

Phone: 724-940-7777  
Fax: 724-940-7778



## *Event Planner*

*Choose the service that best suits your party's needs.*

*For parties fewer than 15 guests:*

**FULL MENU SERVICE:** Guests will select items from our regular menu

*For parties of 15-30 guests:*

**LIMITED MENU:** Guests will select an individually plated salad and entrée when they order from a host arranged customized menu.

*For parties of more than 30 guests:*

**FAMILY STYLE & BUFFET:** Party host will select a custom menu assortment of salads, pastas and entrees. Meals will be served family style on platters for each table or buffet style.

## *Guidelines*

### **GUEST COUNT:**

- Please provide final guest count by 11 AM , three days prior to your event.
- For parties over 20 guests one check will be provide for your entire party. and an 18% gratuity will be added

### **ADDITIONAL INFORMATION:**

- Guest must secure prior approval before bringing in any outside food.
- Please let us know if your guests have any dietary needs, for example, vegetarian options, gluten allergies, etc.

### **DEPOSITS, FEES & TAXES:**

- There are no room charges for private parties ordering off of the menu.
- A deposit may be required to reserve your event date.
- Pricing does not include taxes and gratuity.

### **CANCELLATION FEES:**

- Deposits are full refundable up to 7 days prior to your event.
- If cancellation occurs within 72 hours of the event, the deposit is forfeited.

# *Menu Options*

Create a custom event menu by selecting up to two first course options and up to four entrees from one or more menu categories. We will provide a customized menu for your guests to order from when they dine.

All custom menus are served with our house bread, dipping oil and choice of coffee, tea or soft drink.

## *First Course*

Host selects two options with any custom menu.

- Caesar Salad
- Mixed Green Salad
- Spinach Salad
- Apple Walnut Salad
- Italian Sausage and Bean Soup
- Wedding Soup

## *Pick a Pasta*

(Lunch \$11pp - Dinner \$13pp)

### **Choose a Pasta**

- Angel Hair
- Penne
- Linguine
- Wheat Penne

### **Choose a Sauce**

- Marinara
- Alfredo
- Tomato Cream
- Red Pepper Cream

Add Meat Sauce \$1pp, Chicken \$2pp, Shrimp \$3, Salmon \$4

## *Vegetarian Pastas*

(Lunch \$13pp - Dinner \$15pp)

Mediterranean Pasta

Portabella Pasta

Caprese Pasta

## *Signature Pastas*

(Lunch \$15pp - Dinner \$17pp)

- Apple Ravioli
- Chicken Diavlo
- Cheese Tortellini
- Sausage Stuffed Chicken
- Steak Gorgonzola
- Lasagna
- Sausage Alfredo
- Shrimp and Spinach ( add \$1pp )\*

## *Entrée Salad Options*

(Lunch \$11pp - Dinner \$13pp)

- Grande Chicken Caesar
- Apple Walnut Salad
- Mediterranean Salad
- Crispy Chicken Salad
- Bruschetta Salad
- Grande Mixed Green with Chicken

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness.

## *Traditional Dishes*

(Available for dinner only)  
(Chicken or Eggplant \$18pp - Veal \$20pp)

### **Parmesan**

Served with linguine tossed in marinara and topped with fresh mozzarella.

### **Marsala**

Topped with a Portabella Marsala sauce served over penne in a brown butter sauce.

### **Piccata**

A white wine lemon sauce with capers, served with a side of herb butter angel hair.

## *Entrée Price Level 1*

(Available for dinner only \$18pp)

### **Italian Style Meatloaf**

Two slices of our home made meatloaf topped with marinara sauce and fresh mozzarella cheese. Served with linguine.

### **Balsamic Chicken**

Chicken breast glazed with balsamic reduction and served with a side of sautéed spinach and herb potatoes.

### **Red Snapper\***

Oven baked Red Snapper served with grilled asparagus and herb potatoes. Topped with a lemon cream sauce.

## *Entrée Price Level 2*

(Available for dinner only \$22pp)

### **Pork Chops\***

Two 6 ounce pork chops topped with pistachios and currants in a Kahlua demi glace. Served with a side of apple hash.

