

Primo Pastas

Our Chef Tosses Imported Pasta with His Signature Sauces and Old World Ingredients to Create Tastes that are Reminiscent of Your European Experiences. All Pasta Entrees Served with Caesar or House Garden Salad, Fresh Oven Baked Bread with Freshly Grated Peccorino Romano Cheese

\$9.25 per person - (Minimum 6 persons)

Penne Alla Vodka

Creamy Tomato Sauce Finished with Fresh Basil and that Wonderful Russian Vodka

Spiralli Pollo

Corkscrew Pasta Tossed with a Sauce of Roasted Garlic, Parmesan Cheese and Cream Adding Grilled Chicken Breast, Cremini Mushrooms and Sun-dried Tomatoes

Rigatoni Bolognese

Beef and Tomato Ragout, Slowly Cooked in a Red Wine and Rosemary Sauce, Topped with Peccorino Romano Cheese

Farfalle Rustica

Bowtie Pasta, Homemade Tiny Meatballs with a Toasted Sage Tomato Basil Sauce

Baked Ziti With Four Cheeses

Roasted Vegetable Lasagna

Roasted Garden Vegetables Layered with Tomato Basil Sauce and Ricotta Cheese Baked in Our Brick Oven to Perfection

Baked Lasagna Bolognese

Made with Lean Ground Beef, Imported Cheese, Plum Tomatoes, Great Spice Combination and Basil Marinara Sauce

Homespun Comfort Food to Feed a Crowd

\$14.95 per person

(10 person minimum)

Tossed Green Salad and Dressings

Brick Oven Breads

Baked Macaroni with Three Cheeses

Eggplant Parmigiana

Mother's Meatloaf or Chicken Francaise

Fresh Fruit Salad



Chef's Table Entrées

Our European trained chef's create entrées to enable our clients to serve them hot or at room temperatures. All entrées are served with baby organic greens, brick oven bread, potato or rice of your choice and a medley of garden veggies.

Price per person

***24 hour notice required (Minimum 8 persons)**

Chicken Entrées — \$15.95

Rosemary Grilled Chicken
Chicken Marsala
Chicken Parmigiana
Chicken Francaise
Chicken Cordon Bleu
Home-Style Roasted Herb Chicken
Chicken Cacciatore
Stuffed Chicken Florentine
Southern Fried Chicken
Apricot and Ginger Glazed Chicken

Beef and Pork Entrées — \$16.95

Sliced Steak Cabernet
Beef Bourguignon
Teriyaki Steak
Cuban Style Roast Pork Loin
Grilled Flank Steak
Bar B Que Steak Tips
Pork Chops Stuffed with Apples and Cranberries
Bistro Steak with Wild Mushroom Sauce
London Broil
Filet Mignon (*extra \$3.00)

Seafood — \$17.95

Maryland Crab Cakes
Dover Sole Florentine
Grilled Salmon Supreme
Grilled Red Snapper
Salmon Teriyaki
Alaskan Salmon stuffed with Crabmeat
Cod Fish Provençal
Mahi Mahi with Mango Sauce
Shrimp Stir Fry
Glazed Chilean Sea Bass

Accompaniments

Potatoes

Lemon Herb Roasted
Parmigiana Roasted
Mashed – homestyle, garlic or spinach
Roasted Mini Red Bliss
Potatoes O'Brien
Sweet Potatoes Mashed or Roasted
Potatoes Au Gratin

Rice

Lemon Dill
Vegetable
Florentine
Vegetable Cous Cous
Rice Pilaf
Red Beans and Rice
Basmati Rice with Almonds and Dried Cranberries

Vegetables

String Beans and Julienne Carrots
Grilled Vegetable Medley
Broccoli Aglio e Olio
String Beans Almondine
Sautéed Broccoli Rabe
Sautéed Brussel Sprouts
Grilled Asparagus
Sautéed Spinach

