



This Menu Can Not be Used For Weddings or Weekends
Garden room Available Every Day

\$30.00 DINNER PACKAGE

\$15.00 Children's Menu,

(Chicken Fingers with Fries and Pasta)

Main Room or Atrium Available Monday to Friday Only

Mix Greens Salad

Choice of: Select Three

Chicken Scarpariello & Sausage

Boneless with Vinegar Peppers, Fried Potatoes & "Hot" Cherry Peppers

Tilapia Oreganata

with Seasonal Vegetables & Potatoes

Chicken Balsamico

Grilled & Marinated Chicken and Vegetables Drizzled with Aged Balsamic

Roast Pork Au Jus "Italian Style" (Not For Small Parties)

Served with Seasonal Vegetables & Potatoes

Chicken Parmigiana

Served with Seasonal Vegetables & Potatoes

Grilled Porterhouse Pork Chop & Potatoes

With Vinegar Peppers & Hot Cherry Peppers

Chicken Martini

Parmesan Crusted with Lemon Butter & White Wine

Served with Seasonal Vegetables & Potatoes

Grilled Vegetables

Marinated & Grilled Seasonal Vegetables

Chicken Marsala

Served with Vegetables & Potatoes

Eggplant parmigiana

with Roasted Potatoes

Grilled Chicken with Vegetables

Drizzled with Aged Balsamic

Dessert: House Cake or Ice Cream Table (You May Bring Your Own Special Cakes)

Beverage: Coffee, Tea, Espresso & Soda

Red & White Wine & Domestic Beer \$ 10.00 Per Person Yes ___ No ___ (Wine Upgrade \$18.00 Per Person)
Open Bar (Bottom Shelf) \$25.00 Per Person - All Drinks Served Three (3) Hours Only-No Shots

\$30.00 Per Person Not Including State Tax and 20% Gratuity

Main Room Minimum 60 People - (Guaranteed) - (Maximum 95+ People)

Sunday Thru Friday 6:00 p.m. to 11:00 p.m. (Not Available Saturday Evenings)

Garden Room Available Monday Thru Sunday 6:00 p.m. to 11:00 p.m. (Maximum 40 People)

Atrium (Minimum 40 People Guaranteed) for Dinner Monday Thru Sunday 6:00 p.m. to 11:00p.m. (Maximum 50 People)

1/21/17

A \$200.00 Non Refundable Deposit Is Due Upon Booking An Event

Deposit is Refundable if Cancelled Within 5 Days

Parties Must Be Over at Agreed Time to Set up for Next Party

Customers are not Allowed to Bring in Bottles of Wine - Or a \$15.00 (Magnum \$25.00) per bottle Corking Fee Must be Charged.

Please Read Your Contract (That Is The Only Instructions We Will Follow)

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This Menu Can Not be Used For Weddings or Weekends
Garden room Available Every Day

\$35.00 DINNER PACKAGE

\$15.00 Children's Menu,

(Chicken Fingers with Fries and Pasta)

Main Room or Atrium Available Monday to Friday Only

Your Choice of One: Soup or Pasta

Mix Greens Salad

Choice of: Select Four

Chicken Balsamico

Grilled & Marinated Chicken and Vegetables

Tilapia Oregonata

Served with Seasonal Vegetables & Potatoes

Roast Pork Au Jus "Italian Style" (Not For Small Parties)

Served with Seasonal Vegetables & Potatoes

Chicken Milanese

Breaded Cutlet over Arugula Salad, Mozzarella, Tomato & Basil

Grilled Porterhouse Pork Chop

With Vinegar Peppers, "Hot" Cherry peppers & Potatoes

Chicken Marsala

with Seasonal Vegetables & Potatoes

Chicken Scarpariello & Sausage

Boneless with Vinegar Peppers, Fried Potatoes & "Hot" Cherry Peppers

Chicken Martini

Parmesan Crusted with Lemon, Butter & White Wine, Potatoes & Vegetables

Grilled Chicken with Vegetables

Drizzled with Aged Balsamic

Eggplant Parmigiana

with Roasted Potatoes

Dessert: House Cake or Ice Cream Table (You May Bring Your Own Special Cakes)

Beverage: Coffee, Tea, Espresso & Soda

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3/20/17

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This Menu Can Not be Used for Weddings
Main Room Not Available Saturday Evenings

