

We offer special menus for tour groups and can accommodate almost any request.

## ***Lunch Sit Down Menu*** *Tuesday - Friday only*

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**Priced per person. Minimum 20 guests. (3) Choices per person \$16.95, (2) Choices per person \$14.95.**

### ***Entrées (choose three)***

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#### **Baked Mostaccioli**

Mostaccioli noodles prepared in our house marinara topped with provol cheese and baked

#### **Fettuccini Alfredo**

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

#### **Pollo Parmigiano**

Flattened boneless breast of chicken, breaded and sautéed topped with Mama's marinara sauce and provol cheese then baked in the oven.

#### **Canneloni**

Tubular pasta stuffed with beef, pork and veal, topped with parmesan cheese and a layer of marinara sauce and provol cheese then baked until bubbly.

#### **Pasta con Broccoli**

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

#### **Sicilian Chicken**

Boneless breast of chicken dusted with Italian bread crumbs and grilled in our Sicilian oil.

#### **Eggplant Parmigiano**

Thin slices of fresh eggplant lightly breaded, deep-fried until golden brown, topped with marinara sauce and provol cheese then baked until perfect.

#### **Pollo Marsala**

Boneless chicken breast medallions sautéed with sliced mushrooms in a sweet marsala wine sauce.

#### **Sole Parmigiano**

Filet of sole lightly breaded, deep fried until golden brown, topped with Mama's marinara sauce and provol cheese then baked until perfect.

### ***Above meals include the following:***

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**Mama's Dinner Salad      Coffee & Iced Tea      Spumoni Ice Cream or Cannoli**

**All entrées (excluding pasta) come with a side of Pasta & Vegetable.**

**Prices are subject to sales tax and 20% gratuity.**

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## *Lunch Italian Buffet Menu* Tuesday - Friday only

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Priced per person. Minimum 20 guests. \$15.95 per person.

### **Entrées (choose two)**

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#### **Eggplant Parmigiano**

Thin slices of fresh eggplant lightly breaded, deep-fried until golden brown, topped with marinara sauce and provol cheese then baked until perfect.

#### **Pollo Marsala**

Boneless chicken breast medallions sautéed with sliced mushrooms in a sweet marsala wine sauce.

#### **Sole Parmigiano**

Filet of sole lightly breaded, deep fried until golden brown, topped with Mama's marinara sauce and provol cheese then baked until perfect.

#### **Mama's Italian Roast Beef**

Sliced beef prepared in our house au jus.

#### **Salsiccia with Green Peppers & Onions**

Our "Hill" favorite salsiccia, a variety of fresh peppers, onion and prosciutto in Mama's spicy marinara sauce.

### **Pastas (choose two)**

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#### **Baked Mostaccioli**

Mostaccioli noodles prepared in our house marinara topped with provol cheese and baked

#### **Fresh Vegetable Medley**

Seasonal.

#### **Penne Primavera**

Penne pasta combined with sliced squash, zucchini, sun-dried tomatoes, black olives, broccoli and mushrooms tossed in a mouth-watering pesto sauce.

#### **Italian Green Beans**

Served in butter sauce, with prosciutto ham and onions.

#### **Pasta con Broccoli**

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

#### **Spaghetti in Meat Sauce**

A "Hill" of freshly cooked imported spaghetti topped with Mama's own marinara sauce with meat and served with freshly grated parmesan cheese.

#### **Fettuccini Alfredo**

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

#### **Pasta in Butter and Garlic**

The noodle of your choice in our butter garlic sauce.

### **Above meals include the following:**

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**Mama's Dinner Salad**

**Coffee & Iced Tea**

**Italian Bread and Butter**

**Sheet Cake from a local Hill Bakery or Spumoni Ice Cream or Cannolis (\$1.50 extra per person)**

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## *Lunch Pasta Buffet Menu* Monday - Friday only

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Priced per person. Minimum 20 guests. \$12.95 per person.

### ***Pastas (choose two)***

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#### **Baked Mostaccioli**

Mostaccioli noodles prepared in our house marinara topped with provol cheese and baked

#### **Pasta con Broccoli**

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

#### **Spaghetti in Meat Sauce**

A "Hill" of freshly cooked imported spaghetti topped with Mama's own marinara sauce with meat and served with freshly grated parmesan cheese.

