

Memorial Luncheons

(50 Minimum)

Plated \$16.95

Includes:

- Coffee, Tea, Soft Drinks & House Desert

Menu:

- Fresh Rolls and Garlic Bread
- Garden Salad with Mirage Vinaigrette
- Penne Pasta: with meat sauce, tomato basil or primavera
- Potato: Herb Roasted Redskins or Home Style Mashed
- Vegetable du Jour

Entrée Choice:

Breast of Chicken with Limone, Marsala, Picatta, Savory with herb au jus or Siciliano with ammoglio

Bar Services Available:

(Maximum three hours):

Beer and Wine Only \$4.95

Full Service House Bar \$6.95

Vodka, Rum, Gin, Scotch, Whiskey, Bourbon,

Peach Schnapps, Cabernet, Chardonnay, Pink Moscato, Pinot Grigio

Draft Beers – Budweiser, Bud Light, Molson Canadian, Shock Top Belgian White

Premium Bar Service \$8.95

Absolut, Beefeater, Bacardi, J & B, Canadian Club,

Jack Daniels, Peach Schnapps, Kahlua, Baileys, Cabernet, Chardonnay, Pinot Grigio, Pink Moscato

Draft Beers - Budweiser - Bud Light – Molson Canadian – Shock Top Belgian White

Tab Or Cash Bar: (\$100 Bartender Fee)

Buffet Style \$16.95

Includes:

- Coffee, Tea, Soft Drinks & House Desert

Menu:

- Fresh Rolls and Garlic Bread
- 2 Cold Chef Salads
- Garden Salad with Mirage Vinaigrette
- Penne Pasta: with meat sauce, tomato basil or primavera
- Potato: Roasted Redskins or Mashed
- Vegetable du Jour

Two Entrées:

- *Roast Top Sirloin with mushroom demi glace
- *Herb Roast Pork Loin with herb au jus

Italian Breaded Pork Loin

with ammoglio

Parmesan Dusted

Chicken (Bone in)

Herb Roasted Chicken (Bone in)

Italian Sausage

with peppers & onions

Polish Sausage

with sauerkraut or peppers & onions

Meatballs

with tomato basil or mushroom sauce

Breast of Chicken with Limone, Marsala, Picatta, Savory with herb au jus or Siciliano with ammoglio

Broiled Tilapia

Pizziolla or Butter Crumb

Family Style \$21.95

Includes:

- Coffee, Tea, Soft Drinks
- Chicken Pastina Soup
- Relish Platters per table
- House Desert

Menu:

- Fresh Rolls and Garlic Bread
- Garden Salad with Mirage Vinaigrette
- Penne Pasta: with meat sauce, tomato basil or primavera
- Potato: Herb Roasted Redskins or Home Style Mashed
- Vegetable du Jour

Two Entrées:

- *Roast Top Sirloin with mushroom demi glace
- *Herb Roast Pork Loin with herb au jus
- Italian Breaded Pork Loin with ammoglio
- Parmesan Dusted Chicken (Bone-in)
- Herb Roasted Chicken (Bone-In)
- Italian Sausage with peppers & onions
- Polish Sausage with sauerkraut or peppers & onions
- Meatballs with tomato basil or mushroom sauce
- Breast of Chicken with Limone, Marsala, Picatta, Savory with herb au jus or Siciliano with ammoglio
- Broiled Tilapia
- Pizziolla or Butter Crumb

Dessert Options:

Homemade brownie and cookie platters per table ~ add \$1.95 per person
Strawberry Shortcake ~ add \$1.95 per person ~ **Mini Cannoli's** platters per table ~ add \$3.95 per person
Ice Cream Sundae - \$1.95 per person
Alonosi Spumoni \$2.25 per person

**Consuming raw or undercooked meats, shellfish, seafood or eggs may increase your risk of food borne illness.*

All food and beverages subject to 6% sales tax and 18% service charge 7/11