



Lunch Sit-Down Package

\$38 per guest | \$25 per child (10 years and under). Beverages Included (soft drinks, coffee and tea).

Salad Selections - Choose Two: served family style

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| ☐ Mixed Green - white balsamic vinaigrette | ☐ Hummus & Pita |
| ☐ Classic Caesar Salad \$1 additional per guest | ☐ Bruschetta, tomato, basil, garlic |

Entrée Selections - Choose Four:

(Only one fish and one veal entrée, please. Proteins served with pasta.)

CHICKEN/VEAL

- | | | |
|----------------------------------|-------------------------------|---|
| ☐ Chicken | ☐ Veal | Saltimbocca prosciutto, mozzarella, marsala wine |
| ☐ Chicken | ☐ Veal | Limone egg-battered, white wine, lemon |
| ☐ Chicken | ☐ Veal | Marsala marsala wine, mushrooms, sun-dried tomatoes |
| ☐ Chicken | ☐ Veal | Piccata capers, mushrooms, white wine |
| ☐ Chicken | ☐ Veal | Parmigiana marinara, mozzarella |
| ☐ Chicken | ☐ Veal | Maximo fresh tomatoes, asparagus, mushrooms, mozzarella |
| ☐ Chicken | ☐ Veal | Alla Crema brandy cream, sun-dried tomatoes, mushrooms |

FISH

- ☐ Pan-Roasted Salmon fresh tomatoes, white wine
- ☐ Salmon Limoncello broiled, positano limoncello sauce, caramelized leeks
- ☐ Fish of the Day Limone egg-battered, white wine, lemon
- ☐ Fish of the Day Livornese garlic, tomatoes, capers, olives, onions

PASTA/VEGETARIAN

- ☐ Eggplant Parmigiana marinara, mozzarella
- ☐ Penne Bolognese beef ragù, provolone
- ☐ Wild Mushroom Risotto truffle oil, parmigiano
- ☐ Rigatoni spicy vodka sauce, sun-dried tomatoes, breadcrumbs
- ☐ Gnocchi marinara, mozzarella
- ☐ Spaghetti marinara

VEGAN

- ☐ Farro Risotto zucchini, mushrooms, spinach, cherry tomatoes
- ☐ Flatbread hummus, cherry tomatoes, arugula, rosemary pesto
- ☐ Pasta Primavera broccoli, zucchini, squash, mushrooms, marinara, garlic

Dessert Selections

- Choose Two:

- ☐ Tiramisu
- ☐ Cheesecake
- ☐ Mini Cannoli
- ☐ Fresh Fruit

Please make sure to include your liquor package selections when submitting your menu selections.