



VIA MINA & POMODORO  
*are very honored to host your private event.*

## Dinner Menu

Package includes bread and butter, coffee, hot tea and dessert

### **The ROMA Dinner**

Buffet \$30 (choice of 3 Entrée selections)

Plated \$34 (choice of 2 Entrée selections)

### **Salad**

Choice of 1

**Mista:** organic mixed greens, tomato, cucumber, red onion & red peppers, balsamic vinaigrette

**Caesar:** crisp romaine lettuce, homemade dressing, Asiago cheese & croutons

**Mediterranean Pasta:** artichokes, sun-dried tomato, black olives & feta cheese

### **Side Options**

Choice of 1

(additional sides \$3 per person)

#### **Mashed Potatoes**

**Roasted Potatoes** tossed with olive oil and herbs

**Rice Pilaf** infused with saffron

**Penne** topped with our house-made marinara

### **Entrées**

*served with a mixed medley of fresh seasonal vegetables*

**Penne Pollo:** broccoli and chicken tossed in a vodka cream sauce

**Penne Primavera:** broccoli, mushrooms, sun-dried tomatoes & black olives tossed in a light marinara

**Penne con Funghi:** peas and mushrooms in a light Alfredo sauce

**Pork Loin:** drizzled with a whole grain mustard & honey glaze

**Roast Beef:** with a rosemary au jus

**Stuffed Chicken Breast:** artichokes, roasted red peppers, basil & goat cheese, basil cream sauce

**Chicken French:** our chef's specialty in a lemon butter wine sauce

**Chicken Parmesan:** topped with our house made marinara

\*\*Pricing does not include NYS Tax, 10% facility charge and 15% gratuity for serving staff. Prices subject to change without notice.

## **The VENICE Dinner**

Buffet \$36 - Plated \$40

In addition to choices in the Roma package, you can also choose from the following:

### **Vegetables**

**Mixed Medley** of fresh seasonal vegetables  
**Grilled Asparagus** brushed with olive oil

### **Side Options**

Choice of 1

#### **Mashed Potatoes**

**Roasted Potatoes** tossed with olive oil and herbs  
**Rice Pilaf** infused with saffron  
**Penne** topped with our house-made marinara & cheese

### **Entrées**

#### **BEEF**

**10 oz New York Strip Steak**  
**12 oz Ribeye**  
**6 oz Filet of Beef**

#### *Choice of Sauce*

- ❖ *Porcini Mushroom Demi-glace.*
- ❖ *Poivre Vert Bordelaise Sauce*
- ❖ *Honey Balsamic Glaze*

#### **SEAFOOD**

**Atlantic Salmon**  
**Mahi Mahi**

**Additional selection available at Market Price**

**Grouper**  
**Chilean Sea Bass**  
**Red Snapper**  
**Louisiana Redfish**  
**King Crab Legs**

#### *Choice of Sauce*

- ❖ *Lemon Caper Sauce*
- ❖ *Trumpet Mushroom & Tomato*
- ❖ *Lemon Buerre Blanc*
- ❖ *Honey Lime Butter*

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# Grazing Stations

Stations are designed to be combined with at least 3 grazing stations  
Stations are planned for 1 hour and prepared according to your final guest count - not unlimited refills.

## Appetizer Station

Assorted Wood Fired Gourmet Pizzas, Grilled Brie, Mini Fried Raviolis,  
Chicken Sates, Eggplant Fritters, Fresh Vegetable Platter, Fruit n' Cheese Platter  
3 selections for \$10 per guest  
4 selections for \$12 per guest

## House-made Mac & Cheese Station

**Toppings:** Crispy Bacon, Scallions, Shaved Parmesan Cheese, Diced Red Onions, Sautéed Mushrooms, Diced Ham, Steamed Broccoli  
\$15 per guest  
\$3 additional for Lobster or Crab

## Southern Style BBQ Station

BBQ Pulled Pork, Jalapeno Cheddar Cornbread Muffins, Power Slaw, 4-Cheese Baked Mac n' Cheese, Braised Green Beans and Bacon,  
House-made Baked Beans with Bacon & Molasses  
\$14 per guest

## Pizza, Salad & Wing Station

A selection of our most popular gourmet pizzas accompanied with our Mista or Caesar Salad, Wood Fired Chicken Wings with house-made blue cheese. Tomato, Basil and Fresh Mozzarella Salad - an additional \$4 per guest  
\$17 per guest

## Italian Station

Penne Vodka, Penne Alfredo, Chicken Parmesan, and garlic bread. Green Beans, Braised Beef Meatballs  
Antipasto: Salami & Capicola, marinated artichoke, and olive salad, assorted Italian cheeses – an additional \$2 per guest  
\$18 per guest

## New England Style Clambake

**Choose 2 Chowders:** Manhattan Clam, New England Clam or Blue Crab Chowder Lobster Roll in a hot buttered New England Roll, Spicy Bloody Mary Shrimp Shooters, New England style Pineapple coleslaw, salt potatoes, corn on the cob, blend of littleneck clams, and Prince Edward Island Mussels steamed in white wine, lemon, and Old Bay seasoning.  
\$29 per guest

## Chef Manned Stations

Chef fee of \$ 50.00

### Pasta Station

Choice of 2 Sauces

Alfredo, Tomato Vodka, Marinara, Basil Pesto, Garlic & Olive Oil.

**Toppings:** Grilled Chicken, Roasted Peppers, Broccoli, Tomatoes,  
Spinach, Mushrooms, Olives, Feta, Artichokes and Pine nuts served  
With Asiago Cheese

\$17 per guest

### Carving Station

Served with small dinner rolls and gourmet sauces.

**Beef Tenderloin** \$270 serves 14

**Pork Loin** \$185 serves 20

**Strip Loin** \$270 serves 24

**Prime Rib** \$MV serves 30

**Turkey Breast** \$180 serves 28

**Ham** \$195 serves 30

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