

Family Style Dinner

\$34.00 / PERSON, \$17.00 / 4-11 YEARS Sales Tax and Service Charge Additional



Soup

MINISTRONE – Traditional Italian with fresh vegetables, tomato, and beans

ITALIAN WEDDING – Tiny meatballs, ditalini pasta, small diced vegetables, chicken broth

CHICKEN PASTINA – Pellet pasta, small diced vegetables, seasoned broth

STRACCIATELLA – Egg drop soup with fresh spinach and parmesan

Salad (Choose one)

CLASSIC CAESAR – Romaine lettuce, garlic croutons, parmesan, Caesar salad dressing

GARDEN – Mesclun salad greens and romaine lettuce, cucumber, tomato, black olive, carrots, choice of two dressings

COLLETTI'S HOUSE – Iceberg and romaine lettuce, cucumber, tomato, calamata olive, tossed with Italian vinaigrette

RASPBERRY FIELDS – Spring mix greens, candied walnuts, mandarin oranges, bleu cheese crumbles, raspberry vinaigrette

Entrees (Choose two)

- **ITALIAN ROASTED CHICKEN** (bone-in)
- **ITALIAN SAUSAGE** (sweet peppers and onions)
- **CHICKEN BREAST VESUVIO**
- **CHICKEN BREAST LEMONE**
- **LEMON PEPPERCORN PORK TENDERLOIN**
- **PARMESAN CRUSTED CHICKEN BREAST**
- **ROAST SIRLOIN OF BEEF**

Sides (Choose one)

- **ITALIAN ROASTED POTATO WEDGES**
- **RED SKIN MASHED POTATOES**
- **PARSLEY BUTTERED BABY REDS**
- **RIGATONI PASTA** with your choice of sauce

Vegetables (Choose one)

- **STEAMED BROCCOLI CROWNS AND CARROTS**
- **TUSCAN GREEN BEANS** – Tomato and caramelized onions
- **HONEY GLAZED CARROTS**
- **GRILLED MEDLEY** – Zucchini, yellow squash, red pepper, mushroom and onion

Dessert

- **ITALIAN ICE**
- **SPUMONI**
- **FRENCH VANILLA ICE CREAM**
- **MINIATURE CANNOLIS** at each table / \$12 per table

Other Package Inclusions

- **FRESH BAKED DINNER ROLLS**
- **COFFEE, TEA, AND SODA**

Casual Buffet

\$26.95 / PERSON Sales Tax and Service Charge Additional



Appetizers

Optional Add 3.00 per guest / Select Two

COCKTAIL MEATBALLS BBQ or Tomato Basil

FLORENTINE FLATBREAD Spinach, artichoke, asiago

ROASTED RED PEPPER AND SAUSAGE FLATBREAD
Sun dried tomato pesto spread

BLACK & BLEU FLATBREAD

Carmelized onions, portobello mushrooms,
crumbled bleu cheese

ANTIPASTI FRITTE

Deep fried zucchini, portobello fries, toasted ravioli,
beer battered onion rings, served with a variety of
dipping sauces

BRUSCHETTA CAPRESE

CHEESE PIZZA BITES

Salad Station (Choose one)

GARDEN SALAD BAR – Mesculyn salad bowl
accompanied by grape tomatoes, cucumbers, black
olives, bacon, red onion, carrots, crumbled bleu and
garlic croutons. Choice of two salad dressings

CHOPPED SALAD – Romaine and iceberg lettuce bowl
accompanied by ditalini pasta, bacon bits, red cabbage,
chives, tomatoes, diced chicken, crumbled bleu cheese
and lemon vinaigrette salad dressing

CLASSIC CAESAR SALAD – Crisp romaine lettuce,
garlic croutons, shredded parmesan, cracked black
pepper, Caesar dressing

Entrees (choose two)

ITALIAN BEEF – Slow roasted in its own juices, choice
beef sliced paper thin and seasoned with our age old
secret recipe, served with giardiniera, sweet peppers,
and French rolls