### **Mediterranean Salmon\***

Grilled Salmon topped with a Mediterranean vegetable sauce. Served with a side of sautéed spinach and herb potatoes.

### **Pistachio Walnut Chicken**

Pistachio and walnut encrusted chicken breast topped with a sweet onion demi glace and goat cheese. Served with apple hash.

## *Entrée Price Level 3*

(Available for dinner only \$26pp)

### **Filet\***

Two 4 ounce filets char grilled to your liking and topped with herb butter. Served with a side of herb potatoes and grilled asparagus.

### **Crab Cakes\***

Jumbo lump crab cakes sautéed golden brown and topped with a Dijon cream sauce. Served with sautéed spinach and herb butter pasta.

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## *Family - Style & Buffet*

Create a variety of choice for your guests with selections from any category, served with our house bread, dipping oil and choice of coffee, tea or soft drink.

### *Option 1*

Your choice of one salad and two pastas. *Lunch \$13pp Dinner \$15pp*

### *Option 2*

Your choice of two salads and two pastas. *Lunch \$15pp Dinner \$17pp*

### *Option 3*

Your choice of one salad and one pasta and one Level 1 Entree. *Dinner only \$20pp*

### *Option 4*

Your choice of one salad and two pastas and one Level 1 Entree. *Dinner only \$22pp*

### *Option 5*

Your choice of one salad and one pasta and one Level 2 Entree. *Dinner only \$26pp*

### *Salads*

- Caesar Salad
- Mixed Green Salad
- Spinach Salad

### *Pastas*

- Pick a Pasta
- Mediterranean Pasta
- Portabella Pasta
- Caprese Pasta
- Sausage Alfredo
- Cheese Tortellini
- Gnocchi
- Ravioli Bolognese

### *Price Level 1 Entrees*

- Italian Style Meatloaf
- Balsamic Chicken
- Red Snapper

### *Price Level 2 Entrees*

- Pork Chops
- Mediterranean Salmon
- Pistachio Walnut Chicken

*Entrée selections are served with oven roasted herb potatoes & fresh vegetable.*

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## *Appetizers*

### *Priced to serve 8 to 10 guests*

- Apple Bruschetta 21.95
- Bella Blue Bruschetta 21.95
- Assorted Vegetable Tray 24.95
- Antipasto Platter 26.95
- Fruit & Cheese Tray 30.95
- Apple Ravioli 24.95
- Grilled Vegetable Platter 28.95
- Spinach Dip 21.95

### *Priced to serve by the dozen*

- Mini Crab Cakes 28.95
- Scallops wrapped in bacon 28.95
- Shrimp Cocktail 28.95
- Caprese Skewers 19.95
- Stuffed Zucchini 14.95
- Fried Macaroni & Cheese 14.95
- Fried Cheese Ravioli 11.95
- Fried Fresh Mozzarella 14.95

*Please order 72 hours in advance.*

## *Desserts*

### *Individually plated desserts*

- Chocolate Bomb 5.95
- Tiramisu 5.95
- Cannoli 5.95
- Amaretto Cheesecake 5.95
- Scoop of Vanilla Ice Cream 1.99
- Scoop of Raspberry Sorbet 1.99
- Brownies 1.50
- Petite Cheesecake 1.50

*Please order 72 hours in advance.*

## *Sides*

*Ask about adding a family sized portion of any of our side dishes to compliment your menu.*

## *Fresh Baked Cakes*

*Save time and trouble and have Chef Jessica bake a cake for your event.. Ask for sizes and prices*

### **Cake Flavors**

- Chocolate
- White
- Yellow
- Marble
- Half and Half
- French Vanilla
- Devil's Chocolate
- Red Velvet
- Almond

### **Icing Flavors**

- Chocolate Butter Cream
- Vanilla Butter Cream
- Almond Butter Cream
- Cream Cheese
- Whipped Cream
- Chocolate Ganache

### **Specialty Cakes**

- Carrot
- Burnt Almond Torte
- Chocolate Torte
- Black Forest
- German Chocolate
- Coconut