

*Private Party Sit Down Dinner Menu*



*Saturday's and Sunday's 12:30-4:30*

*Minimum 35 Guests*

*Package #1*

*3 Courses*

*Price Per Person*

*\$32.95*

*Salad or Pasta Dish*

*(Choose 1)*

*House Salad/ Caesar Salad or Penne Vodka /Rigatoni with Tomato Basil*

*Entrée*

*(Choose 1)*

*Chicken Marsala, Chicken Parmigiano, Eggplant Rollatine, Chicken Francese, Sole Oreganata or Francese (All entrees served with vegetable and potatoes)*

*Dessert*

*Carrot Cake*

*Regular or Decaf Coffee*

*Additional desserts are available at an additional cost*

*Price does not include additional Beverages, tax or 20% gratuity*

*Those bringing their own cake will be charged a \$2.00 p.p. plating charge*

**Package #2**

**4 Courses**

***Price Per Person***

**\$38.95**

***Appetizers Served Family Style  
(Choose 1)***

***Eggplant Rollatine, Mozzarella in Carozza, Fried Calamari, Cold Antipasto, Bruschetta***

***Salad or Pasta Dish  
(Choose 1)***

***House Salad/ Caesar Salad or Penne Vodka /Rigatoni with Tomato Basil, Linguine Aglio Olio***

***Entrée  
(Choose2)***

***Chicken Marsala, Chicken Parmigiano, Chicken Francese,, Veal Francese, Chicken Di Nicola or Grilled Salmon (All entrees served with a vegetable and potatoes)***

***Dessert***

***Chocolate Mouse Cake or Carrot Cake  
Regular or Decaf Coffee***

***Additional desserts are available at an additional cost***

***Price does not include Beverages, tax or 20% gratuity  
Those bringing their own cake will be charged a \$2.00 pp plating charge***

*Price Per Person*                      *Package #3*  
*5 Courses*    *\$49.95*

*Appetizers Served Family Style*  
*(Choose 1 )*

*Eggplant Rollatine, Mozzarella in Carozza, Fried Calamari, Cold Antipasto, Stuffed Mushrooms, Clams Oreganata*

*Salad*  
*(Choose 1)*  
*House Salad, Ceasar Salad*

*Pasta*  
*(Choose 1)*  
*Penne Vodka /Rigatoni with Tomato Basil, Linguine Aglio Olio or Alfredo*

*Entrée*  
*(Choose 2)*  
*Chicken Giambotta, Chicken Parmigianno, Shrimp Scampi or Parmigianno, Veal Marsala, Pork Tenderloin in a Barrolo reduction, Pan Seared Red Snapper a white wine and garlic (All entrees served with vegetable and potatoes)*

*Dessert*  
*Cheesecake or Pecan Mousse Cake*  
*Other choices available at an additional charge*  
*Regular or Decaf Coffee*

*Price does not include Beverages, tax, 20% gratuity*

*Those bringing their own cake will be charged a \$2.00 p.p. per person*

*Additional Notes:*

*You are welcome to bring a cake but will be charged a \$2.00 plating charge per person*

*Soda by the Pitcher is available at \$7.00 per pitcher*

*Bottled Water is available at an additional cost of \$6.50 per bottle*

*We require 50% down at the time of booking and reserve the right to retain a \$200.00 non refundable fee if cancellation is made less than 7 days prior*

*You can bring your own wine, beer or champagne*

*Price does not include beverages, tax or 20% gratuity*

*Published prices are subject to change without notice*

*You can view additional menus and pictures of our restaurant at [www.gencarelliscucina.com](http://www.gencarelliscucina.com)*