ITALIAN SAUSAGE – Grilled and served with roasted
sweet peppers and onions, giardiniera, and French rolls

ITALIAN ROASTED CHICKEN – Market fresh chicken
basted with garlic butter and Italian herbs, roasted to
perfection in our rotisserie oven

Pasta (choose one)

PENNE A LA SPINACH AND RICOTTA – Prepared
with fresh garlic finished in a light seasoned broth

RIGATONI A LA VODKA - Smooth and silky, prepared
with mascarpone cheese

RIGATONI BOLOGNESE – crumbled meatballs and sau-
sage in a robust tomato ragu

GNOCCHI A LA BROCCOLINI – Imported potato filled
pasta dumplings with fresh garlic, broccoli and extra
virgin olive oil

RIGATONI POMODORO – Roma tomatoes, garlic
and fresh basil

Dessert (choose one)

FRENCH VANILLA ICE CREAM - to be served with cake

ITALIAN COOKIE PLATTER

FRESH FRUIT PLATTER

MINIATURE CANNOLIS AND TIRAMISU BITES
(add \$3 per person)

Other Package Inclusions

3 Hour Party
Soft Drinks, Coffee and Tea

Bar Service



Top Shelf Spirits Bar Package

2 hours \$21 / 3 hours \$26 / 4 hours \$30

(Includes all selections in the Premium Package plus all of the following)

- Belvedere
- Grey Goose
- Ketel One
- Tanqueray
- Bombay Sapphire
- Dewars White Label
- Johnny Walker Black
- Jack Daniels
- Makers Mark
- Mount Gay Rum
- Patron Silver Tequila
- Amaretto di Saronno
- Baileys
- Frangelico
- Rum Chata
- Global Red and White Wines
- Miller Brewing Selection of Beers
- Corona
- Heineken
- Amstel Light

Premium Spirits Bar Package

2 hours \$17 / 3 hours \$21 / 4 hours \$25

- Titos Vodka
- Bacardi
- Jose Cuervo Tequila
- Red and White California Wines
- Bombay Gin
- Clan McGregor Scotch
- Ammaretto Liquer
- Miller Brewing Selection of Beers
- Seagrams 7 Crown
- Christian Brothers Brandy
- Kahlua Coffee Liqueur

House Spirits Bar Package

2 hours \$12 / 3 hours \$17 / 4 hours \$21

- Colletti's house selection of Vodka, Gin, Whiskey, Rum, Scotch, Tequila, Ammaretto and Coffee liquor
- Miller Brewing Selection of Beers
- California Red and White Wines

Wine and Beer Package

2 hours \$10 / 3 hours \$15 / 4 hours \$19

- Miller Lite
- MGD
- Budweiser
- Bud Light
- Old Style
- Corona
- Heineken
- Amstel Light
- O'Doulls
- Global Red and White Wines

Diners Choice Luncheon Menu

\$28 / PERSON Sales Tax and Service Charge Additional

Select two entrées of which will be presented to each of your guests when seated.
Guests choose their own individual entrée, you determine the rest.



Appetizers (Choose two)

COCKTAIL MEATBALLS barbecue or tomato basil

BRUSCHETTA CAPRESE

GRANDMA'S FRESH TOMATO PIZZA PIE our Sicilian style pan pizza with a hand kneaded, twice baked crust baked with Grande mozzarella and a sweet Italian whole peeled tomato sauce

ROASTED RED PEPPER AND SAUSAGE FLATBREAD sun dried tomato pesto spread

BLACK & BLEU FLATBREAD caramelized onions, portobello mushrooms, crumbled bleu cheese

FLORENTINE FLATBREAD artichoke and spinach spread, asiago cheese

Soup or Salad

MINISTRONE – Traditional Italian with fresh vegetables, tomato, and beans

ITALIAN WEDDING – Tiny meatballs, tubettini pasta, small diced vegetables, chicken broth

