



Family Style Menu

\$18.95/person Day Events
\$21.95/person Night Events
Plus tax and service

Select 1 salad
Select any 2 entrees, pastas or specialties as main course
Select any 1 special occasions cake, dessert or sundae
Includes soda, coffee, tea

Add an extra 1st course for just \$1.75/ person
Add an extra 2nd course for just \$2.95/ person

Appetizers

Bruschetta

Provençal Tomatoes with stone baked garlic toast

Vegetable Stuffed Bread

On sweet pepper sauce

Crisp & Colorful Vegetable Crudit 

With creamy parmesan spinach dip

Eggplant Rollatini

Rolled with 3 cheeses, in marinara & mozzarella

Farmer's Market Hot Chips

creamy parmesan

Dippin' Sticks & Pesto Mozzarella Bread

Italian Meat Lovers Loaf

Basil, Marinara add \$1/person

Fried Calamari

Cocktail & Marinara add \$3/person

Pasta

Pasta Primavera

Penne pasta , colorful fresh vegetables Garlic & Oil

Penne Pasta with Italian Sausage

Sliced mild, broccoli, mushrooms, penne, sun dried tomato
Garlic & olive oil

Penne a la Vodka

Penne pasta flamed off Absolute, creamy tomato

Penne Carbonara

Pasta in creamy cheese sauce with bacon

Baked Mostaccioli

Lasagna Sausage

Cheese layered pasta , mild Italian, marinara, mozzarella

Lasagna Spinach

Cheese layered pasta , leaf spinach, marinara, mozzarella

Ravioli a la Vodka

Cheese filled pasta , leaf spinach & mushrooms, flamed off
Absolute, creamy tomato add \$3/person

Ravioli Lobster Sauce

Cheese filled pasta ,cognac lobster sauce with shrimp \$5/
person

Special Occasion Cakes

Chocolate Mousse Cake

Tiramisu Cake

Carrot Cake

White Chocolate Mousse Cake With Raspberry
plus \$2 additional/person

Buffet Style Menu

50 adult minimum

\$21.95/person Day Events
\$24.95/person Night Events
Plus tax and service

Select any 3 cold items - 1 salad and 2 cold choices
Select any 3 hot items- entrees, pastas, specialties or pizza
Select any 1 dessert -special occasions cake, dessert or sundae
Includes soda, coffee, tea

Add a 4th cold item for just \$1.75/ person
Add a 4th hot item for just \$2.95/ person

Salads

Field Green Mix

Colorful mix greens, julienne of carrots,
cucumber fan, tomato, balsamic dressed

Caesar Salad

Creamy Parmesans Dressing,

Spinach Salad

Warm bacon mushroom dressing
Bacon toast

Tomato Mozzarella Salad

Bocconcini size on field greens
Pesto vinaigrette add \$2/person

Antipasti

Italian meats and cheeses add \$2/person

Below for Buffet Only

Pasta Salad Primavera Vinaigrette

Pesto Pasta Salad

Italian Meat Lovers Salad

Fresh Melons & Berries add \$1/person

Main Course

Entr es

Chicken Francaise

Breast of chicken, lemon white wine sauce

Chicken Parmesan

Our breadcrumbs, marinara mozzarella

Pecan Breaded Chicken

Pecans in the bread crumbs, lemon white wine sauce

Roast Loin of Pork Forestiere

Finished with mushroom, bacon, shallots, broccoli

Roast Loin of Pork Calvados

Classical apple brandy cream sauce

Mild Italian Sausage & Meatballs

Eggplant Rollatini

Rolled with 3 cheeses, in marinara & mozzarella

Eggplant Parmesan

Individually saut ed pieces, then baked
in marinara & mozzarella

Veal Parmesan

Our breadcrumbs, marinara, mozzarella ,
add \$3/person

Dessert

Pastry

Chocolate Pizza Caramel

Chocolate Mousse Cup

Cheese Cake Cup Cake Strawberry Sauce

Carrot Cake Cup Cake

Gourmet Pizza

Pizza Margarita

Olive oil, basil, sliced tomato, fresh mozzarella

Pesto Ricotta Pizza

Pesto crust with sun dried tomato,
ricotta & mozzarella cheese

Eggplant Parmesan Pizza

Thin slices individually cooked then
baked with marinara & mozzarella

Pizza Cindy

Breaded chicken on a garlic butter crust
mozzarella cheese add \$1/person

Pizza Antipasti

Italian meats & cheeses, basil,
sliced tomato, balsamic, mozzarella add \$1/person

