

A LA CARTE MENU #1

PASTA

SELECTION OF ONE:

Paccheri Bolognese

Fresh Paccheri, Hearty Meat Sauce made of Veal, Beef and Vegetables. Pecorino Romano and Grana Padano

Penne Filetto di Pomodoro

Plum Tomato Sauce with Onions & Basil

SALAD

Stony Hill Inn Salad

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

ENTRÉE SELECTION

SELECTION OF TWO:

Chicken Matone

Crispy Boneless Chicken Under the Brick with Tuscan Beans and Escarole
Or Choice of 1: Also Available Franchese, Marsala, Piccata, Milanese or Parmigiana

Salmon With A Horseradish Crust, Mashed Potatoes, Carrots & Broccolini

Boneless Short Ribs of Braised Beef

Boneless Short Ribs of Beef Braised in Red Wine. Balsamic Glazed Cippolini topped with Horseradish Chive Butter. Mashed Potatoes

If you want 3 entrée selections there is an Additional charge of \$6pp

DESSERT

Cheesecake or Tiramisu

Coffee Tea

Espresso \$4 Cappuccino \$4

\$40 PP PLUS TAX & GRATUITY

EXCLUDES FRIDAY AND SATURDAY NIGHTS

A LA CARTE PARTY MENU #2

FAMILY STYLE APPETIZERS

SELECTION OF THREE:

Cold Antipasto Plate, Crispy Calamari, Eggplant Rollantini, Clams Oreganata or Mushrooms Stuffed with Spinach, Goat Cheese, Ricotta & Sundried Tomatoes

PASTA

SELECTION OF ONE:

Pacheri Bolognese

Fresh Paccheri. Hearty Meat Sauce made of Veal, Beef and Vegetables. Pecorino Romano and Grana Padano

Penne Alla Vodka

Vodka Laced Creamy Tomato Sauce

Rigatoni All'amatriciana

Prosciutto di Parma, Vidalia Onions, Fresh Herbs, EVO, San Marzano Tomatoes.

SALAD

SELECTION OF ONE:

Stony Hill Inn Salad

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

Caesar Salad

Caesar Salad: Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons, Topped with White Anchovies.

ENTRÉE SELECTION

SELECTION OF TWO:

Chicken Positano

Chicken Breast Sautéed with Parma Prosciutto, Asparagus, Fontina Cheese. Madeira Wine Sauce. Mashed Potatoes

Grilled Salmon

Grilled Salmon, Roasted Fennel, Oyster Mushrooms, Leeks, Pinot Noir sauce. Mashed Potatoes

or

Salmon With A Horseradish Crust

Mashed Potatoes, Carrots & Broccolini

Veal Scallopine with Wild Mushrooms

Sauteed Veal Scallopine . Porcini and Forest Mushrooms, Rosemary, Thyme, Lemon. White Wine Sauce with Mashed Potatoes.

(Selection of 1: Also Available Franchese, Piccata, Marsala, Parmigiana or Milanese

Short Ribs of Beef

Boneless Short Ribs of Beef Braised in Red Wine. Balsamic Glazed Cippolini topped with Horseradish Chive Butter. Mashed Potatoes

If you want 3 entrée selections there is an Additional charge of \$6pp

DESSERT

Cheesecake, Carrot Cake Or Tiramisu

Coffee Tea Espresso \$4 Cappuccino \$4

\$50 PP PLUS TAX & GRATUITY

A LA CARTE MENU #3

FAMILY STYLE APPETIZERS

SELECTION OF FOUR:

Cold Antipasto Plate, Crispy Calamari, Eggplant Rollantini, Sanzari's Famous Meatballs, Mushrooms Stuffed with Spinach, Goat Cheese, Ricotta & Sundried Tomatoes or Scallops Wrapped with Apple Wood Smoked Bacon

PASTA

SELECTION OF TWO:

Paccheri Bolognese

Fresh Paccheri. Hearty Meat Sauce made of Veal, Beef and Vegetables. Pecorino Romano and Grana Padano

Rigatoni All'amatriciana

Prosciutto di Parma, Vidalia Onions, Fresh Herbs, EVO, San Marzano Tomatoes.

Tagliatelle with Assorted Forest Mushrooms

Fresh Tagliatelle, Assorted Forest Mushrooms. White Truffle Oil, Italian Parsley

Rigatoni Alla Norma

Eggplant, Heirloom Cherry Tomato, Mozzarella, Garlic, EVO & Shaved Parmigiano Reggiano

SALAD

SELECTION OF TWO:

Stony Hill Inn Salad

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

Caesar Salad

Caesar Salad: Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons, Topped with White Anchovies.