CHICKEN PASTINA – Pellet pasta, small diced vegetables, seasoned broth

STRACCIATELLA – Egg drop soup with fresh spinach and parmesan

CLASSIC CAESAR – Romaine lettuce, garlic croutons, parmesan, Caesar salad dressing

GARDEN – Mesculyn salad greens and romaine lettuce, cucumber, tomato, black olive, carrots, choice of two dressings

COLLETTI'S HOUSE – Iceberg and romaine lettuce, cucumber, tomato, calamata olive, tossed with Italian vinaigrette

RASPBERRY FIELDS – Spring mix greens, mandarin oranges, candied walnuts, bleu cheese crumbles, grape tomato, raspberry vinaigrette

Other Package Inclusions

FRESH BAKED DINNER ROLLS

FRESH BREWED COFFEE, & TEA, SODA

Entrees (choose two)

CHICKEN ANGELINA - Parmesan crusted chicken breast in a light seasoned broth crowned with asparagus spears

CHICKEN BREAST LEMONE - Fresh lemon, butter, and herbs

HERB ROASTED FRENCHED CHICKEN BREAST – boneless skin on chicken breast and drumette section roasted crisp in our rotisserie oven in its own seasoned juices Italian herbs

LONDON BROIL – marinated flame grilled top blade steak served medium rare

RIGATONI A LA SPINACH AND RICOTTA – Fresh garlic, EVOO, seasoned broth

PETITE FILET MIGNON – Veal demi glace / add \$4 per guest

Sides

ITALIAN ROASTED POTATO WEDGES

RED SKIN MASHED POTATOES

PARSLEY BUTTERED BABY REDS

DRY ROASTED WILD RICE

Vegetables

STEAMED BROCCOLI CROWNS AND CARROTS

TUSCAN GREEN BEANS – Tomato and caramelized onions

HONEY GLAZED CARROTS

GRILLED MEDLEY – Zucchini, yellow squash, red pepper, mushroom and onion

Dessert

ITALIAN ICE

SPUMONI ICE CREAM

FRENCH VANILLA ICE CREAM

MINIATURE CANNOLIS at each table (12.00 per table)

Diners Choice Dinner Menu



SELECT THREE ENTREES OF WHICH WILL BE PRESENTED TO YOUR GUESTS WHEN SEATED.
GUESTS CHOOSE THEIR INDIVIDUAL DINNER ENTRÉE, YOU DETERMINE THE REST

Soups (choose one)

- **Minestrone** – traditional Italian with fresh vegetables, tomato, and beans
- **Italian Wedding** – tiny meatballs, ditalini pasta, small diced vegetables, chicken broth
- **Chicken Pastina** – pellet pasta, small diced vegetables, seasoned broth
- **Stracciatella** – eggdrop soup with fresh spinach and parmesan

Salads (choose one)

- **Classic Caesar** – romaine lettuce, garlic croutons, shredded parmesan
- **Garden** – mesculyn salad greens and romaine lettuce, cucumber, tomato, black olive, carrots, choice of two dressings
- **Colletti's House** – iceberg and romaine lettuce, cucumber, tomato, calamata olives, tossed with Italian vinaigrette

Sides (choose one)

- **Italian Roasted Potato Wedges**
- **Red Skin Mashed Potatoes**
- **Parsley Buttered Baby Reds**
- **Dry Roasted Wild Rice**

Vegetables (choose one)

- **Steamed Broccoli Crowns and Carrots**
- **Tuscan Green Beans** – stewed tomatoes and onions
- **Honey Glazed Carrots**
- **Grilled Medley** – Zucchini, yellow squash, red pepper, mushroom and onion

Entrees (select up to three)