\$40.00 DINNER PACKAGE
\$20.00 Children's Menu,
Chicken Fingers with Fries and Pasta

Your Choice of Pasta

Stone Mill Mixed Greens Salad

Choice of: Select Four

Chicken Scarpariello & Sausage
Boneless with Vinegar Peppers, Fried Potatoes & "Hot" Cherry Peppers

Grilled Chicken with Vegetables
Drizzled with Aged Balsamic

Sliced Steak Au Jus
Sliced Sirloin with Seasonal Vegetables & Potatoes

Tilapia Oregonata
Seasonal Vegetables & Potatoes

Shrimp Scampi Over Rice Pilaf
White Wine, Lemon & Butter

Grilled Porterhouse Pork Chop
With Vinegar Peppers, "Hot" Cherry Peppers & Potatoes

Chicken Martini
Parmigiana Crusted with Lemon, Butter & White Wine, Vegetables & Potatoes

Seasoned Roast Pork Au Jus "Italian Style" (Not For Small Parties)
Seasonal Vegetables & Seasoned Potatoes

Chicken Milanese
Breaded Cutlet over Arugula Salad, Mozzarella, Tomato & Basil

Eggplant Parmigiana
With Roasted Potatoes

Dessert: House Cake or Ice Cream Table (You May Bring Your Own Special Cakes)

Beverage: Coffee, Tea, Espresso & Soda

Red & White Wine & Domestic Beer \$10.00 Per Person Yes ___ No ___ (Wine Upgrade \$18.00 Per Person)
Open Bar (Bottom Shelf) \$25.00 Per Person - All Drinks Served Three (3) Hours Only-No Shots

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This Menu Can Not be Used for Weddings
Main Room Not Available Saturday Evenings

\$45.00 DINNER PACKAGE
\$20.00 Children's Menu,
Chicken Fingers with Fries and Pasta

Your Choice of Pasta

Stone Mill Mixed Greens Salad

Choice of: Select Four

Chicken Scarpariello & Sausage
Boneless with Vinegar Peppers, Fried Potatoes & Hot Cherry Peppers

Grilled Chicken with Vegetables
Drizzled with Aged Balsamic

Grilled Porterhouse Pork Chop
with Vinegar Peppers, Hot Cherry Peppers & Potatoes

Tilapia Oregonata
Served with Seasonal Vegetables & Potatoes

Boneless New York Strip Steak
10oz Steak with Seasonal Vegetables & Potatoes

Chicken Milanese
Breaded Cutlet over Arugula Salad, Mozzarella, Tomato & Basil

Salmon di Jon
Pan Seared with Whole Grain Mustard, Truffle Honey & Potatoes

Chicken Martini
Parmigiana Crusted with Lemon, Butter & White Wine, Vegetables & Potatoes

Shrimp Scampi over Rice Pilaf
White Wine, Lemon & Butter

Seasoned Roast Pork Au Jus "Italian Style" (Not For Small Parties)
Seasonal Vegetables & Potatoes

Dessert: House Cake or Ice Cream Table (You May Bring Your Own Special Cakes)

Beverage: Coffee, Tea, Espresso & Soda

Red & White Wine & Domestic Beer \$ 10.00 Per Person Yes ___ No ___ (Wine Upgrade \$18.00 Per Person)
Open Bar (Bottom Shelf) \$25.00 Per Person – All Drinks Served Three (3) Hours Only- No Shots

\$45.00 Per Person Not Including State Tax and 20% Gratuity

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**This Menu Can Not be Used for Weddings
Main Room Not Available Saturday Evenings**

\$50.00 DINNER PACKAGE
\$20.00 Children's Menu,
Chicken Fingers with Fries and Pasta

