

BLUEBERRY PACKAGE

*Menu served family style or buffet style | Available for Lunch or Dinner service
Includes Soda, Coffee or Tea & Focaccia Bread, Artisan Breads and Garlic Knots*

FIRST COURSE

MUSSELS FRA DIAVOLO

Mussels in spicy marinara sauce

EGGPLANT ROLLATINI

Stuffed with mozzarella and pan sauteed with mushrooms and demi glaze

SECOND COURSE

SPRING MIX

Mix of various lettuces including baby green romaine and red romaine lettuce

THIRD COURSE

CAVATAPPI WITH AMORE SAUCE

Cavatappi pasta with crab meat & blush sauce

FARFALLE WITH BOSCAIOLA

Farfalle pasta with fresh plum tomatoes, chunks of sausage, mushrooms, black olives, onions and herbs

FOURTH COURSE

Accompanied with sauteed spinach

SALMON PORTOFINO

Grilled Norwegian salmon dressed with lemon basil cream sauce

GRILLED RIB EYE

Served with broccoli rabe

FIFTH COURSE

ORANGE ZEST CHEESECAKE

Creamy cheesecake flavored with bright orange zest

*For any inquiries or to receive information regarding substitutions please
contact our Private Events Coordinator at (609) 451-2301*