- **Colletti's Special Sirloin** / 10 oz. – USDA prime grade sirloin, broiled and topped with crispy onion strings / \$40
- **Brother's Filet Mignon** / 8 oz.– the most tender cut of Midwestern corn fed beef / \$48
- **New York Strip Steak** / 12 oz. – certified angus high end choice cut broiled to it's fullest flavor / \$46
- **Veal Parmigiana** / Italian breaded veal cutlet baked with tomato sauce, mozzarella and parmesan / \$40
- **Atlantic Salmon** / mild, moist, buttery texture, grilled with our soy ginger glaze / \$40
- **Long Fin Tilapia** / clean and sweet tasting, white and flaky grilled with lemon butter / \$38
- **French Fried Shrimp** / dredged in egg batter and fried golden / \$38
- **Chicken Angelina** / parmesan crusted chicken cutlet with a lemon seasoned broth baked with asparagus spears / \$36
- **Chicken Vesuvio** / sautéed chicken breasts prepared with evoo, fresh garlic, and white wine / \$36
- **Chicken Parmigiana** / parmesan crusted chicken cutlet baked with marinara sauce and mozzarella / \$36
- **Chicken Lemone** / sautéed chicken cutlets with butter, fresh lemon and herbs / \$36
- **Nonna's Lasagna** / layers of crumbled Italian sausage and meatballs, ricotta, mozzarella, provolone, and parmesan / \$34
- **Rigatoni a la Vodka** / mascarpone cheese, parmigiano reggiano / \$34
- **Rigatoni, Spinach, & Ricotta** / evoo, fresh garlic, baby spinach / \$34

Dessert

- **Italian Ice**
- **French Vanilla ice Cream**
- **Pistacchio or Chocolate Gelato** (add 2.00 per guest)
- **Miniature Cannolis** at each table (12.00 per table)

Other Package Inclusions

- Fresh Baked Dinner Rolls
- Fresh Brewed Coffee, & Tea, Soda
- Sales Tax and Service Charge Additional

Appetizer Selections



COCKTAIL MEATBALLS

A miniature version of our famous homemade meatballs with your choice of BBQ or Tomato Basil sauce
Small Tray Serves 22-25 / \$40 / Large Tray Serves 40-45 / \$75

BUFFALO OR GARLIC PARMESAN WINGS

Large size chicken wings seasoned and grilled with your choice of preparations
Small Tray Serves 22-25 / \$50 / Large Tray Serves 40-45 / \$85

BRUSCHETTA CAPRESE

A marinade of plum tomatoes, garlic and basil on Italian crostini capped with fresh mozzarella
Small Tray Serves 22-25 / \$50 / Large Tray Serves 40-45 / \$85

TOASTED RAVIOLI

Mezzaluna (half moon) shaped cheese ravioli breaded and fried crisp, tomato basil dip
Small Tray Serves 22-25 / \$50 / Large Tray Serves 40-45 / \$85

CALAMARI FRITTE

Baby squid fried crisp, served with horseradish cocktail sauce
Small Tray Serves 22-25 / \$75 / Large Tray Serves 40-45 / \$125

COLLETTI BRO'S BAKED CLAMS

Half shelled top neck clams baked with our own Italian breading mixture
and sherry wine, horseradish cocktail sauce
Small Tray (30 Clams) / \$50 / Large Tray (50 Clams) / \$80

GRANDMA'S FRESH TOMATO PIZZA PIE

Our Sicilian style pan pizza with a hand kneaded, twice baked crust baked with
Grande mozzarella and a sweet Italian whole peeled tomato sauce
12x16 Pie Serves 12-15 / \$28

COLD SHRIMP ON ICE

Peeled and deveined large gulf shrimps presented over shaved ice with horseradish cocktail sauce
Small Tray (50 Shrimp) / \$90 Large Tray (90 Shrimp) / \$150

SPINACH & ARTICHOKE DIP

A blend of artichoke hearts, baby spinach, roasted garlic and mascarpone cheese served
cold with Mediterranean pita chips
Small Tray Serves 22-25 / \$50 / Large Tray Serves 40-45 / \$85

CHEESE AND SAUSAGE TRAY

Genoa and cotto salami, Pepperoni, Sopressata, pepper cheese, provonella, and sharp cheddar
Small Tray Serves 22-25 / \$50 / Large Tray Serves 40-45 / \$85

