



DINNER MENU 2 FOR BANQUETS

DINNER PRICE: \$49.95

+ 7% TAX & 20% GRATUITY

APPETIZER COURSE: (PRE-SELECT ONE)

MARYLAND CRAB CAKE

STUFFED MOZZARELLA SERVED OVER MESCULIN WITH
MARINATED EGGPLANT & ROASTED PEPPERS

MIXED SEAFOOD SALAD: SHRIMP, POLPO, BAY SCALLOPS & CALAMARI
OVER MESCULIN WITH LEMON OREGANO VINAIGRETTE

SHRIMP COCKTAIL

SALAD COURSE: (PRE-SELECT ONE)

HOUSE SALAD, CAESAR SALAD, SPINACH SALAD OR TRI-COLOR SALAD

ENTRÉE SELECTIONS: (PRE-SELECT THREE)

BEEF: GRILLED FILET MIGNON WITH A MERLOT REDUCTION

PRIME RIB OF BEEF AU JUS WITH HORSERADISH CREAM

GRILLED VEAL CHOP

WITH ROASTED PEPPER RELISH AND BOURBON SAUCE

VEAL ABBRUZZESE

CHICKEN: CHICKEN FIORENTINO, FRANCAISE, MARSALA OR PICCATA

FISH: CHILEAN SEA BASS WITH MANGO RELISH AND BASIL OIL

GRILLED SALMON FILLET WITH DILL BEURRE BLANC

GROUPEL PROVENCALE

WITH TOMATOES, CAPERS, GREEN OLIVES AND WHITE WINE

ABOVE SERVED WITH ITALIAN ROASTED POTATOES AND BUTTERED VEGETABLES

DESSERT: CHEF SELECTED DESSERT

COFFEE & TEA INCLUDED

SODA IS ADDITIONAL, UNLESS YOU CHOOSE A
BEER, WINE & SODA BAR OR OPEN BAR

___ BEER, WINE & SODA BAR \$15 P.P. (4 HOURS)

___ OPEN BAR \$30 P.P. (4 HOURS)

FOR AN ADDITIONAL \$12.95 P.P. ~ FAMILY-STYLE HOT ANTIPASTO
FRIED CALAMARI WITH SPICY MARINARA, EGGPLANT ROLLATINI,
CLAMS CASINO & STUFFED MUSHROOMS