



## **Plated Dinner Menu**

### **Appetizer - Select One for Entire Group or Three to be served Family-Style**

Fresh Mozzarella & Homemade Roasted Peppers  
Penne Vodka with Peas & Prosciutto  
Fried Calamari  
Shrimp Sambuca  
Linguini with Garlic & Olive Oil  
Rigatoni with Basil Marinara

### **Salad Course - Select One**

Classic Caesar Salad or Garden Salad with Homemade Balsamic Vinaigrette  
Served with Fresh Rolls & Butter

### **Entrée Choices Taken Tableside- Select Two**

#### **Seafood Chivolosa**

Sautéed Shrimp, Scallops, Clams, Mussels & Lobster  
Light Marechiarra Sauce Over Linguini

#### **Polynesian Halibut**

Grilled Center-Cut Fillet Topped with Mango Salsa & Lemon Grass Coconut Broth

#### **Pork Chop Griglia**

Grilled 8 oz. Center Cut Chop Served with Broccoli Rabe, Georgia Peaches & Drizzled with Aged Balsamic

#### **Roasted Chicken Farcito**

Stuffed with Roasted Peppers, Broccoli Rabe & Sweet Sausage  
Roasted Garlic Demi-Glace

#### **Chicken Savoy**

Breasts Layered with Roasted Red Peppers & Fresh Mozzarella, Roasted Garlic Balsamic Sauce

#### **Filet Mignon**

Grilled 8 oz. Filet Served with Gorgonzola Cheese Sauce, Port Wine Demi-Glace or Mushroom Demi Glace

#### **Veal Napoleon**

Tender Scaloppini Topped with Prosciutto, Eggplant & Fontina, Sherry Demi Cream Sauce

Entrees Served with Chef's Selection of Potato & Fresh Seasonal Vegetables

**Dessert – Select One**

Occasion Cake

Homemade Tiramisu or Cheese Cake

Chocolate Mousse Cake

Plates of Assorted Butter Cookies on Each Table

Coffee, Tea and Soft Drinks Included

\$42 Per Person

20% Service Charge and 7% NJ Sales Tax Additional