VEGETABLE TRAY

Fresh cut vegetables served with our buttermilk ranch dip
Small Tray Serves 22-25 / \$40 / Large Tray Serves 40-45 / \$75



Pizza Buffet 1

\$19.00 / PER GUEST 2 1/2 hour party / Sales Tax and Service Charge Additional

BUFFET INCLUDES:

- Garden Salad Bar, Classic Caesar, or Chopped Salad
- Unlimited Thin Crust Pizza of Your Choice • Soft Drinks, Coffee and Tea

Add Wine and Beer Package \$12 per guest • Add House Spirits Package \$14 per guest
Add Premium Spirits Package \$18 per guest • Add Top Shelf Spirits Package \$23 per guest

Pizza Buffet 2

\$22.00 / PER GUEST 2 1/2 hour party / Sales Tax and Service Charge Additional

BUFFET INCLUDES:

Garden Salad Bar, Classic Caesar, or Chopped Salad
• Unlimited Thin Crust Pizza of Your Choice

Pasta (choose one)

- Penne a la Spinach and Ricotta – Prepared with fresh garlic in a light seasoned broth
 - Rigatoni a la Vodka - Smooth and silky, prepared with mascarpone cheese
- Gnocchi a la Broccoli – Imported potato filled pasta dumplings with fresh garlic, broccoli and extra virgin olive oil
 - Rigatoni Pomodoro – Roma tomatoes, garlic and fresh basil
 - Soft Drinks Coffee and Tea

Add Wine and Beer Package \$12 per guest • Add House Spirits Package \$14 per guest
Add Premium Spirits Package \$18 per guest • Add Top Shelf Spirits Package \$23 per guest

Brunch

35 guest minimum / 25.00 per guest

(Sales Tax and Service Charge Additional)



Package Includes

- Belgian Waffles – Fresh strawberries, blueberries, whipped cream, maple syrup
 - Scrambled Eggs • Breakfast Potatoes • Smoked Bacon
 - Breakfast Sausage • Fresh Fruit Display
- Assorted Muffins and Danish • Miniature Italian and French Pastries
- Fresh Brewed Coffee and Tea • Orange Juice, Grapefruit and Cranberry • Soft Drinks

Extras

- Carved Honey Glazed Ham / 6 per guest
- Carved Roast Turkey Breast – cranberry sauce / 6 per guest
 - Sliced Sirloin of Beef – veal demi glace / 6 per guest
- Prime Rib of Beef – creamed horseradish and au jus / 8 per guest

Pasta

- Penne a la Spinach and Ricotta – Sautéed with fresh garlic and red pepper flakes in a light seasoned broth/4 per guest
- Rigatoni a la Vodka - Smooth and silky, prepared with mascarpone cheese / 4 per guest
- Orechiette, Sausage & Arugula – Roasted red pepper pesto, spicy Italian sausage / 4 per guest
 - Gnocchi a la Broccolini – Imported potato filled pasta dumplings with fresh garlic, broccoli and extra virgin olive oil / 4 per guest
 - Rigatoni Pomodoro – Roma tomatoes, garlic and fresh basil / 4 per guest

Brunch Beverages

- Champagne Cocktails – Peach Bellini, Mimosa, Pointsetta / 6
 - Fresh Fruit Sangria / 6 • Bloody Mary / 6

Reception Package



PACKAGE INCLUDES: 5 Hours Open Bar, Wine Service with Dinner, Custom Designed Cake, 6 Hour Banquet Room Use, Professional Event Coordination, Round Tables of 8-10, Table Linens, Table Centerpieces, Place Card Table

Salads (Choose one)

CLASSIC CAESAR – Romaine lettuce, garlic croutons, parmesan, caesar dressing

GARDEN – Mesculyn salad greens, cucumber, tomato, black olive, carrots, choice of 2 dressings

COLLETTI'S HOUSE – Iceberg and romaine lettuce, cucumber, tomato, calamata olive, tossed with Italian vinaigrette

