

Appetizers (based on serving 10-12 people)

Shrimp Cocktail

One dozen shrimp with zesty cocktail sauce - \$22

Artichoke & Spinach Dip

A blend of artichokes, spinach, four cheeses and seasonings served warm with tortilla chips - \$38

Buffalo Tenders

Lightly coated chicken tenders tossed in a spicy buffalo sauce served with celery sticks, blue cheese or ranch dressing - \$45

BBQ Tenders

Lightly coated chicken tenders tossed in our own honey BBQ sauce served with celery sticks, blue cheese or ranch dressing - \$45

Garlic Parmesan Tenders

Lightly coated chicken tenders tossed with garlic & parmesan cheese served with celery sticks, blue cheese or ranch dressing - \$45

Chicken Wings

Bone – in crispy & hot chicken wings. Your choice of Buffalo, BBQ or Garlic Parmesan with celery sticks, blue cheese or ranch dressing - \$54

Scallops & Bacon

One dozen sea scallops wrapped in bacon \$39

Homemade Soups & Sauces (Quart)

Lobster Corn Chowder - \$20

Soup of the Day - \$15

Marinara Sauce - \$14

Bolognese Sauce- \$18

Pesto Cream- \$18

Tomato Cream- \$18

Salads (based on serving 15 – 20 people)

Garden Salad

Romaine, iceberg and mixed greens, tomatoes, cucumbers, Bermuda onions & shredded carrots - \$30

Caesar Salad

Romaine lettuce, garlic croutons, parmesan cheese, homemade Caesar dressing - \$40

Antipasto

Garden salad with roasted red peppers, marinated mushrooms, pepperoncinis, kalamata olives, stuffed cherry peppers, artichoke hearts, genoa salami, pepperoni, provolone cheese, prosciutto & pesto chicken with our homemade balsamic vinaigrette dressing - \$62

Mediterranean Salad

Garden salad with feta cheese and pita bread croutons served with our lemon mint olive oil dressing - \$47

Mesclun Salad

Mixed field greens, sun-dried cranberries, roasted walnuts, pears, red seedless grapes, gorgonzola cheese, pita bread croutons and homemade balsamic vinaigrette dressing - \$49

Roasted Beet Salad

Mixed greens, roasted beets, pickled red onion, fresh berries, toasted almonds, crumbled goat cheese and our homemade raspberry vinaigrette dressing - \$49

Entrees (based on serving 10 - 12 people)

Chicken & Broccoli

Chicken fillets, broccoli florets, parmesan cheese, crushed red pepper, olive oil & garlic tossed with penne pasta - \$60

Chicken Parmesan

Breaded boneless chicken breast topped with marinara sauce and mozzarella cheese - \$65

Chicken Piccata

Chicken fillets with mushrooms, capers, roasted red peppers and artichoke hearts in a lemon butter sauce served over penne pasta - \$60

Shrimp & Salmon Piccata

Sautéed shrimp & salmon with artichoke hearts, roasted red peppers, mushrooms & capers in a lemon butter sauce over penne pasta - \$70

Chicken Marsala

Chicken fillets with mushrooms in a marsala wine butter sauce served over penne pasta - \$60

Penne Jennifer

Sautéed broccoli, mushrooms, fresh basil, stewed tomatoes, parmesan cheese, olive oil and garlic tossed with penne pasta - \$45
With Chicken - \$60 With Shrimp - \$65

Baked Penne Marinara

Penne pasta with marinara sauce topped with five cheeses and baked - \$39

Baked Macaroni & Cheese

Homemade macaroni and five cheese blend - \$43

Penne Carbonara

Chicken Fillets, bacon, mushrooms & peas in a classic alfredo sauce tossed with penne pasta - \$64

Jambalaya

Sautéed chicken fillets & shrimp with andouille sausage and vegetables in a Cajun tomato sauce over your choice of rice or penne pasta - \$72

Baked Haddock

64 oz. of fresh haddock topped with seasoned crumbs - \$72

Shrimp and Broccoli

Sautéed shrimp and broccoli with parmesan cheese, crushed red pepper, olive oil and garlic tossed with penne pasta - \$68

Sirloin Steak Tips

Grilled marinated steak tips topped with sautéed onions - \$78

Eggplant Parmesan

Lightly breaded eggplant layered with marinara sauce, mozzarella & parmesan cheese \$49

Sausage, Peppers and Onions - \$45

Baked Salmon

64 oz. of fresh salmon with our creamy caper dill sauce on the side - \$80

Penne Primavera

A medley of fresh vegetables tossed with penne pasta, olive oil, garlic and parmesan cheese - \$43

Rigatoni Bolognese

Our house made Bolognese sauce with a touch of cream, parmesan cheese & fresh rigatoni pasta - \$62

Italian Sandwich Platter

Imported Genoa salami, pepperoni, prosciutto, provolone cheese, leaf lettuce, tomato & balsamic vinaigrette on toasted Italian herb crusted baguette served with garlic dill pickles spears - \$50

Lasagna (based on serving 10 - 12 people)

Marinara & Cheese - \$50

Meatball & sausage - \$56

Side Dishes

Penne Pasta with Marinara - \$28

Fresh Rigatoni Marinara - \$42

Homemade Mini Meatballs - \$42

Homemade Mini Meatballs & Sausage - \$45

Roasted Red Bliss Potatoes - \$30

Red Bliss Mashed Potatoes - \$30

Rice Pilaf - \$30

Grilled Asparagus – \$46

Baby Green Beans - \$45

Garlic Bread - \$30

Desserts

Homemade Carrot Cake - \$65

Homemade Chocolate Peanut Butter Pie - \$65

Brownie & Cookie Tray – Blonde & chocolate brownies with nuts and traditional chocolate chip cookies - \$30