



# STAR PACKAGE #1

★ **THREE COURSE FAMILY STYLE (3 HOURS)** ★

## *Salad* SALAD

(FAMILY STYLE - CHOICE OF 2)

### MISTA

mixed greens, cucumbers, olives, roasted peppers

### CAESAR

romaine hearts, garlic croutons,  
classic dressing and shaved pecorino

### ARUGULA / SPINACH

mixed arugula and spinach, fresh tomatoes,  
shaved parmigiano, lemon truffle vinaigrette

## *Entrées* ENTRÉES

(FAMILY STYLE - CHOICE OF 3)

### CHICKEN FRANCESE

egg battered with a sautéed lemon white wine butter sauce

### CHICKEN PARMIGIANA

lightly breaded chicken breast made with fresh marinara sauce  
topped with mozzarella cheese

### CHICKEN MARSALA

shiitake mushroom, rendered with rich marsala wine and demi glaze

### VEAL MARSALA

shiitake mushroom, rendered with rich marsala wine and demi glaze

### EGGPLANT ROLLATINI

stuffed with ricotta & mozzarella, topped with tomato sauce and mozzarella

### PENNE A LA VODKA

vodka meat sauce with cream, prosciutto, bacon and onions

### RIGATONI AL FILETTO DI POMODORO

fresh plum tomatoes, basil, onion, prosciutto

INCLUDES COFFEE, TEA, AND CAKE FOR THE OCCASION

- KIDS MENU AVAILABLE -

# STAR PACKAGE #2

★ **THREE COURSE FAMILY STYLE (3.5 HOURS)** ★

## ★ APPETIZER ★

(FAMILY STYLE - CHOICE OF 3)

### FRESH MOZZARELLA & TOMATOES

fresh mozzarella, fresh tomatoes,  
fresh basil, evoo and balsamic

### MOZZARELLA IN CARROZZA

fresh mozzarella, basil, roasted peppers,  
sandwiched, breaded baked and topped  
with a fresh tomato basil garlic sauce

### BAKED CLAMS OREGANATA

whole fresh clams, stuffed with  
seasoned parmigiano bread  
crumbs and a garlic lemon sauce

### CALAMARI FRITTI

lightly fried and served  
with marinara sauce

### CAESAR

romaine hearts, garlic croutons,  
classic dressing and shaved pecorino

## ENTRÉES

(FAMILY STYLE - CHOICE OF 4)

### CHICKEN FRANCESE

egg battered with a sautéed lemon white wine butter sauce

### CHICKEN PARMIGIANA

lightly breaded chicken breast made with fresh marinara sauce  
topped with mozzarella cheese

### CHICKEN MARSALA

shiitake mushroom, rendered with rich marsala wine and demi glaze

### VEAL MARSALA

shiitake mushroom, rendered with rich marsala wine and demi glaze

### EGGPLANT ROLLATINI

stuffed with ricotta & mozzarella, topped with tomato sauce and mozzarella

### PENNE A LA VODKA

vodka meat sauce with cream, prosciutto, bacon and onions

### RIGATONI DI SPAGO

chicken with garlic, fresh mozzarella, spinach and sun dried tomatoes

### FRESH FISH OF THE DAY

### CHATEAUBRIAND

(SUBJECT TO MARKET PRICE UPCHARGE)

whole filet mignon grilled and roasted with fine herbs,  
served sliced with béarnaise sauce

**INCLUDES COFFEE, TEA, AND CAKE FOR THE OCCASION**

- KIDS MENU AVAILABLE -

plus 8.625% NYS sales tax, 18% gratuity ~ 4% administrative fee  
the administrative fee is for administration of the banquet, special function, or package. it is not a gratuity or a tip and will not be distributed  
as gratuities or tips to the employees who provided any service to the guests

# STAR PACKAGE #3

★ **FOUR COURSE FAMILY STYLE (4 HOURS)** ★

## ★ APPETIZER ★

(FAMILY STYLE - CHOICE OF 3)

### FRESH MOZZARELLA & TOMATOES

fresh mozzarella, fresh tomatoes,  
fresh basil, evoo and balsamic

### MOZZARELLA IN CARROZZA

fresh mozzarella, basil, roasted peppers,  
sandwiched, breaded baked and topped  
with a fresh tomato basil garlic sauce

### BAKED CLAMS OREGANATA

whole fresh clams, stuffed with  
seasoned parmigiano bread  
crumbs and a garlic lemon sauce

### CALAMARI FRITTI

lightly fried and served  
with marinara sauce

### CAESAR

romaine hearts, garlic croutons,  
classic dressing and shaved pecorino

## PASTA

(FAMILY STYLE)

### PENNE A LA VODKA

vodka meat sauce with cream, prosciutto,  
bacon and onions

### RIGATONI DI SPAGO

chicken with garlic, fresh mozzarella,  
spinach and sun dried tomatoes

## ENTRÉES

(FAMILY STYLE - CHOICE OF 4)

### CHICKEN FRANCESE

egg battered with a sautéed lemon white wine  
butter sauce

### VEAL ZINGARA

roasted peppers, prosciutto, mushrooms  
and artichoke hearts accented with our demi glaze

### CHICKEN MAMA

sautéed chicken breast with spinach  
and topped with mozzarella

### EGGPLANT ROLLATINI

stuffed with ricotta & mozzarella,  
topped with tomato sauce and mozzarella

### CHICKEN MARSALA

shiitake mushroom, rendered with rich  
marsala wine and demi glaze

### SHRIMP STELLA

garlic white wine sauce, roasted peppers  
and mozzarella served on a bed of spinach

### VEAL MARSALA

shiitake mushroom, rendered with rich  
marsala wine and demi glaze

### CHATEAUBRIAND

(SUBJECT TO MARKET PRICE UPCHARGE)  
whole filet mignon grilled and roasted with fine  
herbs, served sliced with béarnaise sauce

### FRESH FISH OF THE DAY

**INCLUDES COFFEE, TEA, AND CAKE FOR THE OCCASION**

- KIDS MENU AVAILABLE -

plus 8.625% NYS sales tax, 18% gratuity ~ 4% administrative fee  
the administrative fee is for administration of the banquet, special function, or package. it is not a gratuity or a tip  
and will not be distributed as gratuities or tips to the employees who provided any service to the guests