Specialties

Spinach Quenelle Stuffed Chicken

On lemon white wine sauce add \$2/person

Tilapia in Lobster Sauce

Speckled with shrimp & capers add \$2/person

Cajun Inspired Ten Spice Tilapia

On Spinach white wine sauce add \$2/person

Roast Sliced Sirloin

Mushroom Demi Glace

Peppercorn Sliced Sirloin

Cognac Demi Glace

Duxelle Stuffed Salmon

Mushroom stuffing, dill buerre blanc add \$3/person

Cheese Filled Pastry Wrapped Meatballs

Shrimp Parmesan

Our breadcrumbs, marinara mozzarella ,add \$5/person

Petite Filet Mignon (carved on Buffet)

Cognac Demi Glace, toast points add \$8/person

Prime Rib of Beef (carved on Buffet)

Horseradish sauce & au jus add \$8/person

Sundaes

Classic with cherry on top
Caramel, Ganache, Whipped Cream
Candy Pieces Galore add \$1/person



Appetizer Cocktail Reception

When a unique mingling event is needed for personal or business get together

All packages include fountain drinks, coffee, & tea

A bar beverage package is a required choice for these events

50 adult minimum is needed for these stand alone event

\$18.95/ person plus bar package -Day Events

\$21.95/ person plus bar package -Night Events

Plus tax and service

Includes:

Fresh baked bread and pesto

A hot buffet plus passed hor d'oeuvres for the first hour and a half

Butler passed hor d'oeuvres will include gourmet pizza

3 hours room time

Add an additional hot buffet item for just \$2.95/ person

Add additional room time for \$2.50 per half hour plus associated bar fee

Pasta

Pasta Primavera
Penne pasta , colorful fresh vegetables Garlic & Oil

Penne Pasta with Italian Sausage
Sliced mild, broccoli, mushrooms,
penne, sun dried tomato
Garlic & olive oil

Penne a la Vodka
Penne pasta flamed off Absolute, creamy tomato

Penne Carbonara
Pasta in creamy cheese sauce with bacon

Baked Mostaccioli

Lasagna Sausage
Cheese layered pasta , mild Italian,
marinara, mozzarella

Lasagna Spinach
Cheese layered pasta , leaf spinach,
marinara, mozzarella

Ravioli a la Vodka
Cheese filled pasta , leaf spinach & mushrooms,
flamed off
Absolute, creamy tomato add \$3/person

Ravioli Lobster Sauce
Cheese filled pasta ,cognac l
lobster sauce with shrimp \$5/person

Hot buffet please

select any 2

Entrées

Chicken Francaise
Breast of chicken, lemon white wine sauce

Chicken Parmesan
Our breadcrumbs, marinara mozzarella

Pecan Breaded Chicken
Pecans in the bread crumbs, lemon white wine sauce

Roast Loin of Pork Forestiere
Finished with mushroom, bacon, shallots, broccoli

Roast Loin of Pork Calvados
Classical apple brandy cream sauce

Mild Italian Sausage & Meatballs

Eggplant Rollatini
Rolled with 3 cheeses, in marinara & mozzarella

Eggplant Parmesan
Individually sautéed pieces, then baked
in marinara & mozzarella

Veal Parmesan
Our breadcrumbs, marinara, mozzarella ,
add \$3/person

Specialties

Assorted Stuffed Breads
Five cheese Loaf, Italian Meat Lovers,
Vegetable Loaf

Assorted Stuffed Cheesy Breads
All with Mozzarella, Cheese,
Sausage, Pesto, Pepperoni

Tilapia in Lobster Sauce
Speckled with shrimp & capers add\$2/person

Cajun Inspired Ten Spice Tilapia
On Spinach white wine sauce add \$2/person

Roast Sliced Sirloin
Mushroom Demi Glace

Peppercorn Sliced Sirloin
Cognac Demi Glace

Duxelle Stuffed Salmon
Mushroom stuffing,
dill buerre blanc add \$3/person

Shrimp Parmesan
Our breadcrumbs, marinara mozzarella ,add \$5/
person

Petite Filet Mignon (carved on Buffet)
Cognac Demi Glace, toast points add \$8/person

