

Our Event Manager will meet with you in advance to discuss all the options available.
The following pre-set menus are a guide and can be changed to your liking and budget.

Banquet menu \$32.95 per guest
6% tax and gratuity additional

Please select one

Caesar Salad

Romaine, croutons, parmigan creamy Caesar's dressing

Romaine Wedge Salad

Hearts of Romaine, thinly sliced red onion Bacon, Bleu cheese vinaigrette

Apple - Walnut Salad

Mixed greens - bleu cheese crumble - apples - Candied walnuts. Balsamic vinaigrette

Entrees

Scrod ai Forno

Fresh Boston scrod. Baked with crumb topping

Salmon Roberto

*Baked Stuffed Atlantic Salmon Crabmeat - cracker crumb stuffing.
Lemon white wine butter sauce served with risotto & vegetables*

Shrimp Zia

*Baby shrimp sautéed with prosciutto, sun dried tomatoes, artichoke hearts,
Mushrooms, olive oil and garlic sauce, over house made angel hair pasta*

Petite Filet Mignon

6oz. Center cut, served with potato & vegetable

Chicken Milanese

Lightly breaded cutlet topped with field greens diced fresh mozzarella, tomatoes. Lemon vinaigrette

DESSERT SELECTION

Chocolate Torte Heath bar cheese cake Cindy's Éclair cake
Coffee, De café, Tea included

Deluxe Banquet menu \$42.95 per guest
6% tax and gratuity additional

Salad selections *Please select one*

Caesar Salad

Romaine, croutons, parmigan creamy Caesar's dressing

Romaine Wedge Salad

Hearts of Romaine, thinly sliced red onion, Bacon, Bleu cheese vinaigrette

Apple - Walnut Salad

Mixed greens - bleu cheese crumble - apples - Candied walnuts. Balsamic vinaigrette

Entree Selections

Scampi Aldo (1249 Style)

Jumbo Shrimp baked w/garlic, lemon, butter & breadcrumbs Served with risotto and vegetable

Salmon or Scrod

Stuffed with cracker crab stuffing. Served with risotto and vegetable

Veal Sophia

Cutlet topped with eggplant on a bed of spinach pink sauce served with House made Angel Hair pasta

Filetto Pepe Nero.

8oz. Filet Mignon dipped in black peppercorns, flamed with brandy

Black Angus Braised Short Ribs of Beef

Boneless Short Rib- Burgundy brandy sauce. Served with Polenta or potatoes

Fleida's Chicken alla Parmigiana

*Cutlet topped with tomato, melted Fontina cheese & fresh mozzarella,
plumb tomato sauce. Served with angel hair pasta*

Your choice of dessert

Pasta course additional \$3.00

Coffee De Café or Tea included

VIP Deluxe Banquet menu \$49.⁹⁵ per guest
6% tax and gratuity additional

APPETIZERS SELECT ONE

Clams Casino

Crab cakes

Gorgonzola Garlic Bread

ENTREES

1 6oz. Center cut Sirloin Steak
Select Angus Sirloin Drizzled with gorgonzola sauce

10 Oz, Center cut Filet Mignon

Veal Oscar
Crabmeat, asparagus & béarnaise sauce

Chicken Saltimbocca
Stuffed w/ prosciutto & Swiss lemon butter sauce

Baked Stuffed Jumbo Shrimp
Crab meat & cracker stuffing

Salmon Roberto
Fresh Atlantic salmon stuffed with Crabmeat cracker stuffing

Black Angus Braised Short Ribs of Beef
Boneless Short Rib- Burgundy brandy sauce.

Your choice of dessert

Coffee De café or Tea included

Pasta course additional \$3.00