

*Appetizers* (based on serving 10-12 people)

**Shrimp Cocktail**

One dozen shrimp with zesty cocktail sauce - \$19

**Artichoke & Spinach Dip**

A blend of artichokes, spinach, four cheeses and seasonings served warm with tortilla chips - \$36

**Buffalo Tenders**

Lightly coated chicken tenders tossed in a spicy buffalo sauce served with celery sticks and blue cheese dressing - \$42

**BBQ Tenders**

Lightly coated chicken tenders tossed in our own honey BBQ sauce served with celery sticks and ranch dressing - \$42

**Garlic Parmesan Tenders**

Lightly coated chicken tenders tossed with garlic & parmesan cheese served with celery sticks and ranch or blue cheese dressing - \$42

**Chicken Wings**

Bone – in crispy & hot chicken wings. Your choice of Buffalo, BBQ or Garlic Parmesan with celery sticks, blue cheese or ranch dressing - \$50

**Scallops & Bacon**

One dozen sea scallops wrapped in bacon \$39

*Homemade Soups & Sauces (Quart)*

**Lobster Corn Chowder** - \$18

**Soup of the Day** - \$12

**Marinara Sauce** - \$10

**Bolognese Sauce**- \$16

**Pesto Cream**- \$16

**Tomato Cream**- \$14

*Salads* (based on serving 15 – 20 people)

**Garden Salad**

Romaine, iceberg and mixed greens with tomatoes, cucumber, Bermuda onions & carrots - \$30

**Caesar Salad**

Romaine lettuce with garlic croutons & parmesan cheese served with homemade Caesar dressing - \$40

**Antipasto**

Garden salad with roasted red peppers, marinated mushrooms, pepperoncini's, kalamata olives, stuffed cherry peppers, artichoke hearts, genoa salami, pepperoni, provolone cheese, prosciutto & pesto chicken with our homemade balsamic vinaigrette dressing - \$58

**Mediterranean Salad**

Garden salad with feta cheese and pita bread croutons served with our lemon mint olive oil dressing - \$42

**Mesclun Salad**

Mixed field greens tossed with sun-dried cranberries, roasted walnuts, pears, red seedless grapes, gorgonzola cheese, pita bread croutons and homemade balsamic vinaigrette dressing - \$49

**Roasted Beet Salad**

Arugula and baby kale with roasted beets, pickled red onion, fresh berries, toasted almonds, crumbled goat cheese and our homemade raspberry vinaigrette dressing - \$49

## *Entrees* (based on serving 10 - 12 people)

### **Chicken & Broccoli**

Chicken fillets, broccoli florets, parmesan cheese, crushed red pepper, olive oil & garlic tossed with penne pasta - \$55

### **Chicken Parmesan**

Breaded boneless chicken breast topped with marinara sauce and mozzarella cheese - \$59

### **Chicken Piccata**

Chicken fillets with mushrooms, capers, roasted red peppers and artichoke hearts in a lemon butter sauce served over penne pasta - \$55

### **Shrimp & Salmon Piccata**

Sautéed shrimp & salmon with artichoke hearts, roasted red peppers, mushrooms & capers in a lemon butter sauce over penne pasta - \$65

### **Chicken Marsala**

Chicken fillets with mushrooms in a marsala wine butter sauce served over penne pasta - \$55

### **Penne Jennifer**

Sautéed broccoli and mushrooms, fresh basil, stewed tomatoes, parmesan cheese, olive oil and garlic tossed with penne pasta - \$40  
With Chicken - \$55 With Shrimp - \$60

### **Baked Penne Marinara**

Penne pasta with marinara sauce topped with five cheeses and baked - \$39

### **Baked Macaroni & Cheese**

Homemade macaroni and five cheese blend - \$40

### **Penne Carbonara**

Chicken Fillets, bacon, mushrooms & peas in an alfredo sauce tossed with penne pasta - \$62

### **Jambalaya**

Sautéed chicken fillets & shrimp with andouille sausage and vegetables in a Cajun tomato sauce over your choice of rice or penne pasta - \$68

### **Baked Haddock**

64 oz. of fresh haddock topped with seasoned crumbs - \$65

### **Shrimp and Broccoli**

Sautéed shrimp and broccoli with parmesan cheese, crushed red pepper, olive oil and garlic tossed with penne pasta - \$66

### **Sirloin Steak Tips**

Grilled marinated steak tips topped with sautéed onions - \$76

### **Eggplant Parmesan**

Lightly breaded eggplant layered with marinara sauce, mozzarella & Parmesan cheese \$46

### **Sausage, Peppers and Onions - \$42**

### **Baked Salmon**

64 oz. of fresh salmon with our creamy caper dill sauce on the side - \$75

### **Penne Primavera**

A medley of fresh grilled vegetables tossed with penne pasta, olive oil, garlic and parmesan cheese - \$35

### **Rigatoni Bolognese**

Our house made Bolognese sauce tossed with a touch of cream, parmesan cheese & fresh rigatoni pasta - \$60

## *Italian Sandwich Platter*

Imported Genoa salami, pepperoni and prosciutto, provolone cheese, leaf lettuce, tomato, balsamic vinaigrette on toasted Italian herb crusted baguette served with garlic dill pickles spears - \$48

## *Lasagna* (based on serving 10 - 12 people)

Marinara & Cheese - \$48

Meatball & sausage - \$55

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## *Side Dishes*

- Penne Pasta with Marinara - \$26
- Fresh Rigatoni Marinara - \$40
- Homemade Mini Meatballs - \$42
- Homemade Mini Meatballs & Sausage - \$42
- Roasted Red Bliss Potatoes - \$27
- Red Bliss Mashed Potatoes - \$27
- Rice Pilaf - \$27
- Grilled Asparagus – \$46
- Baby Green Beans - \$42
- Garlic Bread - \$28

## *Homemade Desserts*

- Homemade Whole Carrot Cake - \$60
- Homemade Whole Chocolate Cake - \$60
- Homemade Whole Chocolate Peanut Butter Pie  
- \$60