

CATERING MENU: \$25.00

(includes individual salad, potato & vegetable, our house Flat Bread, Coffee & Tea.)

- * **Pescado Meunier:** Flounder w/ garlic, lemon white wine & capers
- * **Sautéed Flounder:** W/ Mango Chutney

- * **Penne Pasta W/ Basil Cream – Vodka or Pesto**
(w/ grilled chicken or marinated shrimp)
- * **Traditional Corned Beef & Cabbage**
- * **Eggplant Parmigiana**
- * **Shepherd's Pie or Italian Sheppard**
- * **Sausage & Peppers** W/ house sauté
- * **Arroz Con Pollo** (topped with sautéed plantains)
- * **Chicken Curry:** over rice
- * **Chicken Marsala:** W/ fresh mozzarella over pasta
- * **Chicken Francese:** garlic, lemon white wine & capers
- * **Jagar Chicken Schnitzel:** mushrooms, onions, cream brandy
- * **Chicken Parmigiana:** A La Vodka
- * **Stuffed Loin of Pork:** cornbread stuffing
- * **Sliced Marinated Flank Steak:**
topped with Mushrooms & Onions or house chimichurri sauce
- * **Shrimp Parmigiana or Francese** (\$2 xtra per person)
- * **Roasted Prime Rib of Beef:** (\$2 xtra per person)

- * **20% Gratuity included on all parties**

BEVERAGE PACKAGES:

(based on a 4 hour party)

- Full “all inclusive” Open Bar: \$28 per person
- Premium Beer / Wine: includes all bottled & Draft Import & Domestic Beers, Wines & soft drinks: \$24 per person

Unlimited Soft Drinks \$4 per person

Additional hour (more than 4 hours) negotiable fee.

ALA CARTE:

\$10.00 per Pitcher of Soda

\$18 per Pitcher of Domestic Beer

\$22 per Pitcher of Imported Beer

\$22 per Carafe of Wine

Bachelor Parties: Includes:

(3) Hour Open Bar and Dinner: \$45 per

Kids Packages:

Kids under 6 yrs old are free

Kids 6 yrs to 11 yrs are ½ price

Kids 12 yrs and older are full price on food menu

- * A cake can be ordered at your discretion for market prices. You are welcome to use your own baker!