



Party Menu Option #3

Bread, Olives & Cheese at the Table to Start

Appetizers

Choice of Four:

Polenta con Funghi

Maryland Crab Cake

Speck Artichokes & Parmigiano

Classic Caesar Salad

Baby Arugula & Tomato with Shaved Parmigiano

Mozzarella di Bufala

Main Course

Choice of Four (one per section)

Petit Filet Mignon | Peppercorn Sauce | Mashed Potatoes | Asparagus

Double Cut Pork Chop | Balsamic & Maple Glaze | Truffle Oil Drizzle

Long Island Duck Breast | Honey-Rosemary Juices | Sweet Potato & Cipollini

Free Range Roasted Chicken with Tuscan Herbs & Own Juices

Wild Caught Seared Sea Scallops | Sauteed Baby Artichokes | Basil Pesto

Shrimp Scampi | Garlic Butter | Jasmine Rice | Haricot Vert

Sesame Crusted Tuna Teriyaki Sauce | Carrot & Radish Salad | Baby Spinach

Salmon | Farro Salad | Broccoli Rabe | Salsa Verde

Dessert

Choice of

Panna Cotta

Warm Brioche Bread Pudding

Trio of Gelato

Tiramisu

Coffee or Tea

\$50 per Person

+ Tax, Bar & 20% Gratuity

*We'd be happy to help you customize the following menus
to your needs or food preferences*