



## Corporate Dinner

*These packages are all inclusive.*

*Dinners are served plated, Includes bread and butter, coffee or tea & chef's choice of dessert.*

### ROMA Dinner

*\$75.00 per guest*

#### *Choice of 1 Salad*

<i>Mista</i>	organic mixed greens, tomato, cucumber, red onion & red peppers, balsamic vinaigrette
<i>Caesar</i>	crisp romaine lettuce, homemade dressing, Asiago cheese & croutons
<i>Mediterranean Pasta</i>	artichokes, sun-dried tomato, black olives & feta cheese

#### *Choice of 2 Appetizers:*

Grilled Brie on Baguette  
Caprese Skewers  
Stuffed Mushrooms  
Phyllo Wrapped Asparagus with balsamic drizzle  
Mini Quiches  
Goat Cheese Mouse Crostini and tomato jam

#### *Choice of 3 Entrees:*

#### PASTA

**Penne Pollo** broccoli and chicken tossed in a vodka cream sauce  
**Penne Primavera** broccoli, mushrooms, sun-dried tomatoes & black olives in a light marinara

#### MEATS

Served with seasonal vegetables and roasted potatoes

**Pork Loin** drizzled with a whole grain mustard & honey glaze  
**Roast Beef** with rosemary au jus  
**Stuffed Chicken Breast** with asparagus, cheddar cheese and basil cream sauce  
**Chicken French:** our chef's specialty in a lemon butter wine sauce  
**Chicken Parmesan:** topped with our house made marinara

Package includes 2 hours of house wine and beer at the private bar.

\*\*Pricing does not include NYS Tax, 25% facility charge. Prices subject to change without notice.



## VENICE Dinner

*\$95.00 per Guest*

### *Choice of 1 Salad*

<i>Mista</i>	organic mixed greens, tomato, cucumber, red onion & red peppers, balsamic vinaigrette
<i>Caesar</i>	crisp romaine lettuce, homemade dressing, Asiago cheese & croutons
<i>Mediterranean Pasta</i>	artichokes, sun-dried tomato, black olives & feta cheese

### *Choice of 2 Appetizers:*

Bacon Wrapped Scallops  
Fresh Mini Mozzarella Stuffed Meatballs  
Shrimp Cocktail  
Shrimp & Crab Cakes  
Artichoke French  
Assorted Gourmet Wood Fired Pizzas

### *Choice of 3 Entrees:*

#### PASTA

Pappardelle Prosciutto with peas and mushrooms in a light Alfredo sauce

#### SEAFOOD

served with Rice Pilaf and Seasonal Vegetables

Atlantic Salmon with Lemon Caper Sauce

Mahi Mahi with Honey Lime Butter

#### BEEF

served with Roasted Potatoes, Bordelaise Sauce and Seasonal Vegetables

10 oz New York Strip Steak

12 oz Ribeye

6 oz Filet of Beef

Package includes 2 hours of house wine and beer at the private bar  
& Servers offer red or white wines table side during dinner service.

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