Fried Calamari Platters on Each Table

Your Choice of Pasta

Stone Mill Mixed Greens Salad

Choice of: Select Four

Loin Lamb Chops

Grilled Colorado Lamb, Red Wine Demi Glaze, Vegetables & Potatoes

Chicken Martini

Parmigiana Crusted with Lemon, Butter & White Wine, Vegetables & Potatoes

Grilled Chicken with Vegetables

Drizzled with Aged Balsamic

Chicken Milanese

Breaded Cutlet over Arugula Salad, Mozzarella, Tomato & Basil

Tilapia Oregonata

With Seasonal Vegetables & Potatoes

Boneless New York Strip Steak

10oz Steak with Potatoes & Seasonal Vegetables

Shrimp Scampi over Rice Pilaf

With White Wine, Lemon & Butter

Salmon Di Jon

Pan Seared with Whole Grain Mustard, Truffle Honey & Potatoes

Grilled Porterhouse Pork Chop

With Vinegar Peppers, "Hot" Cherry Peppers & Potatoes

Dessert: House Cake or Ice Cream Table (You May Bring Your Own Special Cakes)

Beverage: Coffee, Tea, Espresso & Soda

**Red & White Wine & Domestic Beer \$ 10.00 Per Person Yes ___ No ___ (Wine Upgrade \$18.00 Per Person)
Open Bar (Bottom Shelf) \$25.00 Per Person - All Drinks Served Three (3) Hours Only-No Shots**

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This Menu Can Not be Used for Weddings
Main Room Not Available Saturday Evenings

\$55.00 DINNER PACKAGE
\$20.00 Children's Menu,
Chicken Fingers with Fries and Pasta
And Children's Entree

Fried Calamari Platters on Each Table

Your Choice of Pasta

Stone Mill Mixed Greens Salad

Choice of: Select Four

Loin Lamb Chops

Grilled Colorado Lamb, Red Wine Demi Glaze, Vegetable & Potatoes

Chicken Martini

Parmigiana Crusted with Lemon, Butter & White Wine, Vegetable & Potatoes

Fillet of Tilapia Oregonata

With Seasonal Vegetables & Potatoes

Grilled Porterhouse Pork Chop

Served with Vinegar Peppers, "Hot" Cherry Peppers & Potatoes

Salmon Di Jon

Pan Seared, Whole Grain Mustard, Truffle Honey, Potatoes

Shrimp Scampi over Rice Pilaf

White Wine, Lemon & Butter

Roasted Prime Rib (Not For Small Parties)

Seasonal Vegetables & Baked Potato, Horseradish Sauce

Stuffed Lobster Tail

6oz Tail Stuffed with Shrimp, White Wine & Lemon Beurre Blanc

Red Snapper Crustada

Potato Crusted and Served over Fava bean Puree

Boneless New York Strip Steak

12oz Steak with Seasonal Vegetables & Potatoes

Gamberoni Oregonata

Butterflied Shrimp, Seasoned Breadcrumbs with Polenta & Vegetable

Dessert: House Cake or Ice Cream Table (You May Bring Your Own Special Cakes)

Beverage: Coffee, Tea, Espresso & Soda

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Main Room Not Available Saturday Evenings

\$65.00 DINNER PACKAGE
\$20.00 Children's Menu
Chicken Fingers with Fries and Pasta,
and Children's Entree

**Half Hour Passed Hors D' Oeuvres: Selection of 6
with Belinis, Mimosas & Chrysanthemums**

Mozzarella Caprese

Your Choice of Pasta

Stone Mill Mixed Greens Salad

Choice of: Select Four

Red Snapper Crustado

Potato Crusted and Served with Fava Bean Puree

Shrimp Scampi over Rice Pilaf

Three Giant Shrimp with White Wine, Lemon & Butter

Filet Mignon Mushroom Cap

Grilled 6oz Beef Tenderloin, Vegetables, Potatoes, Bordelaise Sauce

Loin Lamb Chops

Grilled Colorado Lamb, Red Wine Demi Glaze, Vegetables & Potatoes

Fillet of Flounder Oregonata

Served with Seasonal Vegetables & Potatoes

Grilled Veal Chop

Seasonal Vegetables & Seasoned Mashed Potatoes, Demi Glaze

Roasted Prime Rib (Not For Small Parties)

Seasonal Vegetables & Baked Potato, Horseradish Sauce

Boneless New York Strip Steak

12oz Steak with Seasonal Vegetables & Potatoes

Stuffed Lobster Tail

6oz Tail Stuffed with Shrimp, White Wine & Butter Sauce

Chicken Martini

Parmesan Crusted with Lemon, Butter & White Wine, Vegetables & Potatoes

Dessert: House Cake or Ice Cream Table (You May Bring Your Own Special Cakes)

Beverage: Coffee, Tea, Espresso & Soda

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