

On-Site Catering - Party Menu

All menus come with Artisan bread, garlic and oil dip, choice of mista salad or Caesar salad, Penne Vodka, Potato and Vegetable of the day, coffee or tea

APPETIZERS

Choice of Three, \$4.00 per person

- Bruschetta
- Mozzarella in Carozza
- Baked Artichoke Dip
- Fried Calamari
- Balsamic Calamari

MENU #1

Choice of Three Entrees \$19.95 per person

- Chicken Marsala
- Chicken Piccata
- Chicken Francese
- Eggplant Parmigiana
- Chicken Parmigiana
- Filet of Sole Livornese, plum tomato sauce with capers and olives
- Lasagna Bolognese
- Roasted Vegetable Lasagna

MENU #2

Choice of Three Entrees \$24.95 per person

All of Menu #1 plus:

- Seafood Ravioli, artichoke hearts, fresh tomato, olive oil, garlic, white wine and red pepper flakes
- Ricotta Cavatelli Maria, sweet Italian sausage, fresh tomatoes, eggplant, Pesto white wine sauce
- Ricotta Gnocchi Bolognese
- Pollo Rustico, artichoke hearts, prosciutto, tomato, mushrooms, cream
- Parmesan encrusted Tilapia, Beurre Blanc Sauce
- Pistachio encrusted Salmon with Balsamic glaze
- Flat Iron Steak with Cognac cream sauce and mushrooms

MENU #3

Choice of Three Entrees \$29.95 per person

Menu #1, Menu #2 plus:

- Pollo Scarpariello, sweet Italian sausage, hot and sweet peppers
- Veal Gorgonzola: sautéed medallions of veal with spinach, chopped tomatoes and mushrooms in a Gorgonzola cream sauce
- Lamb Shish-kebob; roasted red pepper sauce and lemon aioli
- Filet Mignon with Port Wine demi glace
- Certified Angus Beef Strip Steak with Cognac cream sauce and mushrooms
- Open Ravioli, sautéed shrimp, Bay scallops, butternut squash, mushrooms, lobster cream sauce
- Sautéed filet of fresh Grouper, peppers, lemon white wine sauce

DESSERTS

Choice of Three

- Lava Cake
- Tiramisutini
- Mini Cannoli
- Vanilla Ice Cream with Drunken Amarena Cherries
- Crème Brulee
- Sorbetto **of the day**

BEVERAGES

- Running Tab
- Cash Bar
- Domestic beer, wine & soda \$9.95 per person, 3 hours
- Domestic beer, wine, soda & mixed drinks \$13.95 per person
- Champagne toast \$4.00 per person

Terms - 6 % sales tax and 18% gratuity will be added to bill, \$ 250.00 deposit must be paid to hold the date, Children's menu available for 12 year olds or younger \$ 12.95



Please contact us for more informaiton.

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