Prime Rib of Beef (carved on Buffet)
Horseradish sauce & au jus add \$8/person

Passed Hor d'oeuvres

Miniature Beef Wellington
Flaky Pastry Wrapped Meatballs
Gourmet Pizza Selection
Filet Mignon Skewers
Shrimp Scampi Skewers
Ten Spice Chicken
Spinach& Mozzarella In Pastry
Fresh Mozzarella on Tomato

Extras

Chef Pasta Station
3 varieties prepared in front of your guests
add \$5/person

Chef Pizza Station
3 varieties prepared in front of your guests
add \$5/person

Chef Carving Station
Select Roast Turkey, Glazed Ham, Roast Beef add\$8.50/person
Add Prime Rib or Chateaubriand plus \$8/person

Special Occasion's Cake add \$1.75/ person



Pizza Party Package

All packages include fountain drinks, coffee, & tea
And special occasions cake or a dessert

\$16.95/ person -Day Events

\$19.95/ person -Night Events

Plus tax and service room minimum applies

Includes:

Fresh Baked Garlic Rolls

and pesto

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Salads

*Please Select One
Served family style*

Field Green Mix

Colorful mix greens, julienne of carrots,
cucumber fan, tomato, balsamic dressed

Caesar Salad

Creamy Parmesans Dressing,

Spinach Salad

Warm bacon mushroom dressing
Bacon toast

Pizza

*Traditional 3 pizzas- 1 with cheese only and two others with toppings
set up in buffet style*

Add an shared appetizer for \$1.75/person

Add a pasta or entrée served family style for \$2.95/person

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Special Occasions Cake or a Dessert

Special Occasion Cakes

Chocolate Mousse Cake

Tiramisu Cake

Carrot Cake

White Chocolate Mousse Cake With Raspberry
plus \$2 additional/person

Pastry

Chocolate Pizza Caramel

Chocolate Mousse Cup

Cheese Cake Cup Cake Strawberry Sauce

Carrot Cake Cup Cake

Sundaes

Classic with cherry on top

Caramel, Ganache, Whipped Cream

Candy Pieces Galore add \$1/person

Appetizers

Bruschetta

Provençal Tomatoes with stone baked garlic toast

Vegetable Stuffed Bread

On sweet pepper sauce

Crisp & Colorful Vegetable Crudité

With creamy parmesan spinach dip

Eggplant Rollatini

Rolled with 3 cheeses, in marinara & mozzarella

Farmer's Market Hot Chips
creamy parmesan

Dippin' Sticks & Pesto Mozzarella Bread

Italian Meat Lovers Loaf
Basil, Marinara add \$1/person

Fried Calamari
Cocktail & Marinara add \$3/person

Gourmet Pizza

Pizza Margarita

Olive oil, basil, sliced tomato, fresh mozzarella

Pesto Ricotta Pizza

Pesto crust with sun dried tomato,
ricotta & mozzarella cheese

Eggplant Parmesan Pizza

Thin slices individually cooked then
baked with marinara & mozzarella

Pizza Cindy

Breaded chicken on a garlic butter crust
mozzarella cheese add \$1/person

Pizza Antipasti

Italian meats & cheeses, basil,
sliced tomato, balsamic, mozzarella add \$1/person



Served Plated Menu Selection

Lunch \$21.95 Dinner \$24.93

Pre-plan your special luncheon from 25-75 guests
All packages include our fresh baked rolls & pesto, salad and dessert,
appropriate pasta, vegetable or roasted potato, soda & coffee

Lunch parties must conclude by 4 pm

Please pre-select menu items for your guests

Add a shared appetizer course to your package for \$1.75/person plus extra charges if listed
Price does not include additional beverage packages, tax or gratuity

Salad Course

Please select one

Field Green Mix

Dinner salad with julienne of carrots, balsamic dressed

Spinach Salad

Warm bacon mushroom dressing & bacon toast

Caesar Salad

Creamy parmesans dressing, garlic croutons

Tomato Mozzarella Salad

Bocconcini size on field greens pesto vinaigrette add \$2/person

Main Course

Please select two. Our staff will present your choices to your guests prior to the salad course

