



DINNER MENU FOR BANQUETS (20 GUEST MINIMUM)

FAMILY-STYLE APPETIZERS

SEAFOOD COCKTAIL WITH LOBSTER & SHRIMP / CLAMS & OYSTERS
&

TUSCAN PLATTER WITH PROSCIUTTO, PROVOLONE AND SOPRESSATA
&

HOT ANTIPASTO— CLAMS CASINO, EGGPLANT ROLLATINI,
CLAMS & MUSSELS PROVENCALE, STUFFED MUSHROOMS

PASTA COURSE: (SELECT ONE)

PENNE PUTTANESCA
RIGATONI BOLOGNESE
FARFALLE VODKA WITH PEAS & PROSCIUTTO
FUSILLI MAESTOSA

SALAD COURSE: (SELECT ONE)

CLASSIC CAESAR SALAD
BABY SPINACH SALAD
ARUGULA, HEARTS OF PALM, AVOCADO
& SHAVED PECORINO ROMANO WITH LEMON OLIVE OIL
ROMAINE, ENDIVE & RADICCHIO WITH AN ITALIAN VINAIGRETTE

FAMILY-STYLE ENTRÉES:

**THE BRICK HOUSE PORTERHOUSE STEAK
& BRAZILIAN LOBSTER TAIL**

SERVED WITH GARLIC MASHED POTATOES,
FRESH SEASONAL VEGETABLE MEDLEY & CREAMED SPINACH

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

DINNER PRICE: \$84.95
OPEN BAR: \$30 PP (4 HOURS)
BEER & WINE BAR: \$15 PP (4 HOURS)
+ 7% TAX & 20% GRATUITY