
Lunch Menu

Specializing in private functions

Beverage Menu

Open Bar - \$14.95

Beer & Wine - \$9.95

Champagne Toast - \$2.95

Champagne Punch - \$2.95

Sangria Punch - \$4.95

Unlimited Blood Mary & Mimosas - \$6.95

Unlimited Cappuccino & Espresso - \$3.25

***All above pricing are per guest*

Lunch Menu Enhancements

Brunch Display - \$4.95

*Sliced Seasonal Fruit, Assorted Danishes & Muffins, Fresh Baked Croissants
Served with Cream Cheese, Butter & Jam*

Tuscany Display - \$12.95

*Prosciutto di Parma & Seasonal Melons, Cremini Mushroom Salad,
Lemon Roasted Artichokes, Fire Roasted Tricolor Peppers,
Marinated Bocconcini, Assorted Bruschetta & Focaccia, Regional Olives,
Salumeria Display of Assorted Regional Hot & Sweet Sausage*

½ Hour of Passed Hors D'oeuvres - \$8.95

Hot Antipasto First Course - \$4.95

*A sampling of Hot Appetizers including Mozzarella en Carozza, Baked Clams,
Shrimp Oreganata, Fried Calamari, Fried Zucchini & Artichokes*

Cold Antipasto First Course - \$4.95

*A sampling of Cold Tuscany Appetizers including Roasted Peppers,
Prosciutto di Parma & Soppressata, Mixed Mushroom Salad,
Boccocini Mozzarella & Cherry Tomatoes*

Dessert Enhancements

Intermezzo - \$2.25

Fresh Fruit Platters - \$3.25

Chocolate Dipped Fruit Platters - \$3.75

Tray of Cookies per Table - \$2.50

Tray of Pastries per Table - \$3.50

Chocolate Fountain Station - \$6.95

**Seasonal Fresh Fruit, Pretzel Rods, Potato Chips, Marshmallows
Minimum of 40 guests**

Children's Menu - \$18.95 per child

~ Penne Pasta & Chicken Fingers with French Fries ~

***All above pricing are per guest*

Sienna Lunch Menu

Baby Field Green Salad

*Sliced Granny Smith Apples, Dried Cranberries & Candied Walnuts
Over Field Green Salad, Lemon Thyme Vinaigrette*

And / Or

Imported De Cecco Farfalle Pasta

*with Sautéed Exotic Mushrooms & Green Peas
Fresh Tomato Sauce with a Touch of Cream*

Choice Of:

Veal Scaloppini with Exotic Mushrooms

In a Marsala Wine Sauce

Pan Seared Chicken Breast

with Sun Dried Tomatoes & Asparagus, Lemon Butter Sauce

Garlic and Herb Roasted Shrimp

Topped with Herb Bread Crumbs

***Served with Seasonal Vegetables and Roasted Potatoes*

Occasion Cake

Coffee & Tea

Weekday Luncheon

\$24.00 Per Person ~ 3 Courses

\$29.00 Per Person ~ 4 Courses

Weekend Luncheon

\$29.00 Per Person ~ 3 Courses

\$34.00 Per Person ~ 4 Courses

***Does Not Include Tax and Gratuity*

Avellino Lunch Menu

Lorenzo House Salad

with Aged Balsamic Vinegar & Virgin Olive Oil

And / Or

Imported De Cecco Penne Pasta

with Roasted Eggplant & Zucchini, Fresh Tomato & Basil Sauce

Choice Of:

Filet of Sole Lorenzo

with Herb Roasted Tomato & Lemon Pepper Olive Oil

Sautéed Chicken Breast

*with Roasted Artichokes, Shiitake Mushrooms & Capers
In a Pinot Grigio Wine Sauce*

Veal Scaloppini Picatta Style

*Scaloppini of Veal Topped with Capers
In a Lemon and White Wine Sauce*

***Served with Seasonal Vegetables and Roasted Potatoes*

Occasion Cake

Coffee & Tea

Weekday Luncheon

\$24.00 Per Person ~ 3 Courses

\$29.00 Per Person ~ 4 Courses

Weekend Luncheon

\$29.00 Per Person ~ 3 Courses

\$34.00 Per Person ~ 4 Courses

***Does Not Include Tax and Gratuity*