Entrées

Pasta - Gourmet Pizza

Pasta Primavera

Penne pasta, colorful fresh vegetables garlic & oil

Penne a la Vodka

Penne pasta flamed off absolute, creamy tomato

Julienne of Chicken Fettuccini

Diced tomato, spinach, mushroom, light cream sauce

Ravioli Lobster Sauce add \$2.95/person

Cheese filled pasta, cognac lobster sauce with shrimp

Pizza Margarita

Olive oil, basil, sliced tomato fresh mozzarella

Pesto Ricotta Pizza

Pesto Crust with sun dried tomato, ricotta & mozzarella cheese

Eggplant Parmesan Pizza

Thin slices individually cooked then baked with marinara & mozzarella

Chicken Francaise

Breast of chicken, lemon white wine sauce

Chicken Parmesan

Our breadcrumbs, marinara mozzarella

Pecan Breaded Chicken

Pecan breaded breast of chicken, lemon white wine sauce

Roast Loin of Pork Forestiere

Finished with mushroom, bacon, shallots, broccoli

Roast Loin of Pork Calvados

Classical apple brandy cream sauce

Eggplant Rollatini

Individually sautéed pieces, then stuffed with 3 cheeses, in marinara & mozzarella

Eggplant Parmesan

Individually sautéed pieces, then baked in marinara & mozzarella

Veal Parmesans add \$2.95

Our breadcrumbs, marinara & mozzarella

Specialties

Spinach Quenelle Stuffed Chicken add \$2.95/person

On lemon white wine sauce

Tilapia in Lobster Sauce add \$2.95/person

Speckled with shrimp & capers

Cajun Inspired Ten Spice Tilapia add \$2.95/person

On spinach white wine sauce

Roast Sliced Sirloin

Mushroom demi glace

Peppercorn Sliced Sirloin

Cognac demi glace

Duxelle Stuffed Salmon add \$2.95/person

Mushroom reduction stuffing, dill buerre blanc

Shrimp Parmesans add \$2.95/person

Our breadcrumbs, marinara mozzarella

Petite Filet Mignon add \$9.95/person

Cognac demi glace, toast points

Prime Rib of Beef add \$9.95/person

Horse radish sauce & au jus

Desserts

Please select one

Inscribed Occasion Cakes

Chocolate mousse cake

Tiramisu cake

Carrot cake

White chocolate mousse cake

With raspberry add \$2/person

Pastries

Chocolate pizza caramel

Chocolate mousse cup

Sundaes

Classic with cherry on top

Caramel, ganache, whipped cream

BEVERAGE PACKAGES

Packages are priced per person for every guest over 21 years of age
18 percent service charge and 8% tax will be added
Parmesans.com requires all guests consuming alcohol to provide valid identification upon request

WINE & BEER

Includes Parmesans' house selection of red and white wines and draft beers

2 hours \$9.75 per person

3 hours \$11.75 per person

4 hours \$13.75 per person plus any time charge

Add bottle beer at additional cost. Select from wine list at list price per bottle

WINE, BEER & SPIRITS

Includes Parmesans' house selection of liquors, red and white wines and draft beers

2 hours \$14.75 per person

3 hours \$16.75 per person

4 hours \$18.75 per person plus any time charge

Premium liquor package are determined on a per label basis Add bottle beer at additional cost. Select from wine list at list price per bottle

Please see your event planner for extra charges for upgrades

Shower /Brunch Options

Mini mimosa & bloody Mary passed \$3ea, 25 minimum

Alcohol punch \$3.00/person, non-alcohol punch \$2.00/person

Host Bar

(Run one tab)

A host bar allows your guests to order from the full array of wine, beer and spirits available at Parmesans. The final bar tab is based on consumption and is paid by the event host at the end of the event.

Limited Host Bar

(Run one tab from specific choice of host)

A limited host bar allows your guests to order from a specific selection of wines, beer & spirits that you have selected prior to the start of the event

Cash Bar

A cash bar requires guests to pay for their own alcoholic beverage on consumption.