

\$55 Butlered Function Dinner Menu

(subject to modifications)

Hors d' Oeuvres (Choose 4)

Tomato Goat Cheese Bruschetta
Joseph's Petite Polpettini ~ Veal, Beef Tenderloin & Pork meatballs
Sicilian Stuffed Mushrooms
Antipasti Skewers
Blackened Chicken w/ Gorgonzola Crema
Caramelized Sweet Onion, Apple & Gorgonzola Crostini
Spanakopita ~ Creamed Spinach in Phyllo Pastry Cups
Prosciutto & Provolone Flatbread Pizzettas

Dinner Menu

Salad (Choose 1)

Baby Greens

champagne vinaigrette ~ toasted sunflower seeds
or

Classic Caesar

romaine with pecorino, garlic croutons & anchovies

Entrée Platters (Choose 3)

Veal Piccata

cutlets of veal, olive oil, wine, lemon & capers, black pepper fettuccine

Grilled Petite Tenderloin

mashed potatoes ~ mushroom Bordelaise sauce ~ roasted vegetables

Roasted Stuffed Center Cut Pork Loin

date nut bread stuffing with dried seasonal fruits ~ roasted apricot demi glace

Chicken Marsala

sautéed chicken breast with mushroom marsala wine sauce
black pepper fettuccine ~ chef's vegetable

Wild Mushroom Agnolotti

crescent pasta stuffed with wild mushrooms & ricotta
in a wild mushroom cream sauce

Char Grilled Lacquered Moroccan Salmon Fillet

Israeli cous cous ~ Chef's vegetable

Pan Roasted Spa Haddock

fresh fillet in a broth of EVOO, red wine vinegar, lemon & herbs with
red peppers, cabbage, tomatoes & onions

(Vegetarian Option)

Eggplant Involtini

sautéed breaded eggplant wrapped around fresh herbed mozzarella & ricotta
over linguine with marinara

DESSERT

Seasonal Tasting Dessert Platter

Tea ~ Coffee

