

Appetizers (based on serving 10-12 people)

Shrimp Cocktail

One dozen shrimp with zesty cocktail sauce - \$27

Artichoke & Spinach Dip

A blend of artichokes, spinach, four cheeses and seasonings served warm with tortilla chips - \$42

Boneless Chicken Tenders

Lightly coated chicken tenders tossed in your choice of spicy Buffalo, Honey BBQ, Garlic Parmesan or spicy Thai Chili sauce served with celery sticks, blue cheese or ranch dressing - \$48

Chicken Wings

Bone – in crispy & hot chicken wings. Your choice of Buffalo, Honey BBQ, Garlic Parmesan or spicy Thai Chili with celery sticks, blue cheese or ranch dressing - \$59

Scallops & Bacon

One dozen sea scallops wrapped in bacon \$42

Homemade Soups & Sauces (Quart)

Lobster Corn Chowder - \$22

Soup of the Day - \$16

Marinara Sauce - \$15

Bolognese Sauce- \$20

Pesto Cream- \$20

Tomato Cream- \$20

Salads (based on serving 15 – 20 people)

Garden Salad

Romaine, iceberg and mixed greens, tomatoes, cucumbers, Bermuda onions & shredded carrots - \$33

Caesar Salad

Romaine lettuce, garlic croutons, parmesan cheese, homemade Caesar dressing - \$44

Antipasto

Garden salad with roasted red peppers, marinated mushrooms, pepperoncini's, kalamata olives, stuffed cherry peppers, artichoke hearts, genoa salami, pepperoni, provolone cheese, prosciutto & pesto chicken with our homemade balsamic vinaigrette dressing - \$68

Mediterranean Salad

Garden salad with feta cheese and pita bread croutons served with our lemon mint olive oil dressing - \$52

Mesclun Salad

Mixed field greens, sun-dried cranberries, roasted walnuts, pears, red seedless grapes, gorgonzola cheese, pita bread croutons and homemade balsamic vinaigrette dressing - \$53

Roasted Beet Salad

Mixed greens, roasted beets, pickled red onion, fresh berries, toasted almonds, crumbled goat cheese and our homemade raspberry vinaigrette dressing - \$53

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 - \$64

Chicken Parmesan

Breaded boneless chicken breast topped with marinara sauce and mozzarella cheese - \$70

Chicken Piccata

Chicken fillets with mushrooms, capers, roasted red peppers and artichoke hearts in a lemon butter sauce served over penne pasta - \$64

Shrimp & Salmon Piccata

Sautéed shrimp & salmon with artichoke hearts, roasted red peppers, mushrooms & capers in a lemon butter sauce over penne pasta - \$75

Chicken Marsala

Chicken fillets with mushrooms in a marsala wine butter sauce served over penne pasta - \$64

Penne Jennifer

Sautéed broccoli, mushrooms, fresh basil, stewed tomatoes, parmesan cheese, olive oil and garlic tossed with penne pasta - \$48
With Chicken - \$62 With Shrimp - \$68

Baked Penne Marinara

Penne pasta with marinara sauce topped with five cheeses and baked - \$44

Baked Macaroni & Cheese

Cavatappi pasta & five cheese blend topped with seasoned crumbs - \$48

Penne Carbonara

Chicken Fillets, bacon, mushrooms & peas in a classic alfredo sauce tossed with penne pasta - \$68

Jambalaya

Sautéed chicken fillets & shrimp with andouille sausage and vegetables in a Cajun tomato sauce over your choice of rice or penne pasta - \$76

Baked Haddock

64 oz. of fresh haddock topped with seasoned crumbs - \$76

Shrimp and Broccoli

Sautéed shrimp and broccoli with parmesan cheese, crushed red pepper, olive oil and garlic tossed with penne pasta - \$74

Sirloin Steak Tips

Grilled marinated steak tips topped with sautéed onions - \$88

Eggplant Parmesan

Lightly breaded eggplant layered with marinara sauce, mozzarella & parmesan cheese \$53

Sausage, Peppers and Onions - \$48

Baked Salmon

64 oz. of fresh salmon with our creamy caper dill sauce on the side - \$85

Penne Primavera

A medley of fresh vegetables tossed with penne pasta, olive oil, garlic and parmesan cheese - \$45

Rigatoni Bolognese

Our house made Bolognese sauce with a touch of cream, parmesan cheese & fresh rigatoni pasta - \$70

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 - \$60

Lasagna (based on serving 10 - 12 people)

Marinara & Cheese - \$54

Meatball & sausage - \$60

Side Dishes

Penne Pasta with Marinara - \$32

Fresh Rigatoni Marinara - \$48

Homemade Mini Meatballs - \$47

Homemade Mini Meatballs & Sausage - \$48

Roasted Red Bliss Potatoes - \$33

Red Bliss Mashed Potatoes - \$33

Rice Pilaf - \$33

Grilled Asparagus – \$50

Baby Green Beans - \$48

Garlic Bread - \$33

Desserts

Homemade Carrot Cake - \$70

Homemade Chocolate Peanut Butter Pie - \$70

Brownie & Cookie Tray – Blonde & chocolate brownies with nuts and traditional chocolate chip cookies - \$32