



**Holiday
3 Hour Lunch Package**
Offered Monday Through Friday
Start Time Available 11am-12:30pm

\$22
per person
Lunch

**Optional Upgrades
Queen Cut Prime Rib Upgrade**

\$6 Per Person

APPETIZER

\$3.50 Per Person

Cheese and Fruit Display

\$7.50 Per Person

Based on 5 pieces per person

Clams Casino, Scallops Wrapped in Bacon, Mini Beef & Chicken Kabobs, Mozzarella Sticks, Stuffed Mushrooms with Crab Meat, Arancina Rice Balls, Chicken Bites, Franks in a Blanket, Assorted Puff Pastries

Drink Tickets

\$5 Per Person

House Wines & Domestic Beers
(Cocktail tickets also available for upgrade price)

**PACKAGE PRICES NOT INDLUCDING
6.625% tax & 20% tip**

For your dining pleasure your menu includes:

Choice of One:

Tossed Garden Salad

If Tossed Choose 2: House Balsamic, Creamy Italian, Cranberry Vinaigrette, Blue Cheese

OR
Caesar Salad

Choice of Four:

Chicken/ Veal Marsala

Boneless Chicken Breast sautéed in a Marsala Wine Sauce with Mushrooms, served with Potato & Vegetable

Chicken /Veal Parmigiana

Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine

Vodka Rigatoni

Rigatoni pasta sautéed in a pink blush sauce tossed with prosciutto & peas

Lasagna Napoli

Pasta Sheets Layered With Crumbled Sweet Italian Sausage, Ground Beef, Homemade Tomato Sauce, Ricotta & Mozzarella Cheese, Baked To Perfection

Pasta Primavera (VG) (V)

Penne pasta tossed with mixed vegetables in a white wine garlic sauce with chopped tomatoes tossed with penne Pasta

Eggplant Rollatini (VG) (GF)

Thin sliced eggplant, egg batter dipped, rolled, stuffed with ricotta cheese, baked in a homemade marinara sauce, topped with melted mozzarella, Served over penne pasta

Grilled Salmon (Add \$3)

Grilled Fillet Salmon

Maryland Crab Cake (Add \$3)

Pan seared jumbo lump crab cake, served with lemon wine sauce on the side with potato and vegetable

Dessert: Choice of One

Cheesecake, Carrot Cake or Tiramisu

BEVERAGES

Coffee, Hot Tea, Iced Tea, Lemonade, Soda

Dietary restrictions accommodated upon request

(GF) Gluten Free (VG) Vegetarian (V) Vegan



For your dining pleasure your menu includes:

First Course

Choice of One:

Tossed Garden Salad

If Tossed Choose 2: House Balsamic, Creamy Italian, Cranberry Vinaigrette, Blue Cheese

OR

Caesar Salad

Second Course

Choice Of One:

Penne Vodka, Penne Pomodoro, Penne Marinara (Vegan)

Choice of Four:

Chicken/ Veal Marsala

Boneless Chicken Breast sautéed in a Marsala Wine Sauce with Mushrooms, served with Potato & Vegetable

Chicken /Veal Parmigiana

Breaded chicken breast, deep fried golden, topped with tomato sauce & mozzarella, served over linguine

Vodka Rigatoni

Rigatoni pasta sautéed in a pink blush sauce tossed with prosciutto & peas

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Dessert: Choice of One

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BEVERAGES

Coffee, Hot Tea, Iced Tea, Lemonade, Soda

Dietary restrictions accommodated upon request

(GF) Gluten Free (VG) Vegetarian (V) Vegan

**Holiday
4 Hour Dinner Package**
Offered Monday Through Friday

\$33

per person
Dinner

**Optional Upgrades
Queen Cut Prime Rib Upgrade**

\$8 Per Person

APPETIZER

\$3.50 Per Person

Cheese and Fruit Display

\$7.50 Per Person

Based on 5 pieces per person

Clams Casino, Scallops Wrapped in Bacon, Mini Beef & Chicken Kabobs, Mozzarella Sticks, Stuffed Mushrooms with Crab Meat, Arancina Rice Balls, Chicken Bites, Franks in a Blanket, Assorted Puff Pastries

Drink Tickets

\$5 Per Person

House Wines & Domestic Beers
(Cocktail tickets also available for upgrade price)

**PACKAGE PRICING NOT INCLUDING
6.625% tax & 20% tip**