Cold Hors D'Oeuvres

Per piece – Market Price

Oysters on the Half Shell
Littleneck Clams on the Half Shell
Jumbo Gulf Shrimp Cocktail
Lobster Cocktail

Garde Manger Displays

Per person

Vegetable Crudite with Dipping Sauce	$10.00
Assorted Imported Cheese Display with Fresh Fruit	$10.00
Mozzarella Caprese	
Vine Ripe Tomato, Buffalo Mozzarella, basil & Extra Virgin Oil	$12.00
Cold Antipasto Display	
Assorted cured Italian meats, imported cheese & marinated vegetables	$15.00
Fresh Seasonal Fruit Display	$10.00

Displayed Hot Hors D'Oeuvres

Per person

Assorted Chicken Wings	$9.00
Assorted Grill Pizzas	$9.00
Portabella Strudel	
Layered pastry with spinach, grilled mushrooms and smoked cheese	$9.00
Camille's famous Point Judith Calamari Display	$15.00

Hot Hors D'Oeuvres

Per piece

Baked Brie in Phyllo with Raspberry	$4.00
Mini Beef Wellington	$6.00
Spanikopita	$3.50
Short Rib wrapped in smoked bacon	$5.50
Wild Mushroom Bruschetta	$4.00
Classic Crostini with Tomato & Mozzarella	$4.00
Arancini with four cheese blend	$3.50
Clams Casino	$3.50
Maryland Crab Cakes with Spicy Aioli	$4.50
Sea Scallops wrapped in Apple Wood Smoked Bacon	MKT
Assorted Mini Quiches	$3.00
Baked Stuffed Mushrooms	$4.50
Steak and Cheese Spring Roll	$5.00
Chicken Teriyaki Pot Sticker	$3.00
Caprese Skewers	$3.50
Santiago Shrimp in Sambuca Butter Sauce	$8.00
Chicken and Waffle Skewer	$5.50

Carving Stations
(Only available for larger private events)

Roasted Statler Turkey Breast with Cranberry Aioli
Maple Brined Loin of Pork with Whole Grain Mustard
Baked "Buddaball" Ham with Pineapple Glaze

Choice of 1 for $24.00 per person
Choice of 2 for $40.00 per person
Choice of 3 for $60.00 per person

Roast Tenderloin of Beef with Horseradish Cream
Additional $40.00 per person to above

Roast Prime Rib of Beef with Roast Garlic Au Jus
$45.00 per person

PRIVATE DINING MENU

$75 Per Person

APPETIZERS

CLASSICAL PAN FRIED CALAMARI
Tossed with Banana Peppers, champagne garlic butter & fresh mint

PORTOBELLO STRUDEL
Braised spinach layered with smoked cheese & mushrooms and
baked in pastry dough, accompanied with fresh pepper & spring onion vinaigrette

SALAD

CLASSICO
Bibb lettuce, baby greens, grape tomatoes & sweet onion drizzled with champagne vinaigrette

ENTREES

SLICED FILET OF BEEF
With wild mushrooms demi-glace, parmigiana whipped potatoes & vegetable garni

HERB ENCRUSTED SALMON
Mixture of fresh herbs and spices, aged balsamic glaze,
Whipped potato and vegetable

CHICKEN SAN MARINO
Roasted peppers, mushrooms, artichoke hearts in white wine sauce
with parmigiana whipped potatoes & vegetable garni

DESSERT

VANILLA GELATO
with strawberry balsamic compote

PRIVATE DINING MENU

$90 Per Person

APPETIZERS

CLASSICAL PAN FRIED CALAMARI
Tossed with Banana Peppers, champagne garlic butter & fresh mint

MASCARPONE BRUSCHETTA

SALAD

CLASSICO
Bibb lettuce, baby greens, grape tomatoes & sweet onion drizzled with champagne vinaigrette

ENTREES

NY SIRLOIN
With parmigiana whipped potatoes & vegetable garni

VEAL OR CHICKEN PARMIGIANA
Served with side of penne pasta with House Gravy

SHRIMP FRA DIAVOLO
Jumbo Gulf Shrimp sautéed in spicy pomodoro sauce over nest of linguine

CHICKEN MARSALA
Sauteed with mushrooms in a Marsala wine sauce served
with parmigiana whipped potatoes & vegetable garni

DESSERT

TIRAMISU
Lady fingers with mascarpone cheese, finished with chocolate covered espresso beans

PRIVATE DINING MENU

$110 Per Person

APPETIZERS

CLASSICAL PAN FRIED CALAMARI
Tossed with Banana Peppers, champagne garlic butter & fresh mint

COLD ANTIPASTO DISPLAY
Imported cured Italian Meats, imported cheese and marinated vegetables
dressed in extra virgin oil and aged balsamic vinegar

SALAD

ARUGULA SALAD
Arugula, tomato, red onion, goat cheese, walnuts, strawberry fig vinaigrette

ENTREES

FILET MIGNON
Finished with sauce au poivre, served with parmigiana whipped potatoes & vegetable garni

VEAL PARMIGIANA
Served with penne pasta with House Gravy

SHRIMP SCAMPI
Jumbo Gulf Shrimp sautéed in white wine garlic sauce over nest of linguini

SEAFOOD CASSEROLE
A half lobster, large shrimp, sea scallop, and jumbo lump crab baked in sherry garlic butter sauce,
finished with light crumbs, served with parmigiana whipped potatoes and vegetable garni

CHICKEN SAN MARINO
Roasted peppers, mushrooms, and artichoke hearts in white wine sauce
with parmigiana whipped potatoes and vegetable garni

DESSERT

TIRAMISU
Lady fingers with mascarpone cheese, finished with chocolate covered espresso beans
FALLEN CAKE

Chocolate Cake with warm soft center served with homemade gelato

DINNER ACCOMPANIMENTS

ADDITIONAL COURSE

SOUP

Italian Wedding Soup
Pasta e Fagioli
Escarole & Bean

$7.00 per person additional

PASTA

Penne Alla Vodka
Penne and House Gravy
Penne Pomodoro

$6.00 per person additional

INTERMEZZO

Raspberry, Lemon or Mango Sorbet

$5.00 per person additional

DESSERT

Vanilla or chocolate gelato

$6.00 per person

Pasta Station with Chef
(Only available for large private events)

$24.00 per person

Assorted protein and vegetable selections with three basic Italian sauces
Including Pomodoro, Pink Vodka and Alfredo.

Confectionery Display Table

$18 per person

Cookies & Biscotti
Sfogliatelle
Cannoli
Petit Fours
Assorted Miniature Tarts
Mini Cheesecakes

<u>Specialty Desserts</u>

Seasonal mixed berries
Chocolate covered strawberries
Individual Chocolate Mousse

Strawberries for Champagne Service $2.50 per person