
Da Vinci Menu

Antipasti - Host choice of three

PROSCIUTTO-ARUGULA FLATBREAD

☉ SHRIMP COCKTAIL (2 PER GUEST)

OYSTERS (2 PER GUEST)

COLD ANTIPASTO

SEAFOOD BRUSCHETTA

BURRATA CAPRESE

Pasta Course - Host choice of one

☉ SHRIMP RISOTTO

SPINACH RAVIOLI

Entrées - Host choice of three

☉ MEDITERRANEAN BRANZINO

oven roasted in a citrus herb sauce, spring vegetables

CRAB CAKES

John's crab cakes served with aioli

☉ SEA SCALLOPS

pan-seared and lightly cajun dusted scallops in a rum-orange sauce over corn and asparagus

CARCIOFO

sautéed chicken with roasted artichokes, peas and pancetta in a fontina cream sauce

12 OZ. NATURAL FED NEW YORK STRIP

\$8 UP CHARGE

dressed with an herb butter

TARTUFO

sautéed veal in our truffle cream butter, mushrooms, leeks, sundried tomatoes, artichokes

Enhancements

MEADOWCROFT/THOMAS HENRY MP

HOUSE SANGRIA 30.00 PER PITCHER

Da Vinci package also includes, soda, coffee, tea, espresso or cappuccino, an assortment of dessert and your choice of, house, primavera 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.

This package requires a pre-selection from your guests.

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 will be what your bill is based on. Custom packages are also available. Please let our event coordinator know of any special needs and or allergies.

\$67.00 per guest plus a NJ tax in addition to 20% gratuity will be added to your bill on the day of your event.

Final bill due in cash, only. Final payment paid with credit card will have a 3% processing fee added on.