bucco Off the Bone Served Over Homemade Fettuccine
- Roasted Winter Vegetable Lasagna**
Ricotta, Parmigiana, Mozzarella & Fresh Tomato Sauce

Dessert : Lovers Duet Plate

Pre-Fixe \$47.50 per person, Plus Tax & Gratuities
A Credit Card guarantee is necessary to secure reservations.
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Be My  *Valentine*