#### **Cannelloni**

Tubular pasta stuffed with beef, pork and veal, topped with parmesan cheese and a layer of marinara sauce and provol cheese then baked until bubbly.

#### **Pasta in Butter and Garlic**

The noodle of your choice in our butter garlic sauce.

#### **Tortellini alla Papa**

Meat filled tortellini, fresh peas and prosciutto in a delicious garlic parmesan cream sauce. Add \$1.95 per person.

#### **Fettuccini Alfredo**

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

#### **Penne Primavera**

Penne pasta combined with sliced squash, zucchini, sun-dried tomatoes, black olives, broccoli and mushrooms tossed in a mouth-watering pesto sauce.

#### **Tortellini Donatella**

Meat filled tortellini with sautéed mushrooms, sun dried tomato and "Hill" Italian salsiccia in a white wine pesto cream sauce. Add \$2.50 per person.

#### **Homemade Lasagna**

Countless layers of lasagna noodles, "Hill" Italian sausage, seasoned beef, 4 varieties of cheeses and just the right amount of marinara sauce baked in Mama's oven and served bubbling hot. Add \$1.95 per person.

#### **Seafood Ravioli**

Lobster, crab and shrimp ravioli in a shrimp cream sauce. Add \$2.50 per person.

### ***Above meals include the following:***

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**Mama's Dinner Salad**

**Coffee & Iced Tea**

**Italian Bread and Butter**

**Spumoni Ice Cream**

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## *3 Choice Sit Down Dinner Menu #3*

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Priced per person. Minimum 20 guests. \$31.95 per person.

### **Entrées (choose three)**

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#### **Cannelloni**

Tubular pasta stuffed with beef, pork and veal, topped with parmesan cheese and a layer of marinara sauce and provol cheese then baked until bubbly.

#### **Filet Mignon**

8 ounces of Angus choice tenderloin charbroiled to your specifications and guaranteed to delight your taste buds.

#### **Homemade Lasagna**

Countless layers of lasagna noodles, "Hill" Italian sausage, seasoned beef, 4 varieties of cheeses and just the right amount of marinara sauce baked in Mama's oven and served bubbling hot. Add \$1.95 per person.

#### **Pollo Artichoke**

Medallions of chicken breast sautéed with artichoke hearts topped with a white wine lemon butter sauce.

#### **Pollo Cappellini**

Angel hair pasta, sun-dried tomatoes and mushrooms tossed in a pesto cream sauce, then topped with slices of sautéed chicken breast.

#### **Pollo Lasagna**

Our house speciality. Layers of lasagna noodles with loads of chicken and spinach in our house Alfredo sauces and a mixture of cheeses.

#### **Pollo Spedini**

A flattened boneless chicken breast breaded and rolled with prosciutto, mushrooms, diced tomato, onion and provol cheese, pan roasted and served with a white wine lemon sauce. Mama's Signature Dish.

#### **Seafood Linguine**

Sea scallops and large shrimp sautéed to perfection over a bed of linguine noodles tossed in Mama's lobster and crab cream sauce.

#### **Shrimp Scampi**

Large gulf shrimp, mushrooms, gnocchi noodles sautéed in a lemon butter white wine sauce.

#### **Sicilian Chicken**

Boneless breast of chicken dusted with Italian bread crumbs and grilled in our Sicilian oil.

#### **Sicilian Strip Steak**

Strip Steak dusted with Italian bread crumbs placed in our Sicilian oil and grilled to perfection.

#### **Sole Parmigiano**

Filet of sole lightly breaded, deep fried until golden brown, topped with Mama's marinara sauce and provol cheese then baked until perfect.

#### **Tortellini alla Papa**

Meat filled tortellini, fresh peas and prosciutto in a delicious garlic parmesan cream sauce. Add \$1.95 per person.

#### **Veal Marsala**

A sweet marsala wine sauce compliments the sautéed slices of veal, shallots and mushrooms.

#### **Veal Parmigiano**

Slices of veal breaded and sautéed topped with marinara sauce, parmesan and provol cheeses then baked in the oven until the cheese bubbles.

