

*Minimum of
20 people*

Filomena

CUCINA ITALIANA

Pit Down Dinner Menu

*Choose from one of our gourmet packages
or let our event planner and executive chef help you create your own custom menu.
Additional Charge of \$1.00 per person for Fresh Tomato Bruschetta.*

Complimentary

Spicy roasted peppers, eggplant, onions and roma tomatoes with Filomena's garlic bread

Salads

Choice of One

Tossed Seasonal mixed greens

Homemade Italian dressing

Classic Caesar Salad (additional \$1.00 per person)

Garlic, anchovy, lemon and parmesan dressing

Pasta Course

Our chef's choice of only the freshest pasta with Mama Filomena's pomodoro sauce

All entrees are accompanied with roasted Italian potatoes and fresh sautéed seasonal vegetables

For your special occasion you may select three menu entrées from one of the three packages (no combinations)

Desserts

New York Style Cheesecake

Raspberry drizzle

Coffee, Tea, Iced Tea and Soda Included

20% Gratuity and 7% Tax Additional

Appetizers

Choice of Three Items Per Person

~ ~ ~

\$6.95 Per Person

Chorizo Stuffed Mushrooms

Pinot Grigio white wine cream

Clams Casino

Fresh lemon and shaved parmesan

Eggplant Rollatine

Sharp provolone and pomodoro

Crispy Calamari

Basil parmesan pomodoro

Chicken Satay

Gorgonzola mascarpone cream

~ ~ ~

\$8.95 Per Person

Mini Italian Meatballs

Basil parmesan pomodoro

Scallop and Bacon

Lemon horseradish drizzle

Insalata Caprese

Aged balsamic and olive oil

Italian Spring Rolls

Honey balsamic reduction

Hazelnut Crusted Shrimp

Apricot & toasted coconut sauce

Prosciutto Wrapped Asparagus

Lemon horseradish cream

~ ~ ~

\$9.95 Per Person

Mini Jumbo Lump Crab Cakes

Citrus Dijon mustard remoulade

Center Cut Filet Brushetta

Baby spinach and fontina cheese

Blackened Diver Scallops

Truffle infused olive oil

Prosciutto Wrapped Shrimp

Horseradish citrus sauce

Entrees

Choice of Three

~ ~ ~

Chicken Francaise - \$19.95

Egg batter chicken breast sautéed with Pinot Blanc white wine butter sauce

Stuffed Flounder - \$23.95

Delicate flounder stuffed with lump crabmeat and citrus white wine butter sauce

Chicken Marsala - \$20.95

Sautéed shallots, mushrooms, Marsala wine and a splash of cream

Filet and Stuffed Tiger Shrimp - \$28.95

Center cut filet mignon, lump crab meat stuffed shrimp and béarnaise sauce

Grilled Filet of Flat Iron Steak - \$20.95

Brandy tabasco demi glace

Broiled Filet of Flounder - \$19.95

Flaky white fish with sun dried tomato sherry wine sauce

Veal Parmigiana - \$22.95

Crispy scaloppini of veal layered with pomodoro sauce and aged provolone cheese

Roasted Salmon - \$20.95

House cut salmon with citrus white wine butter sauce

Chicken Parmigiana - \$19.95

Crispy breast of chicken layered with pomodoro sauce and aged provolone cheese

Jumbo Lump Crab Cakes - \$25.95

Our signature dish, pan fried with roasted red pepper coulis

Chicken and Shrimp Milan - \$24.95

Sautéed breast of chicken, tiger shrimp, asparagus sun dried tomatoes and sherry cream sauce

Veal Piccata - \$22.95

Sautéed scaloppini of veal with capers, shallots and white wine citrus butter sauce

Chicken Helena - \$23.95

Sautéed breast of chicken with globe artichokes, sun dried tomatoes and Chardonnay lemon sauce

Center Cut Filet Mignon - \$25.95

Chianti red wine mushroom sauce

Veal Valdostana - \$22.95

Pan fried scaloppini of veal layered with spinach, prosciutto, mozzarella and mushroom sage demi glace

Roasted Prime Rib - \$24.95 (minimum 12 people)

Natural pan juice

Chilean Sea Bass - \$28.95

Pan seared bass with fresh herbs and kalamata olive infused olive oil

Gourmet Sandwich Platters

Starting at \$6.95 per guest

Grilled Blackened Chicken

*Marinated breast of chicken blackened and grilled, topped with sweet pepper relish,
roasted long hots and romaine lettuce on a sourdough baguette*

Balsamic Honey Glazed Ham

*With aged provolone cheese, romaine lettuce, red onions, plum tomatoes
and whole grain mustard on seeded Italian bread*

Imported Cheese

*Aged provolone, gourmet mozzarella, and fontina cheese with roasted tomatoes,
baby greens and basil pesto on sun dried tomato focaccia*

Herbed Tuna Salad

With roasted red peppers, iceberg lettuce, sliced tomatoes and pesto aioli on a kaiser roll

Filomena's Italian Hoagie

*Cappicola ham, pepperoni, Genoa salami and sharp provolone cheese topped with roasted peppers, red onions,
romaine lettuce, oregano and virgin olive oil on a crusty Italian roll*

Grilled Seasonal Vegetables

Assorted grilled vegetables medley with smoked mozzarella and sun dried tomato pesto on herbed focaccia

Italian Chicken

Crispy breaded breast of chicken with sautéed broccoli rabe, sharp provolone cheese and virgin olive oil on Italian bread

Roasted Beef

With red onions, roasted long hot, baby greens and horseradish peppercorn aioli on rosemary focaccia

Wraps & Sandwiches

Mediterranean Wrap

Baby greens, oven roasted tomatoes, broccoli rabe, roasted peppers and basil pesto

Italian Wrap

Cappicola ham, pepperoni, Genoa salami, sharp provolone cheese, roasted peppers, and spring mix

Bistro Wrap

Roast beef, Brie cheese, tomato bruschetta, horseradish sauce and spring mix

Roasted Pork Club

With crispy bacon, sliced tomato, romaine lettuce, roasted long hot and herb mayo on toasted wheat bread

Minimum 10 guest per platter. Paper products and flatware included