

Plated DINNER

Available Monday-Friday after 2pm, and Weekends.

INCLUDES:

Bread Service, House or Caesar Salad, Pistachio Ice Cream, Water, Coffee, Iced Tea.

CHICKEN \$36 per Guest

Chicken Ferri

Seasoned Breadcrumbs, Grilled, White Wine, Lemon, Butter, Garlic

Chicken Michael

Sautéed, Marsala Wine, Fried Prosciutto, Mushrooms, Provolone Cheese

Chicken Modiga

Seasoned Breadcrumbs, Grilled, White Wine, Cheese, Mushrooms

Chicken Parmesan

Seasoned Breadcrumbs, Grilled, Marinara Sauce and Cheese

Chicken Spiedini

Seasoned Breadcrumbs, Grilled, Tomato, Cheese

VEAL \$46 per Guest

Veal Marsala

Lightly Floured, Sautéed, Red Peppers, Mushrooms, Marsala Wine

Veal Milanese

Lightly Breaded, Sautéed, Lemon

Veal Parmesan

Lightly Breaded, Marinara Sauce, Cheese

Veal Piccata

Lightly Floured, Sautéed, White Wine, Lemon, Butter, Capers

Veal Saltimbocca

Lightly Floured, Sautéed, Prosciutto, Mushrooms, Provolone Cheese, White Wine Sage Sauce

FISH \$36 per Guest

Sole Ferri

Seasoned Breadcrumbs, Broiled, Lemon, Butter

Sole Modiga

Breaded, Fried, Melted Cheese, White Wine, Mushrooms

Salmon Carciofi +6

Faroe Island Salmon, Grilled, Artichoke Heart, Kalamata and Green Olive Tapenade

Shrimp Ripeini +6

Charbroiled, Stuffed with Crab Meat

Shrimp Scampi +6

Lightly Breaded, Charbroiled, Butter, Garlic, Lemon

Sole Ragni +6

Broiled, Crab Meat, Lemon, Butter, Cheese

STEAKS & CHOPS \$63 per Guest

Filet

8 oz., Charbroiled, Steak Butter

New York Strip

8 oz., Charbroiled, Steak Butter

Pork Chop \$50 per Guest

18 oz., Charbroiled, Lemon, Honey, Soy Sauce

Steak Modiga

8 oz. Tenderloin, Breaded, Charbroiled, White Wine, Mushrooms

Stuffed Tenderloin

8 oz. Tenderloin, Crab Meat, Mushrooms, Marsala Wine Sauce

CUSTOM CREATION

Having trouble deciding on just one? Put the best of both worlds on one plate.

Our custom plated option allows you to design your own plate. Some of our favorite combinations are Filet with Shrimp Scampi (\$75 per Guest) and Filet with Chicken Michael (\$69 per Guest).

Add any Chicken +6 per Guest

Add Grilled Shrimp (3) +12 per Guest

Add Shrimp Scampi (3) +12 per Guest

CHEF'S CREATION \$MKT

Looking for something beyond our menu offerings? Our chef would be delighted to craft a custom dish tailored specifically to your event. Special ingredients can be thoughtfully sourced to create a truly personalized dining experience. We look forward to collaborating with you to design a meal that is uniquely yours.

Continued on reverse

APPETIZER ADD-ON +5 per Guest per Appetizer

Appetizers Served Buffet-Style. Passed Appetizers Available Upon Request.

Arancini

*Stuffed Beef and Peas, Breaded,
Famous Pink Sauce*

Bruschetta

Tomato, Parmesan

Meatballs

Homemade, Beef, Ricotta, Tomato Sauce

Stuffed Mushrooms

*Stuffed with Crab Meat Mixture, Lemon
Butter Sauce*

Toasted Cannelloni

Beef, Marinara Sauce

Toasted Ravioli

Beef, Marinara Sauce

Zucchini Sticks

Breaded, Fried, Marinara Sauce

Antipasto +2

*Assorted Cured Meats and Cheese,
Roasted Red Peppers, Olives, Toast Points,
Artichoke Hearts*

Artichoke Hearts +2

Lightly Breaded, Fried, Garlic Butter Sauce

Charcuterie Board +2

*Assortment of Cheese and Cured Meats,
Toast Points, Seasonal Fruit*

Fried Calamari +2

*Lightly Breaded, Fried Spinach, Bistro and
Marinara Sauce*

Mini Crab Cakes +2

Crab Cake, Bistro Sauce, Fried Spinach

Mini Steak Crostini +2

Steak, Aioli, Parmesan

Shrimp Cocktail +4 per Piece

Steamed and Chilled, Cocktail Sauce

Shrimp Scampi +4 per Piece

*Lightly Breaded, Charbroiled, Butter,
Garlic, Lemon*

DESSERT ADD-ON per Guest

Dessert Platter +8

Chef Selection of Bartolino's Favorites

Mini Cannoli +5

Ricotta, Chocolate Chips

Tiramisu +5

Ladyfingers, Espresso, Mascarpone

GRATUITY

A 23% gratuity will be added to all private events.

DIETARY ACCOMMODATIONS

We are pleased to accommodate dietary restrictions and special requests. Kindly advise us at the time of booking so we may prepare accordingly.

BEVERAGE SERVICE

Alcoholic beverages and soda will be charged based on consumption.

CUSTOM REQUESTS

If there is something you do not see on our menu, we welcome the opportunity to discuss custom options tailored to your event.

PRICING

All pricing is subject to change due to market fluctuations and rising food costs.

DECOR GUIDELINES

We welcome personalized touches to make your event special and memorable. To ensure the beauty and preservation of our event spaces, we kindly ask that decor adhere to the following:

- *Balloons and floral arrangements are warmly welcomed.*
- *Freestanding decor is encouraged; we ask that walls, ceilings, and tables remain free of adhesives, tape, pins, or tacks.*
- *Table decor should be contained and structured, rather than scattered (no confetti, glitter, or loose decorative cutouts).*
- *For ambiance and safety, we invite the use of battery-operated candles. Please refrain from lit and fuel operated candles.*

BOOKING & RESERVATION POLICY

To secure your event date, a valid credit card must be provided and kept on file at the time of booking. We do not require a deposit or contract.

Cancellations must be submitted in writing no later than three (3) weeks prior to the scheduled event date.

We appreciate your understanding, as these policies allow us to properly prepare and reserve our staff, space, and resources exclusively for your event.

