## Fathers Day <br> APPETIZERS <br> HALF TRAY/FULL TRAY <br> $\$ 45 / \$ 80$

## MERTBALLS MARINARA

Our pork, beef \& veal recipe over marinara sauce
Half Tray $=10$ Meatballs I Full Tray $=20 \mathrm{Meatballs}$
EGGPLANT ROLLATINI
Golden fried eggplant stuffed with ricotta cheese \& parsley topped
with mozzarella Grande \& marinara sauce
Half Tray = 10 Pieces $/$ Full Tray $=20$ Pieces

## CLAMS CASIND

Northern Middle Neck clams stuffed with prosciutto, provolone,
roasted red peppers, onions, garlic \& Italian seasoned breadcrumbs Half Tray = 30 Clams $/$ Full Tray $=60$ Clams

## CLAMS OREGANATA

Northern Middle Neck Clams topped with Italian seasoned breadcrumbs Half Tray = 30 Clams $/$ Full Tray $=60$ Clams
ITALIAN SAUSAGE
Mild sausage sauteed with peppers \& onions
Half Tray $=10$ Sausages $/$ Full Tray $=20$ Sausages

## SALADS

## FRESH GARDEN

Romaine hearts, tomatoes, carrots, cucumber, onions \& vinaigrette Half Tray $=10$ Servings Full Tray $=20$ Servings
CLASSIC CRESAR
Romaine hearts, croutons, Reggiano \& creamy Caesar dressing
Half Tray $=10$ Servings Full Tray $=20$ Servings
THE GREEK
Chopped romaine hearts, bell pepper, tomatoes, cucumber, onions,
kalamata olives, feta cheese \& balsamic dressing
Half Tray $=10$ Servings Full Tray $=20$ Servings

| S I D S |  |
| :---: | :---: |
| ASPARAGUS | \$60 |
| SPINACH OR BROCCDLI <br> Half Tray 15-20 servings | \$50 |
| MASHED POTATOES Half Tray 15-20 servings | \$50 |

\$50/\$90
\$70/\$130
\$70/\$130
\$50/\$90

## RIGATONI GIIRRDINIERA

Served over a bed of sautéed broccoli, spinach, mushroom, carrots \& peas Halt Trav = 10 Sesurings f Full Tray $=20$ Serings
RITATONI ALLA VODKA
Mener

With sautéed tomatoes, onions, peas, hot capicola \& Parmesan cheese
in a creamy pink sauce
Half Tray $=10$ Servings $/$ Full Tray $=20$ Servings CHICKEN PARM
\$70/\$130
Lightly breaded, topped with marinara \& mozzarella
Half Tray $=10$ Servings $/$ Full Tray $=20$ Servings
CHICKEN PARM ALR VODKA
\$90/\$170
Thin pounded and lightly breaded topped with creamy pink vodka sauce \& mozzarella Half Tray $=10$ Servings $/$ Full Tray $=20$ Servings
FIOCCHI
Stuffed pasta with pear \& cheese sautéed with bacon \& onions in a light cream sauce Half Tray $=10$ Servings $/$ Full Tray $=20$ Servings CHICKEN MARGARITA

## S PECIAL MENU

Egg-battered, topped with broccoli, mozzarella \& roasted red pepper with a lemon,
butter and white wine sauce
Half Tray $=10$ Servings I Full Tray $=20$ Servings CHICKEN FRANCESE
Egg-battered, in a lemon, butter and white wine sauce
Half Tray $=10$ Servings $/$ Full Tray $=20$ Servings
VEAL RDLLATINI
HALF TRAY/FULL TRAY \$70/\$130
\$70/\$130
\$70/\$130

Thin-pounded veal stuffed with provolone, parmesan, topped with a brown mushroom \& onions sauce Half Tray $=10$ Servings $/$ Full Tray $=20$ Servings GROUPER FRANCESE
$100 z$ Egg-battered Fillet, in a lemon, butter and white wine sauce Half Tray $=10$ Servings $/$ Full Tray $=20$ Servings CRAB AND SHRIMP SCAMPI
Jumbo lump crab meat \& jumbo shrimp sautéed in a lemon, butter, garlic \& white wine sauce served over linguine
Half Tray $=10$ Servings $/$ Full Tray $=20$ Servings SHRIMP SCAMPI
Jumbo shrimp sautéed in a lemon, butter, garlic \& white wine sauce served over linguine Half Tray $=10$ Servings $/$ Full Tray $=20$ Servings
LDBSTER FRA-DIAVOLD
5 oz Lobster tail, Jumbo shrimp, Manilla clams, P.E.I. Mussels \& calamari sautéed in medium spicy fresh tomato sauce with basil and garlic over linguine Half Tray $=10$ Servings / Full Tray $=20$ Servings FRUTTI DI MARE
Jumbo shrimp, Manilla clams, P.E.I. Mussels \& calamari sautéed in medium spicy fresh tomato sauce with basil and garlic over linguine Half Tray $=10$ Servings $/$ I Full Tray $=20$ Servings SHORT RIB $\qquad$ \$200/\$390
Half Tray $=10$ Servings $/$ Full Tray $=20$ Servings


[^0]$\$ 300+\operatorname{tax}$

# HALF TRAY SHORT RIB HALF TRAY MASHED POTATOES HALF TRAY GARDEN SALAD HALF TRAY TIRAMISU 4 ITALIAN BREADS 

## EXTRAS

CHAFFING RACKS \$20 Includes 2 sternos
STAFF MEMBER \$75/H
Server or Bartender, Minimum 4 Hours

## PORTABLE BAR \$50/H

Includes ice, Minimum 4 Hours (Alcohol Not included) DISPOSABLE SET UP FOR 10 \$25

Dinner plates, dessert plate, cups \& pre-rolled napkins with silverware

CHEFS, SERVERS BARTENDERS, DJ'S

LIVE ENTERTAINMENT PHOTOGRAPHERS


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