



CATERING MENU

SERVED DINNER

COCKTAIL PACKAGE

Beer & Wine | \$12.95 per person (3 hour time period)

Beer, Wine & Spirits | \$18.95 per person (3 hour time period)

PACKAGE 1 | \$25 PER PERSON PLUS TAX & GRATUITY

Bruschetta | Diced tomato, onion and olives tossed in extra virgin olive oil and balsamic served on garlic toast point with fresh basil

House Garden or Caesar Salad

Lasagna | Layers of ground beef, ricotta, fontina and mozzarella piled high.

Crab Cake | 6 oz. portion of our famous family recipe, broiled, served with mashed potatoes, vegetable du jour, tartar and cocktail

Chicken Parmesan | Hand breaded and lightly fried served over linguine with garlic bread

Black Bottoms and Chocolate Tops

Coffee, Iced Tea and Soda

PACKAGE 2 | \$30 PER PERSON PLUS TAX & GRATUITY

Mozzarella Caprese | Tomato and fresh mozzarella topped with extra virgin olive oil, balsamic and basil

Crab Dip

House Garden or Caesar Salad

Crab Cake | 6 oz. portion of our famous family recipe, broiled, served with mashed potatoes, vegetable dujour, tartar and cocktail

Chicken Florentine | Julienne chicken sautéed in a white wine sauce with tomato, mushroom and spinach

Shrimp Fra Diavolo | Jumbo shrimp sautéed in a spicy tomato sauce, served over linguine with garlic bread

Mini Cannoli

Coffee, Iced Tea and Soda

PACKAGE 3 | \$40 PER PERSON PLUS TAX & GRATUITY

Petite Crabcakes | 2 oz. portion of our famous family recipe served with cocktail, tartar and lemon

Fried Calamari | Lightly dusted and fried served with lemon, marinara and sweet chili sauce

House Garden or Caesar Salad

Crab Cake | 6 oz. portion of our famous family recipe, broiled, served with mashed potatoes, vegetable dujour, tartar and cocktail

Filet Mignon | 8 oz. filet, grilled to temperature, served with mashed potatoes and vegetable du jour

Shrimp Mt. Washington | Jumbo shrimp and colossal crab sautéed in a veloute sauce with artichoke, mushroom and tomato served over linguine with garlic bread

Cheesecake

Coffee, Iced Tea and Soda