#### **Veal Saltimbocca**

Slices of tender veal sautéed and topped with prosciutto and provol cheese in a white wine mushroom sauce with just a hint of sage.

### ***Above meals include the following:***

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Mama's Dinner Salad

Coffee & Iced Tea

Italian Cream Cake or Spumoni Ice Cream or Cannoli

All entrées (excluding pasta) come with a side of Pasta & Vegetable.

Prices are subject to sales tax and 20% gratuity.

We offer special menus for tour groups and can accommodate almost any request.

## *3 Choice Sit Down Dinner Menu #2*

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**Priced per person. Minimum 20 guests. \$26.95 per person.**

### ***Entrées (choose three)***

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#### **Baked Ravioli**

Homemade beef ravioli topped with Mama's marinara sauce and provol cheese, then baked in the oven until piping hot.

#### **Pasta con Broccoli**

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

#### **Sole Parmigiano**

Filet of sole lightly breaded, deep fried until golden brown, topped with Mama's marinara sauce and provol cheese then baked until perfect.

#### **Canneloni**

Tubular pasta stuffed with beef, pork and veal, topped with parmesan cheese and a layer of marinara sauce and provol cheese then baked until bubbly.

#### **Pollo Artichoke**

Medallions of chicken breast sautéed with artichoke hearts topped with a white wine lemon butter sauce.

#### **Veal Marsala**

A sweet marsala wine sauce compliments the sautéed slices of veal, shallots and mushrooms.

#### **Eggplant Parmigiano**

Thin slices of fresh eggplant lightly breaded, deep-fried until golden brown, topped with marinara sauce and provol cheese then baked until perfect.

#### **Pollo Parmigiano**

Flattened boneless breast of chicken, breaded and sautéed topped with Mama's marinara sauce and provol cheese then baked in the oven.

#### **Veal Parmigiano**

Slices of veal breaded and sautéed topped with marinara sauce, parmesan and provol cheeses then baked in the oven until the cheese bubbles.

#### **Fettuccini Alfredo**

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

#### **Sicilian Chicken**

Boneless breast of chicken dusted with Italian bread crumbs and grilled in our Sicilian oil.

#### **Veal Saltimbocca**

Slices of tender veal sautéed and topped with prosciutto and provol cheese in a white wine mushroom sauce with just a hint of sage.

#### **Homemade Lasagna**

Countless layers of lasagna noodles, "Hill" Italian sausage, seasoned beef, 4 varieties of cheeses and just the right amount of marinara sauce baked in Mama's oven and served bubbling hot. Add \$1.95 per person.

### ***Above meals include the following:***

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**Mama's Dinner Salad      Coffee & Iced Tea**

**All entrées (excluding pasta) come with a side of Pasta & Vegetable.**

**Spumoni Ice Cream or Cannoli or Italian Cream Cake (Add \$1.50 per person)**

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## *3 Choice Sit Down Dinner Menu #1*

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**Priced per person. Minimum 20 guests. \$24.95 per person.**

### ***Entrées (choose three)***

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#### **Canneloni**

Tubular pasta stuffed with beef, pork and veal, topped with parmesan cheese and a layer of marinara sauce and provol cheese then baked until bubbly.

#### **Pollo Artichoke**

Medallions of chicken breast sautéed with artichoke hearts topped with a white wine lemon butter sauce.

#### **Seafood Ravioli**

Lobster, crab and shrimp ravioli in a shrimp cream sauce.

#### **Eggplant Parmigiano**

Thin slices of fresh eggplant lightly breaded, deep-fried until golden brown, topped with marinara sauce and provol cheese then baked until perfect.

#### **Pollo Marsala**

Boneless chicken breast medallions sautéed with sliced mushrooms in a sweet marsala wine sauce.

#### **Sicilian Chicken**

Boneless breast of chicken dusted with Italian bread crumbs and grilled in our Sicilian oil.

#### **Filet Bianco**

8 ounce tilapia filet topped with provol cheese, broccoli florets, sliced mushrooms and finished with a white wine lemon butter sauce.

#### **Pollo Parmigiano**

Flattened boneless breast of chicken, breaded and sautéed topped with Mama's marinara sauce and provol cheese then baked in the oven.

