



DINNER MENU FOR BANQUETS (20 GUEST MINIMUM)

FAMILY-STYLE

SEAFOOD COCKTAIL WITH LOBSTER & SHRIMP / CLAMS & OYSTERS
&
TUSCAN PLATTER WITH PROSCIUTTO, PROVOLONE AND SOPRESSATA

PASTA COURSE: (SELECT ONE)

ORECCHIETTE WITH BROCCOLI SAUTE IN GARLIC & OIL
PENNE RIGATE ALLA PANNA CON VODKA WITH PEAS & PROSCIUTTO
FARFALLE WITH SUNDRIED TOMATOES, PIGNOLI & FRESH BASIL
ROTELLI WITH FENNEL & SAUSAGE RAGOUT
RIGATONI BOLOGNESE

SALAD COURSE: (SELECT ONE)

CLASSIC CAESAR SALAD
ARUGULA, HEARTS OF PALM, AVOCADO & SHAVED PECORINO ROMANO WITH
LEMON OLIVE OIL
TRI-COLOR - ARUGULA, ENDIVE & RADICCHIO WITH AN ITALIAN VINAIGRETTE
BRICK HOUSE WEDGE SALAD
WITH CRUMBLed GORGONZOLA DRESSING

ENTRÉE SELECTIONS: (SELECT THREE)

GRILLED FILET MIGNON AU POIVRE
T-BONE STEAK GORGONZOLA STYLE
GRILLED VEAL PORTERHOUSE CHOP WITH GARLIC & ROSEMARY
BREAST OF CHICKEN SAUTE FRANCAISE
WITH CHOPPED TOMATOES & DICED PROSCIUTTO
CHICKEN FIORENTINO
JUMBO PRAWNS— "SCAMPI STYLE"
BROILED SALMON OREGANATO

ABOVE SERVED WITH ITALIAN ROASTED POTATOES AND SEASONAL VEGETABLES

DESSERT: CHEF'S CHOICE
COFFEE, TEA, ASSORTED SODA INCLUDED

DINNER PRICE: \$59.95
OPEN BAR: \$30 PP (4 HOURS)
BEER & WINE BAR: \$15 PP (4 HOURS)
+ 7% TAX & 20% GRATUITY