Tri Color Salad

Belgian Endive, Arugula & Radicchio

ENTRÉE SELECTION

SELECTION OF THREE:

Chicken Positano

Chicken Breast Sautéed with Parma Prosciutto, Asparagus, Fontina Cheese. Madeira Wine Sauce. Mashed Potatoes

Veal Saltimbocca

Sautéed Veal Scallopine. Prosciutto di Parma, Fresh Sage. Served over Spinach, White Wine Sauce. Topped with Quail Eggs.

Filet of Sole Francese

Sautéed Spinach, Lobster Raviolo

Jumbo Shrimp In A Scampi Sauce \$5pp Additional

With French Fries & Zucchini Fries

Prime Angus Hand Cut New York Strip Steak \$5pp Additional

Prime Angus Hand Cut New York Strip. Simply Grilled with Peppers & Onions, Porcini & Forest Mushrooms. Mashed Potatoes.

DESSERT

Cheesecake, Carrot Cake, Tiramisu Or Tartufo

Coffee Tea Espresso \$4Cappuccino\$4

\$60 PP PLUS TAX & GRATUITY

A LA CARTE PARTY MENU #4

ONE HOUR PASSED PREMIUM HORS D'OEUVRE

SELECTION OF SIX:

Quail Egg Tartlet Topped with Italian Beluga Caviar
CANAPÉS; Smoked Salmon or Crabmeat Pico di Gallo
CROSTINI – Eggplant Caponata or Olive Tapenade or Tomato & Avocado
Mushrooms Stuffed with Spinach, Goat Cheese, Ricotta & Sundried Tomatoes
Prosciutto di Parma wrapped Grissini
Coconut shrimp
Asparagus & Egg Tartine
Quiche Lorraine or Spinach/Cheddar Quiche
Chicken Quesadilla Rolls
Baby Lamb Chops, marinated and grilled
Sanzari's Famous Meatballs
Stuffed Grape Leaves
Scallops Wrapped In Apple Wood Smoked Bacon
Vegetable Spring Rolls
Shrimp Cocktail
Crab Cake Sliders
Pigs in a Blanket

PASTA

SELECTION OF TWO:

Paccheri Bolognese
Fresh Paccheri. Hearty Meat Sauce made of Veal, Beef and Vegetables. Pecorino Romano and Grana Padano
Rigatoni Or Fusilli All'amatriciana
Prosciutto di Parma, Vidalia Onions, Fresh Herbs, EVO, San Marzano Tomatoes.
Tagliatelle Ai Funghi
Fresh Tagliatelle, Assorted Forest Mushrooms. White Truffle Oil, Italian Parsley
Rigatoni Alla Norma
Eggplant, Heirloom Cherry Tomato, Mozzarella, Garlic, EVO & Shaved Parmigiano Reggiano

SALAD

SELECTION OF TWO:

Stony Hill Inn Salad
Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing
Caesar Salad
Caesar Salad: Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons, Topped with White Anchovies.
Tricolor Salad
Belgian Endive, Arugala & Radicchio
Beet Salad
Red and Golden Roasted Beets, Fried Chickpeas, Crumbled Feta, Shallots, Red Wine Vinaigrette.

ENTRÉE SELECTION

SELECTION OF THREE:

Chicken Positano
Chicken Breast Sautéed with Parma Prosciutto, Asparagus, Fontina Cheese.
Madeira Wine Sauce. Mashed Potatoes
Rack of Lamb \$6pp Additional
Roast Rack of Lamb. Mint Pesto. Forest Mushrooms, Zucchini. Fresh Mint. Mashed Potatoes
Oven Roasted Chilean Seabass \$6pp Additional
Rock Shrimp Risotto, Porcini Mushroom in a White Wine Sauce
Pork Chop Milanese
Topped with Arugala, Sauteed Mushrooms. Tomato in a Pesto Vinaigrette
Grilled Filet Mignon \$6pp Additional
Topped with Herb Truffle Butter. Red Wine Balsamic Sauce. Mashed Potato & Vegetable

DESSERT

Cheesecake, Carrot Cake, Tiramisu Or Tartufo
Coffee Tea Espresso \$4 Cappuccino \$4

\$70 PP PLUS TAX & GRATUITY