

## Banquet Packages

All prices do not include tax & 20% server gratuity.

Prices include :  
bread, fountain soda with free refills & American brewed coffee.

### Buffet Style

\$20 per person

**All the following served buffet style:**

Penne Vodka • Chicken Francese  
Sausage and peppers • House salad

All Entrees below do not come with a vegetable or “filler” on the plate.  
Please see our upgrade list if you wish to select this option for your entrée.

### Package I

\$20 per person

**First Course - served family style:**

House salad balsamic

**Second Course - served family style:**

Penne tomato sauce

**Third Course Entrée Choices:**

Chicken Francese • Eggplant Parmigana

\*Add Veal Marsala or Broiled Flounder  
for \$4 more per person\*

**Dessert: Ice cream**

### Package II

\$25 per person

**First Course - served family style:**

House salad balsamic

**Second Course - served family style:**

Penne ala vodka

**Third Course Entrée Choices:**

Veal Marsala • Chicken picata  
Broiled flounder in a lemon caper sauce

**Dessert: Ice cream**

Customized packages can be made for any occasion. Please set up an appointment to speak with our banquet coordinator to do so.

## Banquet Packages

### Package III

\$30 per person

**First Course-served family style:**

Bruschetta

**Second Course-served family style:**

House salad balsamic dressing

**Third Course-served family style:**

Penne ala vodka

**Fourth Course-Entrée Choices:**

Chicken Francese • Veal Marsala  
Broiled Flounder with puttanesca sauce

**Dessert: Tiramisu**

### Package IV

\$35 per person

**First Course-served family style:**

Fried Calamari • Bruschetta

**Second Course-served family style:**

House salad balsamic

**Third Course-served family style:**

Fettuccine Alfredo • Penne Vodka

**Fourth Course-Entrée Choices:**

Pollo Sorrento • Veal Artichoke  
Stuffed Flounder

### Package V

\$40 per person

**First Course-served family style:**

Broccoli Rabe & Sausage • Caprese

**Second Course-served family style:**

Cesar salad

**Third Course-served family style:**

Rigatoni Rustica • Penne Tomato Sauce

**Fourth course-Entrée Choices:**

Pollo Marsala • Braciolo • Tilapia Francese

Customized packages can be made for any occasion. Please set up an appointment to speak with our banquet coordinator to do so.

## Upgrades

### Fillers for entrée:

(Price is for additional cost per person)

Mashed potato-\$2 • Risotto- \$3 • Zucchini-\$5  
Polenta -\$4 • Grilled vegetable-Asparagus spears \$4

### Desserts:

(Price is for additional cost per person)

Cake Cutting Fee-\$1 • Ice Cream-\$2 • Tiramisu-\$4  
Espresso and cappuccino option- \$3

### Our chocolate fountain is a big hit for all occasions!

A flowing cascade of chocolate that includes  
pound cake • bananas • strawberries • marshmallows

(Cost is \$150 for 20-50 people • Additional \$20 per 10 people)

## Policies

**A deposit of \$200.00 is required to secure the reservation date.** We must be notified of each guest's menu selections one week prior to the party. **If choosing menu selections the day of the event is preferred an additional \$2.00 per person will be added to the total cost. If linens are requested for table tops an additional \$1 per person fee will be added to the total cost per person.**

We kindly ask that any changes to the size or time of your party be made one week prior to the scheduled event date. A strict three-week notification is needed for all cancellations. If any notice shorter than a three-week period is given, the deposit cannot be refunded. Any changes made to the menu will require two weeks notice prior to the event. If any of the time limits that require our notification just mentioned have already been surpassed due to the party being scheduled sooner to the event date then no changes can be made for those scenarios just mentioned. The date of the party cannot be changed once finalized by our staff. All of the following time periods previously stated are subject to change depending on availability and other scheduled events or reservations at our facility. Any decorations or entertainment must be approved by our staff. All outside food being brought in for the event must be approved by our staff. **If a cake is brought in there will be a dollar per slice cake cutting fee, if you wish for our staff to cut and serve the cake for your guests.**

**The entire cost of the event must be paid for in full one week prior to the event date. If final payment is given any later than one week a \$25 late fee will be assessed.**

The contact person will sign a contract and will agree to all mentioned above and any other outside parties that may be included or helping to plan the event will have agreed to these terms once the contact person goes into contract with our establishment.

Customized packages can be made for any occasion. Please set up an appointment to speak with our banquet coordinator to do so.