



Menu Enhancements

First Course

Shrimp Cocktail *three jumbo shrimp served with cocktail sauce*

Melange of Fresh Fruit *fresh sliced fruit and berries topped with whipped cream*

Minestrone Soup *vegetables, cannellini beans, tomatoes and ditalini pasta*

Italian Wedding Soup *mini meatballs, escapole in a rich chicken stock*

New England Clam Chowder *clams, diced potatoes and fresh cream*

Lobster Bisque *fresh lobster meat, sherry cream sauce*

Seasonal Salads

as an upgrade to our salad accompaniments

Pear, Candied Walnut and Gorgonzola Salad

Freshly sliced Pears set on a bed of mixed field greens and topped with Gorgonzola cheese and served with raspberry vinaigrette.

Strawberry Salad

Fresh mixed field greens topped with sliced strawberries, Feta Cheese candied pecans. Served with a poppy seed dressing

Caprese Salad

Heirloom tomatoes, fresh mozzarella, basil, balsamic glaze
Served on a bed of field greens

Pasta Course

Choice of Pasta:

Penne, Cavatelli, Gnocchi, Cheese Tortellini, Ravioli

Choice of Sauce:

Marinara, Alfredo, Pesto, Alla Vodka

Intermezzo

Lemon, Raspberry or Strawberry Sorbet

Prices subject to 20% administrative fee and 7% state and local tax.

All prices subject to change without notice.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.