#### **Sole Parmigiano**

Filet of sole lightly breaded, deep fried until golden brown, topped with Mama's marinara sauce and provol cheese then baked until perfect.

#### **Homemade Lasagna**

Countless layers of lasagna noodles, "Hill" Italian sausage, seasoned beef, 4 varieties of cheeses and just the right amount of marinara sauce baked in Mama's oven and served bubbling hot. Add \$1.95 per person.

#### **Salsiccia with Green Peppers & Onions**

Our "Hill" favorite salsiccia, a variety of fresh peppers, onion and prosciutto in Mama's spicy marinara sauce.

#### **Spaghetti & Meatballs**

A "Hill" of freshly cooked imported spaghetti topped with Mama's own marinara sauce with meat and served with freshly grated parmesan cheese and meatballs.

#### **Pasta con Broccoli**

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

### ***Above meals include the following:***

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**Mama's Dinner Salad      Coffee & Iced Tea**

**All entrées (excluding pasta) come with a side of Pasta & Vegetable.**

**Spumoni Ice Cream *or*  
Cannoli (Add \$1.50 per person) *or*  
Italian Cream Cake (Add \$2.50 per person) *or*  
Tiramisu (Add \$2.50 per person)**

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## *Dinner Pasta Buffet*

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**Priced per person. Minimum 25 guests. \$19.95 per person.**

### ***Pastas (choose three)***

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#### **Baked Beef Ravioli**

Ravioli noodles filled with beef prepared in our house marinara topped with provol cheese and baked.

#### **Homemade Lasagna**

Countless layers of lasagna noodles, "Hill" Italian sausage, seasoned beef, 4 varieties of cheeses and just the right amount of marinara sauce baked in Mama's oven and served bubbling hot. Add \$1.95 per person.

#### **Penne Primavera**

Penne pasta combined with sliced squash, zucchini, sun-dried tomatoes, black olives, broccoli and mushrooms tossed in a mouth-watering pesto sauce.

#### **Baked Mostaccioli**

Mostaccioli noodles prepared in our house marinara topped with provol cheese and baked

#### **Linguine Salsiccia**

Fresh strands of linguini with our "Hill" favorite salsiccia, a variety of fresh peppers, onion and prosciutto in Mama's spicy marinara sauce. Add \$1.00 per person.

#### **Pollo Cappellini**

Angel hair pasta, sun-dried tomatoes and mushrooms tossed in a pesto cream sauce, then topped with slices of sautéed chicken breast.

#### **Canneloni**

Tubular pasta stuffed with beef, pork and veal, topped with parmesan cheese and a layer of marinara sauce and provol cheese then baked until bubbly.

#### **Manicotti**

Tubular pasta stuffed with a blend of Italian cheeses, topped with a layer of Mama's marinara sauce and provol cheese, then baked to perfection.

#### **Seafood Ravioli**

Lobster, crab and shrimp ravioli in a shrimp cream sauce. Add \$2.50 per person.

#### **Cavatelli**

Prepared in your choice of marinara or alfredo sauce.

#### **Pasta con Broccoli**

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

#### **Spaghetti with Mini-Meatballs**

A "Hill" of freshly cooked imported spaghetti topped with Mama's own marinara sauce and served with freshly grated parmesan cheese with mini meatballs.

#### **Fettuccini Alfredo**

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

#### **Pasta in Butter and Garlic**

The noodle of your choice in our butter garlic sauce.

#### **Tortellini alla Papa**

Meat filled tortellini, fresh peas and prosciutto in a delicious garlic parmesan cream sauce. Add \$1.95 per person.

### ***Above meals include the following:***

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**Mama's Dinner Salad**

**Coffee & Iced Tea**

**Italian Bread and Butter**

**Spumoni Ice Cream or Cannoli**

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## *Dinner Buffet Menu*

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Priced per person. Minimum 25 guests. \$24.95 per person. Add an additional entrée for only \$2.95 per person.

### **Entrées (choose two)**

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#### **Filet Bianco**

8 ounce tilapia filet topped with provol cheese, broccoli florets, sliced mushrooms and finished with a white wine lemon butter sauce.

#### **Pollo Parmigiano**

Flattened boneless breast of chicken, breaded and sautéed topped with Mama's marinara sauce and provol cheese then baked in the oven.

