

BANQUET SEATED DINNER MENU

Our goal is to provide your private party the same quality experience that you would receive as a small group. To accomplish this, we provide a special menu to facilitate service. Based on your selections, the menu will be printed specifically for your party and, your guests will place their order with the server at the event.

entrée

chicken saltimbocca

chicken, prosciutto, garlic, sage, provolone, white wine sauce 18

veal marsala

veal, garlic, mushrooms, tomatoes, marsala wine sauce 21

brickyard filet 8oz. hand carved filet wrapped in prosciutto, topped with gorgonzola crumbles 25

tuna lemon pepper grilled tuna 21

ny strip

12oz ny strip grilled to perfection 24

crab cakes

two pan-fried crab cakes 24

white marble pork

boneless pork chop, grilled to your liking 20

shrimp pasta

penne, shrimp, tomatoes, lemon butter white wine sauce 19

blackened chicken penne

grilled blackened chicken, vegetables, butter, garlic, white wine 18

osso buco

lamb shank braised with vegetables and wine 22

cannelloni chicken, spinach, pasta wrap, sundried tomato cream sauce 18

choice of 2 or 3 entrées

dinner includes house salad, sides of the day and non-alcoholic beverages

dessert

tiramisu

lady fingers, coffee, cheese mousse, chocolate 4

chocolate mousse 4

italian cream cake 4

choice of 1 or 2 desserts

we suggest pre-selecting a red and a white wine to serve with dinner