

Gourmet Dinner

Three Hour Party

Garden Salad and Rolls Family Style Appetizers

Choose two appetizers to be served

Coconut Shrimp

Five Coconut Encrusted Large Shrimp Served with a Spicy Orange Jam

Mussels Marinara

Black Shelled Mussels Cooked in Our Fresh Chunky Marinara Sauce, Prepared Hot or Sweet

Eggplant Rollatini

Fresh Eggplant Rolled and Lightly Breaded, Stuffed with Seasoned Ricotta Cheese and topped with Marinara and Parmesan Reggiano Cheese

Brick Oven Pizza

Chunky Plum Tomato Sauce Topped with Fresh Mozzarella

Fried Calamari

Lightly Fried and Tossed in Parsley Asiago Mix Served with a Side of Marinara Sauce

Tomato & Mozzarella Tower

Fresh Vine Ripened Tomatoes Layered with Sliced Fresh Mozzarella Served with Fresh Basil, Basil Oil and a Balsamic Reduction

Chicken Dishes

Choose any two chicken dishes to be served

Parmesan

Home Made Chicken Cutlets Topped with Marinara and Fresh Mozzarella

Tuscan Chicken

Sautéed Chicken Breast with Fennel, Chick Peas, Onions, Asparagus and Tomatoes in a Rosemary Anisette Sauce

Chicken Balsamico

Chicken Breast Sautéed in a Garlic-Balsamic Reduction with Bell Peppers

Murphy

Hot and Sweet Peppers, Onions, Mushrooms and Fried Potatoes in a White Wine Sauce

Chicken Piccata

Lightly Battered Chicken Breasts with Capers in a White Wine Sauce and a Hint of Citrus

Asiago Chicken

Seasoned and Seared Chicken Breast Topped with a Grilled Portabello Mushroom in a Asiago Cream Sauce

Chicken Marsala

Sautéed Chicken Breast in a Mushroom Marsala Sauce

Chicken Francaise

Dipped in a Light Egg Batter and Sautéed with a Lemon White Wine Sauce

Grilled Chicken Bruschetta

Grilled and Topped with Fresh Tomato, Basil, Garlic and Olive Oil Relish

Pasta Dishes

Choose a pasta dish to be served

Marinara

Sautéed in Our Plum Tomato Marinara Sauce with Fresh Basil

Cavatelli & Broccoli

Fresh Broccoli Sautéed in Sliced Garlic and Olive Oil Finished with Parmesan Cheese

Baked Ziti

Penne Pasta, Ricotta Cheese, Marinara Sauce and Fresh Mozzarella

Rigatoni a La Vodka

Imported Rigatoni Pasta Tossed with Grilled Chicken, Prosciutto and Peas in a Creamy Vodka Sauce Finished with Parmesan Cheese and Fresh Basil

Chicken Mediterranean

Grilled Chicken, Artichokes, Tomatoes, Red Onion, Kalamata Olives, and Garlic, Finished with Mozzarella and Fresh Herbs. Cooked in a Lemon Tomato Volute Tossed with Pasta

Seafood Dishes

Choose a seafood dish to be served

Tilapia Pistachio

Tilapia Filet Oven Roasted with a Pistachio Nut Crumb, topped with a Lemon Beurre Blanc

Barramundi

Horseradish Encrusted Pan Seared Barramundi Served with a Citrus Beurre Blanc

Salmon Bruschetta

Grilled Atlantic Salmon topped with a Tomato, Garlic and Olive Oil Relish with a Balsamic Glaze

Seasonal Specialities

Freshly Prepared Seafood Dishes

Meat Dishes

Choose a meat dish to be served

Beef Teriyaki

Beef Tenderloin Sliced and Marinated in a Teriyaki Glaze

Italian Sausage

Grilled and Served with Bell Peppers, Onions and Potatoes

Steak and Sausage Murphy

Hot and Sweet Peppers, Onions, Mushrooms and Fried Potatoes in a White Wine Sauce

Italian Meatballs

Home Made Meatballs made with Imported Bread Crumbs Sautéed in our Plum Tomato Marinara

Sliced Pork

Sliced Pork Tenderloin Cooked and Served in an Apple Demi

Sliced Sirloin of Beef

Tender Beef Sliced and Served with a Mushroom Demi Glaze

Fresh Vegetables & Starch Accompaniments

Dessert

Freshly Tailored Sheet Cake

Beverage Service

Soda, Juice and Milk

Freshly Brewed Coffee, Decaf and Hot Tea

24.95 per Guest

Tax and gratuity not included

Open Bar

\$10 per guest for first hour, \$6 per guest for each additional hour

Choose an Assortment of Sushi, Sashimi and Rolls for 4.00 per Guest

Jumbo Shrimp Cocktail add 4.95 per Guest