#### **Roasted Porkloin Marsala**

Pork loin sliced and prepared in our house marsala sauce.

#### **Italian Roast Beef**

Served in our house au jus.

#### **Pollo Picotta**

chicken breast sautéed in a white wine and lemon butter wine sauce with capers.

#### **Sicilian Chicken**

Boneless breast of chicken dusted with Italian bread crumbs and grilled in our Sicilian oil.

#### **Pollo Cacciatore**

Boned in chicken prepared in red sauce loaded with fresh vegetables.

#### **Pollo Spedini**

A flattened boneless chicken breast breaded and rolled with prosciutto, mushrooms, diced tomato, onion and provol cheese, pan roasted and served with a white wine lemon sauce. Mama's Signature Dish.

#### **Sole Parmigiano**

Filet of sole lightly breaded, deep fried until golden brown, topped with Mama's marinara sauce and provol cheese then baked until perfect.

#### **Pollo Marsala**

Boneless chicken breast medallions sautéed with sliced mushrooms in a sweet marsala wine sauce.

### **Sides (choose two)**

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#### **Baked Mostaccioli**

Mostaccioli noodles prepared in our house marinara topped with provol cheese and baked

#### **Garlic Mashed Potatoes**

Homemade. Need we say more?

#### **Pasta con Broccoli**

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

#### **Fettuccini Alfredo**

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

#### **Italian Fried Potatoes**

Thick cut potatoes with onions, black olives, and garlic then fried.

#### **Pasta in Butter and Garlic**

The noodle of your choice in our butter garlic sauce.

#### **Fresh Vegetable Medley**

Seasonal.

#### **Italian Style Green Beans**

Served in butter sauce, with prosciutto ham and onions.

### ***Above meals include the following:***

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**Mama's Dinner Salad**

**Coffee & Iced Tea**

**Italian Bread and Butter**

**Sheet Cake from a local Hill Bakery *or* Spumoni Ice Cream *or* Cannolis *or* New York Style Cheesecake**

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## *Basic Dinner Buffet Menu*

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Priced per person. Minimum 25 guests. \$19.95 per person.

### ***Entrées (choose one)***

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#### **Italian Roast Beef**

Served in our house au jus.

#### **Pollo Marsala**

Boneless chicken breast medallions sautéed with sliced mushrooms in a sweet marsala wine sauce.

#### **Salsiccia**

Fresh Italian sausage roasted with onions and peppers.

#### **Pollo Cacciatore**

Boned in chicken prepared in red sauce loaded with fresh vegetables.

#### **Pollo Parmigiano**

Flattened boneless breast of chicken, breaded and sautéed topped with Mama's marinara sauce and provol cheese then baked in the oven.

### ***Sides (choose two)***

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#### **Baked Mostaccioli**

Mostaccioli noodles prepared in our house marinara topped with provol cheese and baked

#### **Garlic Mashed Potatoes**

Homemade. Need we say more?

#### **Pasta con Broccoli**

Bowtie noodles, fresh broccoli crowns and mushrooms in a creamy butter parmesan sauce with just a touch of Mama's marinara for good measure.

#### **Fettuccini Alfredo**

A traditional Italian favorite. Fettuccini noodles tossed in a light parmesan cream sauce with just a hint of nutmeg.

#### **Italian Fried Potatoes**

Thick cut potatoes with onions, black olives, and garlic then fried.

#### **Pasta in Butter and Garlic**

The noodle of your choice in our butter garlic sauce.

#### **Fresh Vegetable Medley**

Seasonal.

#### **Italian Style Green Beans**

Served in butter sauce, with proscuitto ham and onions.

### ***Above meals include the following:***

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**Mama's Dinner Salad**

**Coffee & Iced Tea**

**Italian Bread and Butter**

**Spumoni Ice Cream**

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## *Banquet Appetizer Choices*

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### **Antipasto (1) \$6.95**

Slices of "Hill" Italian meats, variety of cheeses, artichoke hearts, olives and peppers served with Mama's specially seasoned dipping sauce.

### **Bella Napoli \$2.95**

Homemade chips topped with "Hill" salsiccia, tomatoes, peppers, green onion, black olives, smothered with asiago cheese sauce.