RASPBERRY FIELDS – Spring Mix Greens, candied walnuts, mandarin oranges, bleu cheese crumbles, raspberry vinaigrette

Entrees (choose two)

CHICKEN BREAST LEMON / 60
Fresh lemon, butter, and herbs

CHICKEN BREAST MARSALA / 60 - Mushrooms and sweet marsala wine

CHICKEN ANGELINA / 65 - Parmesan crusted breast in a light seasoned broth crowned with asparagus spears

HERB ROASTED FRENCHED CHICKEN BREAST / 65
- Boneless skin on chicken breast with drumette, roasted crisp in our rotisserie oven in it's own seasoned juices

LONDON BROIL / 70 - Marinated flame grilled top blade steak served medium rare

GRILLED ATLANTIC SALMON / 70 – Lemon butter

PRIME RIB OF BEEF / 72 – Aged for tenderness and slow roasted with our special rub of sea salt, herbs and spices

FILET MIGNON / 75 – Choice 8 ounce cut, mushroom cap, veal demi glace

ITALIAN STYLE SEA BASS / 75 - capers, sundried tomatoes, olives, fresh garlic

Soups (Choose one)

MINESTONE

ITALIAN WEDDING

CHICKEN PASTINA

STRACCIATELLA

Sides (Choose one)

ITALIAN ROASTED POTATO WEDGES

RED SKIN MASHED POTATOES

PARSLEY BUTTERED BABY REDS

DRY ROASTED WILD RICE

Vegetables (Choose one)

STEAMED BROCCOLI CROWNS AND CARROTS

TUSCAN GREEN BEANS – Tomato and caramelized onions

HONEY GLAZED CARROTS

GRILLED MEDLEY – Zucchini, yellow squash, red pepper, mushroom and onion

Dessert

ITALIAN ICE

SPUMONI

FRENCH VANILLA ICE CREAM

Package Also Includes

FRESH BAKED DINNER ROLLS

COFFEE, & TEA, SODA

Sales Tax and Service Charge Additional

Italian Dinner Buffet

\$32.00 / PERSON Sales Tax and Service Charge Additional
Includes Soft Drinks, Coffee and Tea



Salad Station (choose one)

GARDEN SALAD BAR – Mesclun salad bowl accompanied by grape tomatoes, cucumbers, black olives, bacon, red onion, carrots, crumbled bleu and garlic croutons. Choice of two salad dressings

CHOPPED SALAD – Romaine and iceberg lettuce bowl accompanied by ditalini pasta, bacon bits, red cabbage, chives, tomatoes, diced chicken, crumbled bleu cheese and lemon vinaigrette salad dressing

CLASSIC CAESAR SALAD – Crisp romaine lettuce, garlic croutons, shredded parmesan, cracked black pepper, Caesar dressing

Entrees (choose two)

ITALIAN ROASTED CHICKEN (bone-in)

ITALIAN SAUSAGE (SWEET PEPPERS AND ONIONS)

CHICKEN BREAST VESUVIO

CHICKEN BREAST LEMONE

LEMON PEPPERCORN PORK TENDERLOIN

PARMESAN CRUSTED CHICKEN BREAST

ITALIAN STYLE POT ROAST

Sides (choose one)

ITALIAN ROASTED POTATO WEDGES

RED SKIN MASHED POTATOES

PARSLEY BUTTERED BABY REDS

STEAMED BROCCOLI CROWNS AND CARROTS

TUSCAN GREEN BEANS – Tomato and caramelized onions

GRILLED MEDLEY – Zucchini, yellow squash, red pepper, mushroom and onion

Pasta (choose one)

PENNE A LA SPINACH AND RICOTTA – Sautéed with fresh garlic and red pepper flakes in a light seasoned broth

RIGATONI A LA VODKA – Smooth and silky, prepared with mascarpone cheese

GNOCCHI A LA BROCCOLINI – Imported potato filled pasta dumplings with fresh garlic, broccoli and extra virgin olive oil

