



Private Events Menu

Menu Option 1

\$45 per person

Choose *two first course* Selections

(Please circle your selections)

BLACK BEAN SOUP + SOUR CREAM + RED ONION

TOWN HOUSE SALAD - MIXED GREENS + BACON + EGG + MUSHROOM +
CHOICE OF DRESSING

CAESAR SALAD WITH GARLIC CROUTONS + SHAVED PAMESAN

TOWN SIGNATURE CALAMARI

SLICED HOME MADE MOZZARELLA + FRESH TOMATOES + BALSAMIC DRIZZLE

ROASTED RED PEPPER HUMMUS + CUCUMBER + WARM PITA

GRILLED PORTABELLA MUSHROOMS + GOAT CHEESE + LOCAL TOMATOES

Choose *two main plate* Selections

ROASTED BBQ HALF CHICKEN + ASPARAGUS + GARLIC MASHED POTATOES

PAN SEARED TUNA STEAK + WASABI MASHED POTATOES + MUSHROOMS + BALSAMIC
DRIZZLE

12 OZ. NY STRIP + GARLIC MASHED POTATOES + SAUTEED BROCCOLINI

PAN SEARED SALMON + SAFFRON RICE + ASPARAGUS AND MUSHROOM RAGU
+TARRAGON BUERRE BLANC

PENNE A LA VODKA

Dessert Platters for Table

*** Beverages not included**

Clients Initials_____ Date_____



Menu Option 2

\$55 per person

Choose *three first course* Selections

(please circle your selections)

LOBSTER BISQUE

TOWN HOUSE SALAD - MIXED GREENS + BACON + EGG + MUSHROOM +
CHOICE OF DRESSING

CAESAR SALAD WITH GARLIC CROUTONS + SHAVED PARMESAN

TOWN SIGNATURE CALAMARI

BRAISED SHORTRIB EGGROLL + "MU SHU" VEGETABLES + SECRET ASIAN SAUCE

SLICED HOME MADE MOZZARELLA + FRESH TOMATOES + BALSAMIC DRIZZLE

LOBSTER GNOCCHI+ ARIABIATTA SUACE + PARMESAN

GRILLED PORTABELLA MUSHROOMS + GOAT CHEESE + LOCAL TOMATOES

PAN SEARED CRAB CAKE OVER MIXED GREENS WITH WHOLE GRAIN MUSTARD AIOLI

CHILLED ASIAN KIM CHEE SALAD WITH SLICED TUNA SASHIMI

Choose *three main plate* Selections

ROASTED HALF CHICKEN +BROCOCOLINI + GARLIC MASHED POTATOES

12OZ. NY STRIP + GARLIC MASHED POTATOES + STEAMED ASPARAGUS

PAN SEARED TUNA + WASABI MASHED POTATOES + MUSHROOMS + BALSAMIC DRIZZLE

"UNTRADITIONAL STEAK FRITTES" - GRILLED CHURRASCO STEAK + SWEET FRY
+ CABERNET DEMI SAUCE

PAN SEARED SALMON + SAFFRON RICE + ASPARAGUS AND MUSHROOM RAGU +TARRAGON
BUERRE BLANC

GRILLED MAHI MAHI + SERRONO PEPPER AND PINEAPPLE SALSA + MASHED POTATOES

PENNE WITH HOMEMADE MEATBALLS AND RICOTTA CHEESE

Clients Initials_____ Date_____



More Steak Options

SUBSTITUTE THE FOLLOWING STEAKS FOR YOUR 12 OZ. NY STRIP
ADDITIONAL \$10 PER PERSON

14 OZ. DELMONICO

6 OZ. FILET MIGNON

Dessert Platters for Table

*Beverages Not Included

Optional Pasta Course

Additional \$5 per person per item

OPTIONAL PASTA MID-COURSE

ROMAN STYLE PENNE ALA VODKA

CHILI SPIKED VODKA + FRESH TOMATO +

TOUCH OF CREAM + MARINARA

TRUFFLE GNOCCHI

POTATO GNOCCHI WITH BLACK TRUFFLE CREAM

GEMELLI PASTA

(TWIN) PASTA + SPINACH + SUNDRIED TOMATOES + MUSHROOM + ROASTED
GARLIC + GOAT CHEESE + TRUFFLE ESSENCE + PARMESAN

GNOCCHI ARRABIATA

SOFT POTATO GNOCCHI WITH SPICY MARINARA SAUCE

PENNE BOLOGNESE

PENNE PASTA WITH HOME MADE MEAT SAUCE + RICOTTA

CREAMY RISOTTO

YOUR CHOICE OF VEGETABLE, MUSHROOM OR SEAFOOD

Clients Initials_____ Date_____