



FAMILY STYLE DINNER

Platters Displayed on Each Table for your Guests

Optional: Add Family Style Appetizers (Select Two for \$7 per Guest)

Risotto Cakes with Basil Aioli - Chicken Potstickers with Ponzu Sauce - Buffalo Wings with Blue Cheese Dressing - Fried Calamari with Marinara Sauce - Crab Cakes with Remoulade Sauce (\$2 Add'l)

Salad Course (Select One)

House Salad - Mixed Greens, Tomato, Red Onion and Cucumber Tossed with Balsamic Vinaigrette

Caesar Salad - Crisp Romaine, Croutons and Parmesan Tossed with Classic Caesar Dressing

Family Style Entrée Choices (Select Two From Each Column)

Chicken Parmesan - Breaded Chicken Cutlet topped with Mozzarella and Marinara Sauce

Chicken Francese - Flour and Egg Dipped Sauteed Chicken Cutlets with a Lemon Butter White Wine Cream Sauce

Chicken Marsala - Pan Seared Chicken Cutlet with a Classic Mushroom Marsala Sauce

Sausage & Peppers - Italian Sausage and Crisp Bell Peppers in Marinara Sauce

Filet of Salmon - Oven Roasted Salmon with a Champagne Cream Sauce

Tilapia - Baked Tilapia Topped with Olives, Capers, Onions and a Chunky Tomato White Wine Sauce

Shrimp Francese - Flour and Egg Dipped Sauteed Shrimp with a Lemon Butter White Wine Cream Sauce

Shrimp Scampi - Herb Marinated Shrimp topped with White Wine Garlic Cream Sauce

Braised Short Ribs (\$3 Add'l Per Guest) - Slow Cooked Boneless Beef Short Rib in Red Wine Demi-Glace

Veal Marsala (\$2 Add'l Per Guest) - Flour and Egg Dipped Veal Cutlet with a Classic Mushroom Marsala Sauce

Penne alla Vodka - Penne in a Classic Vegetarian Pink Vodka Sauce (No Meat)

Baked Ziti - Ziti in Marinara and topped with Melted Mozzarella

Ravioli Baked Parmesan - Cheese Ravioli in Marinara Sauce and topped with Melted Mozzarella

Pesto Penne Pasta - Penne with Sun Dried Tomatoes tossed in a Nut Free Pesto Sauce

Wild Mushroom Pasta - Bow Tie Pasta tossed with Sauteed Mushrooms, Caramelized Onion and Baby Tomatoes in a Mushroom Marsala Sauce

Eggplant Napoleon - Breaded Eggplant Layered with Ricotta Cheese, Fresh Basil and Topped with Marinara Sauce

Vegetable Medley - A Variety of Fresh Roasted Vegetables Tossed with Roasted Garlic and Oil

Oven Roasted Potatoes - Roasted Potato Wedges Seasoned with Fresh Thyme

Mashed Potatoes - Yukon Gold Potatoes Mashed with Fresh Cream and Butter

Family Style Dessert

(Platters Placed on Each Table)

Assorted Bakery Fresh Pastries - Cookies, Brownies, Cannoli, Coffee and Tea Service

Package Includes: Unlimited Non-Alcoholic Beverages
Soda, Juice, Coffee, Tea

Four Hour Party

\$60 Per Person*

- Private Party: Use of Whole Restaurant for You and Your Guests
- Unlimited Non-Alcoholic Beverages: Soda, Juice, Coffee, Tea
 - Event Staff to Set Up, Serve & Clean
 - Bar Supplies & Ice

* 35 Guest Minimum, Under 10yr/ \$20 per Child
NYS Sales Tax and 20% Gratuity Not Included
Deposit Required to Hold Date

4409 Austin Blvd, Island Park, NY 11558

Optional Enhancements

Family Style Appetizers \$7pp

Wine & Beer Open Bar \$15pp

Premium Open Bar \$25pp

Prosecco Punch \$5pp

Passed Hors D'oeuvres \$ pp

Valet Parking (Private Lot in Back) \$140 per Valet

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