RIGATONI POMODORO – Roma tomatoes, garlic and fresh basil

RIGATONI BOLOGNESE – Crumbled Italian meatballs and sausage in a robust tomato ragu

Sweet Station (choose one)

(Includes fresh brewed coffee and each of the following)

FRENCH VANILLA ICE CREAM – to be served with cake

FRESH FRUIT PLATTER

ITALIAN COOKIE PLATTER

MINIATURE CANNOLIS AND TIRAMISU BITES

(add \$3 per person)

Family Style Luncheon

\$23.95 / PERSON Sales Tax and Service Charge Additional



Appetizers

Optional Add 3.00 per guest / Select Two

COCKTAIL MEATBALLS BBQ or Tomato Basil

TOASTED CHEESE RAVIOLI tomato basil dip

BRUSCHETTA CAPRESE

BLACK & BLEU FLATBREAD caramelized onions, portobello mushrooms, crumbled bleu cheese, arugula

ROASTED RED PEPPER & SAUSAGE FLATBREAD

sun dried tomato pesto spread, fire roasted peppers, pepper jack cheese

FLORENTINE FLATBREAD spinach, artichokes, asiago

CHEESE PIZZA BITS

Soup or Salad (Choose one)

MINISTRONE – traditional Italian with fresh vegetables, tomato, and beans

ITALIAN WEDDING – tiny meatballs, ditalini pasta, small diced vegetables, chicken broth

CHICKEN PASTINA – Pellet pasta, small diced vegetables, seasoned broth

STRACCIATELLA – Eggdrop soup with fresh spinach and parmesan

CLASSIC CAESAR – Romaine lettuce, garlic croutons, parmesan, Caesar salad dressing

GARDEN – Mesculyn salad greens and romaine lettuce, cucumber, tomato, black olive, carrots, choice of two dressings

COLLETTI'S HOUSE – Iceberg and romaine lettuce, cucumber, tomato, calamata olive, tossed with Italian vinaigrette

Sides (choose one)

ITALIAN ROASTED POTATO WEDGES

RED SKIN MASHED POTATOES

PARSLEY BUTTERED BABY REDS

Entrees (choose two)

ITALIAN ROASTED CHICKEN (bone-in)

ITALIAN SAUSAGE - sweet peppers and onions

CHICKEN BREAST VESUVIO

CHICKEN BREAST LEMONE

LEMON PEPPERCORN PORK TENDERLOIN

PARMESAN CRUSTED CHICKEN BREAST

ROAST SIRLOIN OF BEEF

Vegetables (choose one)

STEAMED BROCCOLI CROWNS AND CARROTS

TUSCAN GREEN BEANS – Tomato and caramelized onions

HONEY GLAZED CARROTS

GRILLED MEDLEY – Zucchini, yellow squash, red pepper, mushroom and onion

Dessert (choose one)

ITALIAN ICE

SPUMONI ICE CREAM

FRENCH VANILLA ICE CREAM

MINIATURE CANNOLIS AT EACH TABLE
(12.00 per table)

Other Package Inclusions

FRESH BAKED DINNER ROLLS

FRESH BREWED COFFEE, & TEA, SODA

TABLE LINENS

TABLE CENTERPIECES

Family Style Feast

\$37.00 / PERSON, \$18.00 / 4-11 YEARS Sales Tax and Service Charge Additional



Appetizers (choose two)

COCKTAIL MEATBALLS barbecue or tomato basil

BRUSCHETTA CAPRESE

BLACK & BLEU FLATBREAD caramelized onions, portobello mushrooms, crumbled bleu cheese, arugula

ROASTED RED PEPPER & SAUSAGE

FLATBREAD sun dried tomato spread, fire roasted peppers, pepper jack cheese

FLORENTINE FLATBREAD artichoke and spinach spread, asiago cheese

TOASTED CHEESE FILLED RAVIOLI marinara dip

GRANDMA'S FRESH TOMATO PIZZA PIE Our Sicilian style pan pizza with a hand kneaded, twice baked crust baked with Grande mozzarella and a sweet Italian whole peeled tomato sauce

