

Served Banquet Luncheon Menu

\$29.95 Per Person

Luncheon entrees are served with a selection of coffee & tea | All entrees are served with chef's choice of vegetables

First Course (Choose One)

Chicken with Pasta | Stracciatella | Spring Greens | Caesar

Second Course (Choose One)

Penne Marinara (or) Penne ala Vodka \$1 Extra

Entrees (Choose Two)

Chicken Marsala (Substitute Veal \$3 Extra)

Medallions of chicken with mushrooms in Marsala Wine

Herb Crusted Tilapia

Fillet of Tilapia served in a lemon/butter sauce

Chicken Picante (Substitute Veal \$3 Extra)

Medallions of chicken sautéed with capers & lemon slices in a butter & white wine sauce

Grilled Salmon

Atlantic Salmon served with a lemon caper (or) Dijon Mustard sauce

Chicken Parmigiana (Substitute Veal \$3 Extra)

Breaded chicken cutlet topped with Mozzarella in a Marinara sauce

Eggplant Rollantine

Breaded eggplant rolled with Ricotta & spinach topped with Mozzarella in a Marinara Sauce

EST. 1993 Deluxe Entree Package \$32.95

Broiled Crab Cake MP

Popi's famous crab cake made with jumbo lump crabmeat, served over lobster cream sauce

Veal Saltimbocca

Medallions of Veal sautéed with Prosciutto, Mozzarella cheese & herbs in a Sherry wine sauce

Baby Lamb Chops

Four Lollipop Lamb chops with Rosemary infused demi-glace

Shrimp Scampi

Four Shrimp served scampi style over rice

Petite Filet (\$3 Extra)

6oz filet topped with a mushroom demi-glace

Desserts (Choose One)

New York Style Cheesecake | Rice Pudding | Cannoli | Vanilla Ice Cream

Soda Package +\$5.00/Person

No alcohol or food products from outside the restaurant are permitted because of health department restrictions | Please add 8%, 20% service charge (\$80 minimum) & 5% Facility Fee to above prices.

UPDATED 9/2021

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