

New Years Eve Extravaganza
December 31, 2005
8 p.m. – 1:30 a.m.

Your evening will include: 5 Hour Premium Open Bar
Midnight Champagne Toast / Party Favors
D.J. Entertainment featuring Satisfaction Guaranteed

Cocktail Hour - (Served white glove Butler Style)

A SELECTION OF OUR HOMEMADE PREMIUM HOR'S D'OEUVRES

Dressed Baby Lamb Chops w/mint jelly / Skewered steak
Firecracker shrimp egg rolls / Mozzarella & roasted peppers
Jumbo Shrimp Cocktail / Sesame Chicken
Stuffed Artichoke Hearts and more.....

Carving Station: Fresh Turkey & Fresh Ham
Pasta Station & Risotto Station

Duet of: Crab Cake w/New Orleans Sauce &
Caffe on the Green Special Salad

2nd Course: Penne Tomato sauce and basil

Entrée's – Choice of one:

Roasted & sliced Prime Filet Mignon with creamy Cognac sauce

Scallopine of veal, artichokes, radicchio, mushrooms,
and roasted peppers

Diamond Ranch juicy plump pork chop served with
Sautéed peppers and onions

Filet of Sea Bass, topped with a seasoned herb crust,
Laced with Lobster sauce (no butter, no cream)

Breast of chicken, sautéed with asparagus, Shiitake
mushrooms and sun-dried tomatoes, in Madeira wine sauce

Hand rolled eggplant, stuffed with Ricotta, Mozzarella,
and Parmigiana cheeses, baked in a light tomato sauce

Dessert: Chocolate Truffle Mousse Cake
Coffee or Tea

\$150.00 per person, Tax and Gratuities Included

**All seats must be prepaid, and are Non-Refundable once
purchased.**

Tables are a minimum of 12 people, Parties less than 12 will be
paired with other guests

“The Grand Gala”

December 31, 2005

(Reservation seatings start at 4:00 pm thru 8:15pm)

Appetizer: Choice of one

Insalata della Casa

Assorted torn garden greens with balsamic vinaigrette

Funghi Trifolati

3 varieties of sautéed wild mushrooms, served with polenta

***Penne al Filetto di Pomodoro**

Tube shaped pasta with tomato & basil sauce

***Rigatoni alla Toscana**

Rigatoni with imported artichoke hearts, peas &

Crimini mushrooms in a Bolognese sauce

Shrimp Cocktail \$5.00 Suppl.

Entrée: Choice of one

Filetto di Bue \$10.00 Suppl.

Roasted and sliced Filet Mignon in creamy Cognac sauce

Prime Pork Chop

Diamond Ranch grilled juicy pork chop served with

sautéed peppers and onions

Sea Bass Oreganata

Herb crusted filet of Sea Bass with a creamy lobster sauce

(No butter, No cream)

Pollo Valdostana

Chicken breast stuffed with Prosciutto, Fontina cheese and spinach

Served with a Madeira wine sauce

Eggplant Rollatini

Hand rolled eggplant, stuffed with Ricotta, Mozzarella, and

Parmigiana cheeses, baked in a light tomato sauce

All entrees are served with potatoes and seasonal vegetables

* Can also be served as an Entree

Dessert: Choice of one:

Apple Tart / Italian Arborio Rice Pudding

Chocolate Shell filled with Chocolate Grand Marnier Mousse

Pre-Fixe \$47.50 pp, Tax & Gratuity Not Included.

**A Credit Card guarantee is necessary to secure
reservations**

Cancellations received after Dec. 27 will incur a penalty

“Ring in the New Year”

(Reservation seatings start at 9:15 pm thru 10:45 pm)

Includes: Midnight Champagne Toast
Party Favors ✨ Piano Entertainment by Franco Viola

Appetizer: Choice of one

Insalata della Casa

Assorted torn garden greens with balsamic vinaigrette

Mozzarella Caprese

Homemade sliced mozzarella, tomatoes and basil

Ossobucco Ravioli

Homemade pasta filled with Veal Ossobucco,
in a hearty veal sauce

Penne al Filetto di Pomodoro

Tube shaped pasta with tomato sauce & basil

Shrimp Cocktail

Entrée: Choice of one:

Filetto di Bue

Roasted and sliced Prime Filet Mignon in creamy Cognac sauce

Pollo Ponte Vecchio

Chicken breast stuffed with apricot mascarpone,
and wild rice finished in a Reisling wine sauce

Veal Valdostana

Veal chop stuffed with Prosciutto di Parma, spinach
& Fontina cheese, served with a Madeira wine sauce

Shrimp Imperiale

Colossal shrimp stuffed with lump crabmeat
served with a New Orleans sauce

Eggplant Rollatini

Hand rolled thin Italian eggplant, stuffed with Ricotta, Mozzarella &
Parmigiana cheeses, baked in a light tomato sauce

All entrees are served with potatoes and seasonal vegetables

Dessert: Choice of one

Apple Tart ✨ Pineapple Ravioli with Pina Colada sauce ✨ Chocolate
Shell with Chocolate Grand Marnier Sauce

Coffee, Espresso, Cappuccino

Pre-Fixe \$75.00pp Tax & Gratuity Not Included

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