Salad (choose one)

CLASSIC CAESAR – Romaine lettuce, garlic croutons, parmesan, Caesar salad dressing

GARDEN – Mesculyn salad greens and romaine lettuce, cucumber, tomato, black olive, carrots, choice of two dressings

COLLETTI'S HOUSE – Iceberg and romaine lettuce, cucumber, tomato, calamata olive, tossed with Italian vinaigrette

RASPBERRY FIELDS – Spring mix greens, candied walnuts, mandarin oranges, bleu cheese crumbles, raspberry vinaigrette

Entrees (choose two)

ITALIAN ROASTED CHICKEN (bone-in)

ITALIAN SAUSAGE - sweet peppers and onions

CHICKEN BREAST VESUVIO

CHICKEN BREAST LEMONE

LEMON PEPPERCORN ROASTED PORK TENDERLOIN

PARMESAN CRUSTED CHICKEN BREAST

ROAST SIRLOIN OF BEEF

Pasta (choose one)

PENNE A LA SPINACH AND RICOTTA – Sautéed with fresh garlic and red pepper flakes in a light seasoned broth

RIGATONI A LA VODKA - Smooth and silky, prepared with mascarpone cheese

RIGATONI BOLOGNESE – crumbled Italian meatballs and sausage in a robust tomato ragu

GNOCCHI A LA BROCCOLINI – Imported potato filled pasta dumplings with fresh garlic, broccoli and extra virgin olive oil

RIGATONI POMODORO – Roma tomatoes, garlic and fresh basil

Sides (choose two)

ITALIAN ROASTED POTATO WEDGES

RED SKIN MASHED POTATOES

PARSLEY BUTTERED BABY REDS

STEAMED BROCCOLI CROWNS AND CARROTS

TUSCAN GREEN BEANS – Tomato and caramelized onions

HONEY GLAZED CARROTS

GRILLED MEDLEY – Zucchini, yellow squash, red pepper, mushroom and onion

Dessert (choose one)

ITALIAN ICE

SPUMONI

FRENCH VANILLA ICE CREAM

MINIATURE CANNOLIS ON EACH TABLE / 12

Other Package Inclusions

FRESH BAKED DINNER ROLLS

COFFEE, & TEA, SODA

Buon Appetito Italian Lunch Buffet



Package Includes Soft Drinks, Coffee and Tea • Sales Tax and Service Charge Additional
Select one Entrée \$22 per person • Select Two Entrees \$25 per person

Soup (choose one)

- MINISTRONE** – Traditional Italian with fresh vegetables, tomato, and beans
- ITALIAN WEDDING** – Tiny meatballs, ditalini pasta, small diced vegetables, chicken broth
- STRACCIATELLA** – Egg drop soup with fresh spinach and parmesan
- CHICKEN PASTINA** – Pellet pasta, small diced vegetables, chicken broth

Salad (choose one)

- CLASSIC CAESAR** – Romaine lettuce, garlic croutons, parmesan, Caesar salad dressing
- ITALIAN CHOPPED SALAD** – Crisp iceberg and romaine, tomato, pepperoncini and red peppers, provolone, chives, chickpeas, and pasta with lemon vinaigrette
- GARDEN SALAD BAR** – nutrient mesculyn greens mixed with crisp romaine flanked by black olives, tomatoes, cucumbers, shredded carrots, bleu cheese crumbles, red onion, and garlic croutons. Ranch and House Italian Dressings

Included Sides

HERB ROASTED RED POTATOES
GRILLED VEGETABLES

Entrees

BREAST OF CHICKEN MARSALA
BREAST OF CHICKEN LEMONE
BREAST OF CHICKEN VESUVIO
ITALIAN STYLE POT ROAST
RIGATONI, SPINACH & RICOTTA
GRILLED ITALIAN SAUSAGE WITH ROASTED PEPPERS AND ONIONS

Included Sides

TIRAMISU BITES & MINIATURE CANNOLI'S