



Dinner Menu

\$30.00 pp

Choose 1 Salad & 4 Entrées

(includes Garlic Cheese Bread, silverware, china, cloth napkins)

Salads

Antipasto Salad

Hearty mixed greens with salami, pepperoni, Canadian bacon, cucumbers, pepperocini, fresh tomatoes, kalamata olive and mozzarella

Mike's Greek Salad

Mixed greens, tomatoes, cucumbers, kalamata olives, pepperocini, green pepper and lots of feta cheese

Caesar Salad

Our homemade Caesar dressing, parmesan cheese tossed with mixed greens

Cucumber Salad

Diced tomatoes, cucumbers, kalamata olives, garbanzo beans tossed with lemon juice, olive oil, dill, spices, and feta cheese

Off the Grill

Seasoned black tiger prawns (8-10 count per pound)

Seasoned wild fish of the season (2 oz portions)

Marinated tenderloin (2 oz portions)

Marinated rack of lamb (1 rack each)

Entrees

Lemon Dill Penne (add chicken breast)

Green & red pepper and artichoke hearts in a lemon dill cream sauce over penne pasta

Pesto Tortellini (add chicken breast)

Artichoke hearts and red pepper in a pesto cream sauce over three cheese tortellini

Penne Primavera

Sautéed veggies in a zesty tomato cream sauce over penne pasta

Stuffed Chicken Marsala

Breast of chicken stuffed with pine nuts, raisins, spinach, ricotta cheese, sautéed with sun-dried tomatoes and mushrooms in a marsala sauce

Pollo Picada

Breast of chicken sautéed with mushroom, capers and onion in a white wine lemon cream sauce

Sausage Arbiata

Italian sausage, mushroom, and onion in a spicy white wine marinara over spaghetti

Spaghetti & Meatballs

Zesty Bolognese and meatballs over spaghetti

Eggplant Lasagna

Layers of sautéed veggies, grilled eggplant, marinara, ricotta, mozzarella, feta, and parmesan cheeses (no pasta)

Lasagna

Six layers of Bolognese, cheeses, and spinach béchamel baked to perfection