

# Served Banquet Menu

\$38.95 Per Person

Dinner 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 \$5 Extra)

Medallions of chicken sautéed with mushrooms in Marsala Wine

*Baked Stuffed Flounder*

Fillet of Flounder stuffed with lump crabmeat

*Chicken Picante* (Substitute Veal \$5 Extra)

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

*Grilled Salmon*

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

*Chicken Florentine* (Substitute Veal \$5 Extra)

Medallions of chicken sautéed with spinach &  
Mozzarella cheese in a white wine sauce

*Broiled Crab Cakes* MP

Popi's Famous crab cake made with jumbo  
lump crabmeat over lobster cream sauce

*Chicken Bolazano*

Chicken medallion rolled with prosciutto,  
asparagus & Mozzarella in a rosemary demi-glace

*Stuffed Chicken*

Boneless breast stuffed with Ricotta &  
spinach topped with Alfredo sauce

## Chef's Specialties | \$55.95 Per Person

*Veal Chop* | Grilled with mushroom & herbs served in a demi-glace

*Filet Mignon* | Center Cut Filet served with a Bordelaise sauce with mushrooms

*Baby Lamb Chops* | Grilled & Served with a mint sauce

*Baked Stuffed Shrimp* | Jumbo Shrimp stuffed with Lump Crabmeat & baked in a lemon butter sauce

*Veal Oscar* | Medallions of Veal served with Lump Crabmeat & tender Asparagus in a Hollandaise sauce

*Stuffed Pork Loin* | Stuffed with Broccoli Rabe, sharp provolone & roasted peppers

*Surf & Turf* | Filet Mignon grilled with demi-glace & Lobster tail served with drawn butter (\$67.95)

*Beef Tenderloin* | served Au Jus & Horseradish Crème Fraiche

## Desserts (Choice of One)

Tiramisu | New York Style Cheesecake | Tartufo | Ricotta filled Cannoli

*Soda Package* +\$5.00/Person

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