

Silver Package

30 People Min.

BUFFET or FAMILY STYLE

Salad

(Choose 1)

Tossed Garden

Tri Colore

Appetizers

(Choose 2)

Mussels Marinara

Chicken Fingers

Zucchini Sticks

Mozzarella Sticks

Meatballs Pomodoro

Mini Rice Balls

Mini Cappellini Cakes

Baby Bruschetta

Pasta

(Choose 2)

Cheese Ravioli / Stuffed Shells

Baked Ziti

Stuffed Rigatoni Bolognese

Rigatoni Alla Vodka

Linguine Alla Marinara

Penne w/ Spinach, Broccoli, Diced Tomato

Fusilli Aglio e Olio Toscano

Entrees

(Choose 2)

Eggplant Rollatine

Eggplant Parmigiana

Sausage & Peppers

Chicken Parmigiana, Marsala, Francaise or Milanese

Grilled Chicken Primavera

\$34.95/\$36.17 p/p

plus tax & gratuities

Cake additional \$4.95/\$5.12 p/p

If you supply the cake \$2/2.07 p/p plating charge

• All Parties Include: Soda, Tea & Coffee •

PRICES REFLECT CASH/CARD

Gold Package

30 People Min.

BUFFET or FAMILY STYLE

Salad

(Choose 1)

Tossed Garden • Tri Colore • Caesar

Appetizers

(Choose 2)

Mussels Marinara / Chicken Fingers

Zucchini Sticks / Mozzarella Sticks

Meatballs Pomodoro / Mini Rice Balls

Mini Cappellini Cakes / Baby Bruschetta

Tomato, Mozzarella, Soppresata & Roasted Peppers

Calamari Fritti

Pasta

(Choose 2)

Cheese Ravioli / Stuffed Shells

Baked Ziti / Stuffed Rigatoni Bolognese

Rigatoni Alla Vodka / Linguine Alla Pomodorino

Penne w/ Spinach, Broccoli, Diced Tomato

Fusilli Aglio e Olio Toscano / Linguine Baby Clam Sauce

Rigatoni, Sausage, Broccoli Rabe & Sundried Tomato

Tortelloni Carbonara / Buccatini Amatriciano

Cavatelli Sardenia

Homemade Rigatoni, Tomato Sauce, Ricotta & Basil

Entrees

(Choose 2)

Eggplant Rollatine / Eggplant Parmigiana

Sausage & Peppers / Veal Parmigiana

Chicken Parmigiana, Marsala or Francaise

Grilled Chicken Primavera

Grilled Chicken w/ Broccoli Rabe

Chicken or Veal Cutlet Milanese

Grilled Salmon Over Baby Spinach

\$40.95/\$42.38 p/p

plus tax & gratuities

Cake additional \$4.95/\$5.12 p/p

If you supply the cake \$2/2.07 p/p plating charge

• All Parties Include: Soda, Tea & Coffee •

Platinum Package

30 People Min.

BUFFET or FAMILY STYLE

Salad

(Choose 1)

Tossed Garden • Tri Colore

Caesar • Gorgonzola • Fusion

Appetizers

(Choose 2)

Mussels Marinara / Chicken Fingers

Zucchini Sticks / Mozzarella Sticks

Meatballs Pomodoro / Mini Rice Balls

Mini Cappellini Cakes / Baby Bruschetta

Tomato, Mozzarella, Soppresata & Roasted Peppers

Calamari Fritti / Calamari Arrabbiata / Calamari Calabrese

Fried Homemade Mozzarella

Mini Crab Cakes / Baked Clams

Pasta

(Choose 2)

Cheese Ravioli / Stuffed Shells

Baked Ziti / Stuffed Rigatoni Bolognese

Rigatoni Alla Vodka / Linguine Alla Pomodorino

Penne w/ Spinach, Broccoli, Diced Tomato

Fusilli Aglio e Olio Toscano / Linguine Baby Clam Sauce

Rigatoni, Sausage, Broccoli Rabe & Sundried Tomato

Tortelloni Carbonara / Buccatini Amatriciano

Homemade Rigatoni, Tomato Sauce, Ricotta & Basil

Cavatelli Sardenia

Fresh Rigatoni Napolitano

Pink Cream Sauce, Homemade Mozzarella & Basil

Entrees

(Choose 2)

Eggplant Rollatine / Eggplant Parmigiana / Sausage & Peppers

Chicken or Veal Parmigiana, Marsala, Francaise or Milanese

Grilled Chicken Primavera / Balsamic Chicken

Grilled Chicken w/ Broccoli Rabe / Shrimp Parmigiana or Scampi

Grilled Salmon Over Baby Spinach / Filet of Sole Arreganata

Thin Cut Marinated Grilled Shell Steak

\$45.95/\$47.56 p/p

plus tax & gratuities

Cake additional \$4.95/\$5.12 p/p

If you supply the cake \$2/2.07 p/p plating charge

• All Parties Include: Soda, Tea & Coffee •

PRICES REFLECT CASH/CARD

Alla Carte Party

ANTIPASTI (Choose 1) Roman Platter (Hot)
Eggplant Rollatine • Fried Calamari • Homemade Fried Mozzarella

