

NAPLES MENU \$80

**MINIMUM 30 PEOPLE
3 HOURS MAX**

ANTIPASTO (CHOOSE THREE)

Baked Clams
Salumi Board
Stuffed Mushrooms

Calamari Fritti
Sausage & Broccoli
Rabe Spring Roll

Pizza (Choose Two)
Grilled Octopus
Burrata Over Arugula
Cherry Tomato In Balsamic Dressing

SALAD (CHOOSE ONE)

Classic Ceasar
Served in a cheese basket

House Salad
Tomato, cucumber, red onion, black
olives with dressing of choice

Cena Fruit Salad
Mixed greens, strawberries,
mandarin orange, caramelized walnuts,
port wine pears & gorgonzola cheese
in raspberry dressing

PASTA (CHOOSE ONE)

Penne Alla Vodka

Pappardelle
With mushrooms and asparagus

Orecchiette
With sausage and broccoli rabe
in garlic & oil

ENTREES (CHOOSE TWO)

All Entrees accompanied with sides chosen at the time of menu planning

Chicken
Francese, marsala, parmigiana
Eggplant parmigiana
Mozzarella and tomato sauce

Shrimp
Fra diavolo, scampi
Salmon or filet of sole
Scampi, oreganata

Skirt Steak
Caramelized onions and mashed potatoes

****Steak, Filet or Chop available for additional charge****

DESSERT

Fresh Fruit
Mini Assorted Pastries \$3.00 Additional per person

BEVERAGES

Soft Drinks

Fresh Brewed Coffee
Cappucino & Espresso \$3.00 additional per person

Assorted Tea

BAR OPTIONS

Silver Open Bar \$30.00 per person
House Red & White Wine, Imported & Domestic
Bottled Beer, Prosecco

Gold Open Bar \$ 40.00 per person
Well Liquors, Cocktails, House Wine, Imported
& domestic bottled beer

Platinum Bar Option: \$45.00 per person
Well Liquors, Cocktails, House Wine, Imported
& domestic bottled beer, shots, top shelf liquor
whiskey, bourbon, scotch, top premium tequila,
Aqua Panna
& San Pellegrino

Menu prices above do not include tax & service charges (8.625% and 20% service charge) NO SUBSTITUTIONS