

\$49.00 PER PERSON PLUS BEVERAGE CONSUMPTION,
TAX, GRATUITY & ADMINISTRATIVE FEE

FIRST COURSE: (choice of one):

- Seasonal Soup
- Caesar Salad chopped romaine hearts, parmesan reggiano, white anchovy, traditional dressing & potato croutons)
- House breads (included)

ENTREE CHOICE:

- House Made Meatloaf (buttermilk whipped mashed potatoes, sauteed green beans & mushroom gravy)
- Chicken Milanese (marinated tomato, red onion, baby arugula, parmesan reggiano & balsamic reduction)
- Poached Faroe Island Salmon (seasonal accompaniments)
- Vegetable Stew (seasonal vegetables, spinach & fried chickpeas)

DESSERT CHOICE:

• Choice of Seasonal Gelato or Sorbet

BEVERAGES:

- All beverages charged on consumption
- Coffee & tea service during sessert

THE FINE PRINT:

- An administrative fee of 4% and a 16% gratuity will be added to your final bill.
- 8.75% NYS sales tax will be added to your final bill.
- There is a \$!500.00 food & beverage minimum to open and staff your event.
- We require a final head count at least one week prior to your event. This is the number of guests we will prepare for, therefore, the number we will charge for.
- Table arrangements will be finalized when your final count is submitted.