OR

Salumeria (Cold)

Tomato • Mozzarella • Soppresata • Salami • Roasted Peppers
Artichokes • Calamata Olives • Balsamic Cipollini

Other Options: If You Choose Both Add \$5/\$5.18 p/p

SALADS (Choose 1) Tossed Salad • Tri Colore

Other Options: Caesar • Bistro
Gorgonzola Add \$2/2.07 p/p

PASTA (Choose 1)

Rigatoni Alla Vodka / Cavatelli Sardenia

Stuffed Rigatoni Bolognese / Linguine White Clam Sauce

Homemade Rigatoni Pomodoro w/ Ricotta

Homemade Rigatoni Napolitano

Whole Wheat Linguine Primavera

Penne Spinacho, Broccoli & Diced Tomato

Cheese Ravioli Pomodoro Sauce

Fusilli Aglio e Olio Toscano / Tortelloni Carbonara

ENTREE (Guest Choose 1)

Chicken or Veal

Parmigiana • Marsala • Francaise • Milanese

Filet of Sole Arreganate

Grilled Salmon / Shrimp Scampi

Balsamic Chicken / Chicken Alla Griglia w/ Arugula

Thin Cut Grilled Marinated Shell Steak

Served with potato & vegetable

INCLUDES

Soda • Coffee • Tea

Kids Menu

(Choose 2)

KIDS MENU 1/2 PRICE • 12 & UNDER

Mozzarella Sticks

Chicken Fingers & Fries

Kid's Ravioli tomato sauce

Kid's Spaghetti & Meatball
tomato sauce, (1) meatball

Kid's Macaroni & Cheese

Penne w/ Butter

Individual 12" Pizza with mozzarella, tomato sauce

\$48.95/\$50.66 p/p

plus tax & gratuities

Cake additional \$4.95/\$5.12 p/p

If you supply the cake \$2/2.07 p/p plating charge

• All Parties Include: Soda, Tea & Coffee •

Lunch Alla Carte

20 People Min.

Mon-Fri Only

Until 4:00pm

SALADS (Choose 1) Tossed Salad • Tri Colore
Caesar • Bistro
Gorgonzola Add \$2/\$2.07 p/p

ENTREE (Guest Chooses 1)
Stuffed Rigatoni Bolognese
Baked Ziti
Lasagna
Cheese Ravioli Pomodoro Sauce
Rigatoni Alla Vodka
Linguine Baby Clam Sauce
Cavatelli Sardenia
Whole Wheat Linguine Primavera
Fusilli Aglio e Olio
Penne Spinachio, Broccoli & Diced Tomato
Homemade Rigatoni Pomodoro w/ Ricotta & Basil

Chicken:
Parmigiana • Marsala • Francaise

Add \$3/\$3.11 p/p Veal
Add \$3/\$3.11 p/p Shrimp Scampi
Eggplant Rollatine
Filet of Sole Arreganate
Grilled Salmon
Balsamic Chicken

INCLUDES Soda • Coffee • Tea
Biscotti Dessert

CUSTOM CAKES AVAILABLE
\$4.95/\$5.12 per person

If You Supply the Cake
\$2/\$2.07 per person Plating Charge

\$27.95/\$28.93 p/p
plus tax & gratuities

DELIVERY AVAILABLE

Time limitation 3 hours
Must be over by 5:00



Extras

Wine & Beer
\$14/\$14.49 per person

Bottles of Wine on Table P/A
(Cabernet, Pinot Grigio, Zinfandel, Chardonnay)

Full Liquor available on running tab only

Champagne Toast P/A

Sparkling San Pellegrino

Panna

Extra Hour

\$10/\$10.35 per person

Espresso

Cappuccino

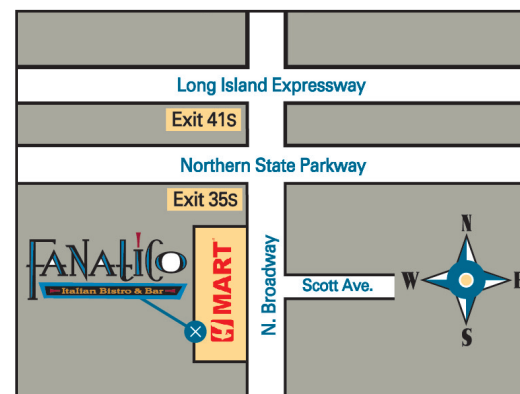
Decaf Cappuccino

Custom Occasion Cake
\$4.95/\$5.12 per person

Cannoli Cake Filling or Cassata
\$1/\$1.04 per person

If You Supply the Cake
\$2/\$2.07 per person Plating Charge

Directions



(516) 932-5080

336 North Broadway • Jericho, NY 11753

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Our customer's safety is of our utmost importance. Please do not take any unnecessary risks. Management cannot assure any cross contamination of these ingredients with your dish.



DINING ROOM
BUFFET & ALLA CARTE
CATERING MENU

EAT • DRINK • RELAX • ENJOY

CELEBRATIONS!
Holidays • Business Functions
Gatherings • Luncheons

PRICES REFLECT CASH/CARD

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