

# Dinner Menu

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, 25% facility charge. 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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