
Michaelangelo Menu

Antipasti - Host choice of two

Ⓞ EGGPLANT ROLLATINI

BURRATA TOASTINI

BAKED CLAMS (2 PER GUEST)

SOUTH BEACH CALAMARI

STUFFED MUSHROOMS

Ⓞ CAULIFLOWER FLATBREAD

Pasta Course - Host choice of one

PENNE PINK SAUCE

Ⓞ MUSHROOM RISOTTO

Entrées - Host choice of three

LIPARI

sautéed veal, artichokes, wild mushrooms and leeks
in a marsala cream sauce

TRIO COMBO

chicken, shrimp, and veal with asparagus, sundried
tomatoes and mushrooms in a asiago cream sauce

CRAB CAKES

John's crab cakes served with aioli

12 OZ. NATURAL FED NEW YORK STRIP

\$8 UP CHARGE

dressed with an herb butter

SALMON

pan seared, lemon basil cream sauce

MANAROLA

sautéed chicken, sausage, fennel, shrimp and
mushrooms in a marsala cream sauce

PORK CHOP CIPOLLINI

pan-seared with roasted cipollini and cannellini beans
in a sage butter sauce

PORK CHOP PANCETTA

pan-seared with roasted shallots, pancetta, sautéed
mushrooms, cabernet reduction

Enhancements

HOUSE SANGRIA 30.00 PER PITCHER

MINI CANNOLI 2.50 PP

ASSORTED DESSERT 3.50 PP

MEADOWCROFT/THOMAS HENRY MP

Michaelangelo package also includes, soda, coffee, tea, espresso or cappuccino and your choice of, house or caesar salad.

There will be a corkage fee of \$7 per bottle of BYO.

Meadowcroft wine will be discounted 15% if added to an event package.

A \$150.00 deposit is required for parties of 15 or more in addition to a final guest count 5 days prior to your event. The confirmed guest count is what your bill will be based on. Final balance is due in cash only. Custom packages are also available. Please let our event coordinator know of any special needs and or allergies.

\$52.00 per guest plus a NJ tax in addition to 20% gratuity will be added to your bill on the day of your event.

Final payment paid with credit card will have a 3% processing fee added on.