

Broadway Bistro Party Menus

Menu #1 (Sit down or open buffet)

Appetizer

Bistro Salad, baby greens, cherry tomatoes, gorgonzola cheese, roasted beets, sweet red onions and honey mustard vinaigrette

Entrée

(Choice of three)

Lemon Chicken

Chicken parmesan

Pecan crusted chicken breast

Veal Marsala

Veal Picatta

Veal Francese

Meatloaf Toscana

Roasted Salmon Toscana

Horseradish crusted Flounder

Filet of sole francese

Rigatoni Meat Ragout

Penne alla Toscana

Linguini with grilled chicken, sweet Italian sausage, peas mushrooms and tomato fresh ricotta

Entrée Served with Whipped Potatoes and Vegetables of the Day

Dessert

(Choice of two)

All dessert are home made

Profitrol

Chocolate cake

Cheese cake

Rice pudding

Beggar's purse

Ice cream or sorbet

**Minimum of 20 people
\$25.00 per person, tax and gratuity additional**

Menu #2

Appetizer

(Choice of one)

Penne all vodka
Penne pomodoro
Rigatoni Meat Ragout
Bistro salad
Caesar Salad

Entrée

(Choice of two)

Stuffed filet of Flounder
With lumped crabmeat and grilled vegetables

Shrimp scampi
With lemon white wine and roasted garlic over linguini

Grilled flat iron steak with brandy demi-glace sauce

Lemon Chicken
Lemon White Wine Sauce

Chicken Marsala

Veal Picatta

Dessert (Choice of two)

Profitrol
Chocolate cake
Cheese cake
Banana cake
Rice pudding
Beggar's purse
Ice cream or sorbet

Minimum of 20 people
Unlimited coffee, tea and soda
\$28 Per Person, \$38 add wine, beer for two hours
Tax and Gratuity Additional

Menu #3

Family style package

Antipasto

Artichoke hearts, roasted peppers, Roma tomatoes, fresh mozzarella, calamite olives, Prosciutto and fresh basil extra virgin olive oil

Fried Calamari

Cajun spiced calamari with citrus Tatar sauce.

Penne all vodka

Caesar and mixed baby greens salad

Entrée

(Choice of three)

Shrimp and scallops scampi

With lemon white wine garlic and olive oil

Lemon and fresh herb crusted Filet of Flounder with dill orange sauce

Roasted chicken scarpiallo

Roasted chicken caccatori

Pecan crusted chicken breast

With roasted shallots port wine demi glance

New York shell steak

With Portobello mushrooms and bourbon sauce

Braised lamb shank with red wine and natural au jus

Dessert (choice of two)

Mixed fresh fruit

Floure less chocolate cake with white chocolate mousse and chocolate sauce

Caramelized apple cheese cake+

Beggar's purse

Mixed ice cream or sorbet

\$35 per person

\$45 per person with unlimited beer, wine, soda, coffee or tea for two hours

Complete open bar: two hours \$65 per person

Tax and gratuity additional

Menu #4

Family Style Cocktail and dinner party
Complete open bar for three hours

Choice of 4

Fried Calamari	Skewered Chicken	Eggplant Rollantini
Vegetable Sushi Roll	Spinach and Goat Cheese	Mini Crab Cakes
Tempura vegetables	Beer Battered Chicken	Salmon Gravlax on potato
Cold Antipasto	Mozzarella Crouton	Duck Wanton

Sit Down Dinner to Follow

Penne a la Vodka Appetizer

Mixed Field Greens with light Balsamic Vinaigrette

Entrée (select two)

French-cut Chicken Breast

With sautéed spinach sweet mashed potatoes and Madeira wine sauce

Grilled New York Shell Steak

Topped with gorgonzola cheese served truffle oil mashed potatoes, grilled asparagus
And brandy red wine reduction.

Grilled shrimp and Seared Sea Scallops

With butter nut squash julienne vegetables, crispy pancetta, shiitake mushroom
And sweet peas

Grilled salmon filet

Served with vegetable basmati rice pilaf, sautéed haricot vert and lime dill sauce

Veal Scallopine

With sweet and sour sauce served with sautéed spinach and sweet mashed potatoes

Dessert

Choice of two

Apple and sun-dried cranberry crisp with coffee ice cream
Chocolate cake with white chocolate mousse and chocolate sauce
Profitorole field with vanilla ice cream and chocolate vanilla sauce
Bananas foster with chocolate ice cream
Bistro style cheese cake
Rice pudding

\$75 per person

Includes full bar, wine, beer, soda coffee or tea

Minimum 50 people to close the restaurant on Friday or Saturday
Tax and Gratuity Additional

Menu #5

**NEED JUST A LITTLE SOMETHING?
WE HAVE A LARGE SELECTION OF ITEMS AVAILABLE BY THE TRAY.**

(Serves 10 people)

Cheese Platter

\$40

Vegetable Platter

\$40

Shrimp Cocktail

\$90

Grilled Portobello Mushroom (served on bed of spinach)

\$45

4 Ds Clam Casinos

\$45

Cajun Spiced Fried Calamari

\$50

PASTA SPECIALITIES (per tray)

Penne alla Vodka

\$40

Penne Bolognese

\$40

Linguini with White or Red Clam Sauce

\$50

Penne Pomodoro

\$40

Other specialty pastas are available upon request. Please speak with our chef or party coordinator.

CHICKEN SPECIALITIES (per tray)

Chicken Parmigiana

\$60

Chicken Marsala

\$65

Chicken Francese

\$65

Chicken Picatta

\$65

Chicken with Peppers and Onions in a Light Brown Sauce

\$65

Pecan-Crusted Chicken Breast with Port Wine Sauce

\$65

VEAL SPECIALITIES (per tray)

Veal Marsala

\$75

Veal Parmigiana

\$75

Veal Picatta

\$75

SEAFOOD SPECIALTIES (per tray)

Shrimp Marinara (served over Linguini)

\$100

Calamari Marinara (served over Linguini)

\$60

Mussels Marinara (served over Linguini)

\$60

Stuffed Filet of Flounder, Crab Meat and Grilled Vegetables

\$80

Horseradish-Crusted Flounder Filet (served with Dill Sauce over Rice Pilaf)

\$100

Roasted salmon (served with Balsamic Reduction over Rice Pilaf)

\$100

OTHER ITALIAN FAVORITES (per tray)

Meatballs Over Linguini

\$60

Sausage and Peppers

\$60

Eggplant Parmigiana

\$60

VEGETABLES & SIDES (per tray)

Mixed Sautéed Vegetables

\$30

Sautéed Broccoli

\$30

Steamed or Grilled Asparagus

\$50

Mashed Potatoes

\$30

Sweet Mashed Potatoes

\$30

Mashed Butternut Squash

\$40