



STAR PACKAGE #1

★ **THREE COURSE FAMILY STYLE (3 HOURS)** ★

Salad SALAD

(FAMILY STYLE - CHOICE OF 2)

MISTA

mixed greens, cucumbers, olives, roasted peppers

CAESAR

romaine hearts, garlic croutons,
classic dressing and shaved pecorino

ARUGULA / SPINACH

mixed arugula and spinach, fresh tomatoes,
shaved parmigiano, lemon truffle vinaigrette

Entrées ENTRÉES

(FAMILY STYLE - CHOICE OF 3)

CHICKEN FRANCESE

egg battered with a sautéed lemon white wine butter sauce

CHICKEN PARMIGIANA

lightly breaded chicken breast made with fresh marinara sauce
topped with mozzarella cheese

CHICKEN MARSALA

shiitake mushroom, rendered with rich marsala wine and demi glaze

VEAL MARSALA

shiitake mushroom, rendered with rich marsala wine and demi glaze

EGGPLANT ROLLATINI

stuffed with ricotta & mozzarella, topped with tomato sauce and mozzarella

PENNE A LA VODKA

vodka meat sauce with cream, prosciutto, bacon and onions

RIGATONI AL FILETTO DI POMODORO

fresh plum tomatoes, basil, onion, prosciutto

INCLUDES COFFEE, TEA, AND CAKE FOR THE OCCASION

- KIDS MENU AVAILABLE -



STAR PACKAGE #2

★ **THREE COURSE FAMILY STYLE (3.5 HOURS)** ★

★ **APPETIZER** ★

(FAMILY STYLE - CHOICE OF 3)

FRESH MOZZARELLA & TOMATOES

fresh mozzarella, fresh tomatoes,
fresh basil, evoo and balsamic

MOZZARELLA IN CARROZZA

fresh mozzarella, basil, roasted peppers,
sandwiched, breaded baked and topped
with a fresh tomato basil garlic sauce

BAKED CLAMS OREGANATA

whole fresh clams, stuffed with
seasoned parmigiano bread
crumbs and a garlic lemon sauce

CALAMARI FRITTI

lightly fried and served
with marinara sauce

CAESAR

romaine hearts, garlic croutons,
classic dressing and shaved pecorino

Entrées **ENTRÉES**

(FAMILY STYLE - CHOICE OF 4)

CHICKEN FRANCESE

egg battered with a sautéed lemon white wine butter sauce

CHICKEN PARMIGIANA

lightly breaded chicken breast made with fresh marinara sauce
topped with mozzarella cheese

CHICKEN MARSALA

shiitake mushroom, rendered with rich marsala wine and demi glaze

VEAL MARSALA

shiitake mushroom, rendered with rich marsala wine and demi glaze

EGGPLANT ROLLATINI

stuffed with ricotta & mozzarella, topped with tomato sauce and mozzarella

PENNE A LA VODKA

vodka meat sauce with cream, prosciutto, bacon and onions

RIGATONI DI SPAGO

chicken with garlic, fresh mozzarella, spinach and sun dried tomatoes

FRESH FISH OF THE DAY

CHATEAUBRIAND (+\$5)

whole filet mignon grilled and roasted with fine herbs,
served sliced with béarnaise sauce

INCLUDES COFFEE, TEA, AND CAKE FOR THE OCCASION

- **KIDS MENU AVAILABLE** -

plus 8.625% NYS sales tax, 18% gratuity ~ 4% administrative fee
the administrative fee is for administration of the banquet, special function, or package. it is not a gratuity or a tip
and will not be distributed as gratuities or tips to the employees who provided any service to the guests



STAR PACKAGE #3

★ **FOUR COURSE FAMILY STYLE (4 HOURS)** ★

★ APPETIZER ★

(FAMILY STYLE - CHOICE OF 3)

FRESH MOZZARELLA & TOMATOES

fresh mozzarella, fresh tomatoes,
fresh basil, evoo and balsamic

MOZZARELLA IN CARROZZA

fresh mozzarella, basil, roasted peppers,
sandwiched, breaded baked and topped
with a fresh tomato basil garlic sauce

BAKED CLAMS OREGANATA

whole fresh clams, stuffed with
seasoned parmigiano bread
crumbs and a garlic lemon sauce

CALAMARI FRITTI

lightly fried and served
with marinara sauce

CAESAR

romaine hearts, garlic croutons,
classic dressing and shaved pecorino

PASTA

(FAMILY STYLE)

PENNE A LA VODKA

vodka meat sauce with cream, prosciutto,
bacon and onions

RIGATONI DI SPAGO

chicken with garlic, fresh mozzarella,
spinach and sun dried tomatoes

ENTRÉES

(FAMILY STYLE - CHOICE OF 4)

CHICKEN FRANCESE

egg battered with a sautéed lemon white wine
butter sauce

VEAL ZINGARA

roasted peppers, prosciutto, mushrooms
and artichoke hearts accented with our demi glaze

CHICKEN MAMA

sautéed chicken breast with spinach
and topped with mozzarella

EGGPLANT ROLLATINI

stuffed with ricotta & mozzarella,
topped with tomato sauce and mozzarella

CHICKEN MARSALA

shiitake mushroom, rendered with rich
marsala wine and demi glaze

SHRIMP STELLA

garlic white wine sauce, roasted peppers
and mozzarella served on a bed of spinach

VEAL MARSALA

shiitake mushroom, rendered with rich
marsala wine and demi glaze

CHATEAUBRIAND (+\$5)

whole filet mignon grilled and roasted with fine
herbs, served sliced with béarnaise sauce

FRESH FISH OF THE DAY

INCLUDES COFFEE, TEA, AND CAKE FOR THE OCCASION

- KIDS MENU AVAILABLE -

plus 8.625% NYS sales tax, 18% gratuity ~ 4% administrative fee

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and will not be distributed as gratuities or tips to the employees who provided any service to the guests