

Appetizers

Chilled Seafood Cocktail for Two	\$60
<i>Shrimp Cocktail, Marinated Seafood Salad, Clams & Oysters on the ½ Shell, Sashimi Tuna Served with Cocktail Sauce and Mustard Sauce</i>	
Hot Antipasto (for two)	\$22
<i>Shrimp Scampi, Stuffed Mushrooms, Clams Casino, Mussels, Eggplant Rollatine and Shoestring Zucchini</i>	
Stuffed Mushrooms	\$15
<i>Baked with fresh Jumbo Lump Crabmeat Imperial</i>	
Rock Shrimp Arabiatta	\$18
<i>Sautéed in Olive Oil, Garlic, White Wine and Lemon, Garnished with Fresh Tomatoes and Chives</i>	
Jumbo Shrimp Cocktail	\$16
<i>Served with Cocktail Sauce and Lemon</i>	
Fresh Mozzarella, Roasted Red Peppers and Tomato	\$14
<i>With Fresh Basil and Balsamic Vinaigrette</i>	
Fried Calamari	\$17
<i>Served with Sweet and Spicy Marinara Sauce</i>	
Sesame Encrusted Sashimi Tuna	\$15
<i>Served over Marinated Seaweed Salad, with a Ginger Soy Sauce and Wasabi</i>	
Eggplant Rollatine	\$14
<i>Filled with a blend of Ricotta and Parmesan Cheese.</i>	

Salads

Baby Arugula Salad	\$12
<i>Chickpeas, Grape Tomatoes, Red Onion & Shaved Parmesan with Lemon Olive Oil Dressing.</i>	
Caesar Salad	\$12
<i>Classic Rendition</i>	
Village Greek Salad	\$12
<i>Tomatoes, Cucumbers, Black Kalamata Olives, Feta Cheese and Red Onions.</i>	

Complete Festive Entrees

*Includes Cream of Turkey Soup, House Salad, Potato, Vegetable,
and Dessert*

Roast Young Turkey	\$52
<i>With Savory Stuffing and Gravy</i>	
Pan-Seared Grouper	\$50
<i>Artichoke Hearts, Sundried Tomatoes and Shiitake Mushrooms, Garnished with Shrimp. Finished with White Wine, Lemon and Butter Sauce</i>	
Halibut	\$60
<i>Pan-Seared, served with lobster risotto</i>	
Stuffed Bronzini	\$55
<i>Stuffed with Crab and Lobster Imperial, Finished with Chardonnay Beurre Blanc Sauce</i>	
Macadamia Salmon	\$50
<i>With Tropical Fruit Salsa</i>	
Lump Crab Cakes	\$50
<i>All Lump Maryland Crabmeat Broiled and Glazed with a Beurre Blanc Sauce.</i>	
Broiled Stuffed Shrimp	\$50
<i>With Lump Crabmeat</i>	
Shrimp Scampi	\$48
<i>Sautéed in Olive Oil, Garlic, White Wine and Lemon Served over Linguini</i>	
Lobster Tails	\$80
<i>Two 8 oz. Broiled Lobster Tails Served with Drawn Butter</i>	
Surf and Turf	\$80
<i>Broiled 8oz. Lobster Tail and 8oz. Filet Mignon</i>	
22 oz Ribeye Steak	\$65
<i>Grilled, herb garlic butter</i>	
Rack of Lamb	\$60
<i>Topped with Seasoned Bread Crumbs and Served with Honey Mint Sauce</i>	
Filet Mignon	\$60
<i>10 OZ, Herb Bread Crumbs and Finished with Brandy Demi-Glaze Sauce</i>	
Veal Scallopini	\$50
<i>Served Francese, Marsala or Parmigiana</i>	
Breast of Chicken	\$38
<i>Served Francese, Marsala or Parmigiana</i>	
Lobster Ravioli	\$45
<i>Tomato Basil Cream Sauce with Shiitake Mushrooms and Garnished with Shrimp.</i>	
Penne alla Vodka	\$38
<i>Quill shaped Pasta in Tomato Basil Cream Sauce with Parmesan Cheese</i>	
<i>Add Chicken or Shrimp \$6.00 additional</i>	

Desserts

Choose from our Irresistible Array of Traditional Favorites

2024

Happy Thanksgiving

Children's Menu Under Ten Years Old

INCLUDES BEVERAGE AND ICECREAM

Roasted Young Turkey	\$22
Chicken Fingers and Fries	\$18
Chicken Francese	\$20
Penne with Marinara	\$17
Fried Shrimp	\$22

Carve Your Own Turkey

*Includes: Cream of Turkey Soup, House Salad,
Whole Roasted Turkey w/ Savory Stuffing, Gravy
and all the Trimmings. Served Family Style.*

Dessert also Included

Adults... \$60 Children Ten and Under...\$25

Minimum of Six Adults

Thanksgiving Dinner Catering

Whole Turkey Complete

20-22 lbs

Serves 8-10 people

\$430

Inclusive of the following:

House Salad
Turkey (Carved or Whole)
Cornbread Stuffing with Sausage & Pecans
Gravy
Cranberry Sauce
Sweet Potatoes
Mashed Potatoes
Mixed Vegetable Medley
Butter Nut Squash Puree'
Whole Apple Pie OR Pumpkin Pie

Individual Young Roast Turkey Breast Dinner

Served with Stuffing, Sweet Potatoes & a Mixed Vegetable Medley. Accompanied by a Slice of Apple or Pumpkin Pie...\$52.00

Quart Cream of Turkey Soup

\$16.00

TURKEY ONLY

20-22 lbs... \$280



All Food is Cooked and Prepped On-Site.
Directions for Reheating Procedures are Provided.