

Packages

"The Barclay" \$49 per person

Pick One from each group: (Appetizer, Salad, Pasta, Entrée)

"The Foxboro" \$59 per person

Pick from each group: (2) Appetizer, (1) Pasta, (1) Entrée, (1) salad

"The Carleton" \$ 79 per person

Pick from each group: (3) Appetizer, (1) Pasta, (2) Entrée, (1) salad

"The Gio" \$\$\$ per person

Pick from each group: (4) Appetizer, (2) Pasta, (2) Entrée, Dessert) pick one salad (Ask for quote)

Desserts choices and prices see menu below



Antipasti/Appetizers

Bruschetta

Garlic toast topped with tomato, fresh mozzarella, basil, and olive oil

Antipasto Italiano add \$2.00 pp

Mixed imported cold cuts, Cheese, black olive, pepperoncini, and artichoke.

Mini Meat Balls add \$2.00 pp

Homemade pork and beef meat balls in marinara sauce

Calamari Fritti o Grigliati

Fried or Grilled calamari

Salsiccia e Pepperoni add \$ 2.00

Sausage and peppers

Vongole Casino add \$4.00 pp

Baked Clams

Caprese Skewers add \$2.00 pp

Fresh mozzarella ciliegine, basil, and grape tomatoes Served on a skewer



<u>Family / Buffet Syle Menu</u>

Insalata/Salads

Insalata "Antipasto" add \$2.00 pp

Chopped romaine, vegetables chesses and imported cold cuts in our house dressing

Insalata di Cesare

Classic Caesar salad with croutons and parmesan

Insalata "Paesana add \$2.00 pp

Tomato, onion and cucumbers, virgin olive oil

Insalata Caprese add \$2.00 pp

Tomato, fresh mozzarella, basil, and olive oil

Insalata della Casa

Romaine, carrot, onions cucumber and tomato with our house dressing

Insalata di Asparagus add \$3.00 pp

Fresh asparagus, tomato, olive oil and blue cheese



Pasta

Rigatoni Bolognese add \$3.00 pp

Served in classic meat sauce

Penne Ortolane

Light garlic and oil with roasted red peppers, escarole, and mushrooms.

Rigatoni al Vodka

Vodka sauce

Rigatoni Filo di Fumo \$ 2.00

Light tomato sauce with onions, pancetta, and fresh mozzarella

Penne Marinara

Served in classic marinara sauce

Gnocchi Arrabbiata add \$2.00 pp

Homemade potato dumplings in spicy tomato-basil sauce with pancetta

(Other Choices of pasta available)



Pietanze/Entrees

Pollo Oreganato

Chicken breast in oregano, paprika, lemon butter sauce

Pollo Parmigiana add \$2.00 pp

Breaded pounded chicken breast in marinara sauce topped with mozzarella

Pollo Fiorentina adds \$3.00 pp

Chicken breast topped with spinach and mozzarella in lemon butter sauce

Pollo Marsala

Chicken breast in marsala sauce with mushroom

Pollo Vesuvio

Chicken breast in garlic, olive oil, white wine sauce with potatoes and green peas. (Also available on the bone)

Pesce Francese add \$4.00 pp

Tilapia, egg washed, in lemon butter sauce over spinach



Pietanze/Entrees (Continue)

Mahi Puttanesca add \$10.00 pp

Light grape tomatoes and marinara sauce with kalamata olives and capers

Vitello Marsala, add \$6.00 pp

Veal in Marsala sauce with mushrooms

Vitello Parmigiana \$ 6.00

Breaded veal in marinara sauce topped with mozzarella

Vitello Piccata add \$6.00 pp

Veal in lemon butter sauce with capers, mushrooms, artichokes

Filetto di Manzo con Funghi add \$ 15.00 pp

Roasted beef tenderloin with mushrooms in Barolo sauce

(Other Choices of Meat and Fish Fillet available



Dolci/Desserts

Tiramisu \$ 9.00 ea.

Mini Cannoli \$ 2.75 ea.

Spumoni \$ 7.00 ea.

Ricotta Cheesecake \$ 8.00 ea.

Chocolate Mousse \$ 8.00 ea.

Chocolate Lava Cake \$ 8.00 ea.

Gelato (Vanilla, Chocolate or Strawberries) \$ 4.00 ea.

*Mixed Desserts Table \$ 9.00 per person

Cookies and Brownies \$ 24.00 per dozen



American Coffee (Regular or Decaf) Complimentary



Bar Set-Up:

Cash Bar \$150 Setup Fee*

*Host will pay for bar setup; Guests pay for drinks on their own.

Hosted Bar Tab \$150 Setup Fee*

*Host will pay for bar setup; drinks are tallied based on consumption.

and added to the final event balance.

Bar Package - see full Banquet Menu for pricing.