### **Bruschetta (3) \$2.95**

Thinly sliced Italian bread topped with roma tomatoes, roasted red peppers, green peppers, black olives, and garlic sprinkled with asiago cheese.

### **Cheese Garlic Bread \$1.95**

Fresh "Hill" baked Italian bread, brushed with olive oil and garlic, topped with slices of provol cheese and browned to perfection.

### **Chicken Tenders (2) \$2.95**

Dusted in flour & seasonings deep fried.

### **Chicken Wings (3) \$2.95**

Trashed or in a sauce of your choice.

### **Crab Stuffed Mushrooms (3) \$4.25**

Mushrooms caps overstuffed with specially prepared filling topped with rich asiago cheese sauce, baked with cream sauce.

### **Eggplant Parmigiano (2) \$3.95**

Thin slices of fresh eggplant lightly breaded, deep fried until golden brown, topped with marinara sauce and provol cheese then baked until perfect.

### **Fried Artichoke Hearts (5) \$1.95**

Lightly battered, served with marinara or drawn butter.

### **Fried Calamari \$2.95**

Lightly battered seasoned and served with our house marinara.

### **Fried Provel (2) \$2.95**

Provel cheese lightly breaded and fried, served with marinara sauce.

### **Jalapeno Poppers (3) \$3.95**

Jalapeno filled with cheese breaded and fried.

### **Mini Meatballs (3) \$2.95**

Prepared in our house marinara.

### **Shrimp Scampi (2) \$3.95**

Shrimp dusted with Italian bread crumbs prepared in our special olive oil garlic sauce.

### **Spicy Shrimp Marinara (2) \$3.95**

Shrimp sautéed in a spicy marinara.

### **Spinach & Eggplant Dip \$3.95**

A delicious combination of fresh spinach and eggplant in a creamy asiago sauce, topped with mozzarella cheese and baked in the pizza oven until piping hot and served with Italian bread toasts.

### **Toasted Ravioli (3) \$1.95**

We're the home of the toasted ravioli! A real treat guests will love! Served with our house marinara for dipping.

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## *Banquet Bar & Beverages*

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Bartender available for \$125 per party **EVENT!**

### ***Open Bar (On Tab Prices)***

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<b>Rail Mixed Drinks (Not Frozen)</b>	<b>\$4.75</b>
<b>Call Drinks (Not Frozen or Premium)</b>	<b>\$5.75</b>
<b>Bottled Beer</b> Bud, Bud Lite, Miller Lite	<b>\$3.00</b>
<b>Bottled Beer</b> Peroni, Moretti	<b>\$4.00</b>
<b>Wine/Glass/House Select</b>	<b>\$5.50</b>
<b>Pelligrino Bottled Water</b>	<b>\$3.95</b>
<b>Soda</b>	<b>\$2.00</b>
<b>Bottled Root Beer</b>	<b>\$3.00</b>

### ***Open Bar***

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#### **Rail Mixed Drinks, Bud, Bud-Lite, Miller-Lite, Soda, House Wine & No Frozen Drinks**

\$8.95	1 <sup>st</sup> Hour
\$12.95	2 <sup>nd</sup> Hour
\$15.95	3 <sup>rd</sup> Hour
\$4.95	Each Additional Hours

#### **Rail Mixed Drinks + Select Premium Drinks**

\$10.95	1 <sup>st</sup> Hour
\$14.95	2 <sup>nd</sup> Hour
\$17.95	3 <sup>rd</sup> Hour
\$5.95	Each Additional Hours

#### **Draught Beer & House Wine Package**

\$7.95	1 <sup>st</sup> Hour
\$11.95	2 <sup>nd</sup> Hour
\$15.95	3 <sup>rd</sup> Hour
\$4.95	Each Additional Hours

## *Also Available...*

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#### **Fondue Fountain**

A beautiful presentation for tasty treats.

#### **Popcorn Machine**

Add some fun to your event.

#### **Hotdog Machine**

Perfect for kids and as a summer time treat.

*Have a unique idea for something you'd like to try?  
Let us know and we'll be happy to accommodate.*

Prices are subject to sales tax and 20% gratuity.