

Holiday Lunch Menu Option 1

Salad

-Chopped House

Pasta ala Carte

-Penne ala Vodka

Guest Choice of Entrée

-Tilapia Oreganata

Baked with seasoned breadcrumbs

-Chicken Parmigiana

Chicken breast in a tomato sauce topped with mozzarella cheese

-Chicken Nicole

Chicken breast topped with bruschetta in an aged balsamic vinaigrette

-Eggplant Parmigiana

Baked in a tomato sauce

All of the above entrées are accompanied by Seasoned Garden Vegetables,
Brick Oven Tuscan Bread & Country Whipped Butter

Individual House Dessert or Host's Selection of Decorated Occasion Cake
Freshly brewed regular and decaf coffees, assorted teas & soft drinks

Weekly Package Price \$16.99 per Adult

Saturday and Sunday \$21.99 per Adult

\$9.99 per Child

All Pricing Subject to New York State Sales Tax and 20% Service Charge

All parties require a 10% deposit at the time of booking.

This deposit is non-refundable after five days from booking.

A minimum guarantee is required to reserve private room.

Final payment is due the day of the event.

Total Package Including Domestic Beer & Wine \$26.99 per Adult

Friday and Saturday Total Package \$31.99 per Adult

(three hour maximum)

Holiday Lunch Menu Option 2

Salad

-Tomato Mozzarella Salad

Pasta ala Carte

-Penne ala Vodka

Guest Choice of Entrée

-Tilapia Francaise

Fillet egg battered in a white wine lemon sauce

-Chicken Nicole

Chicken breast topped with bruschetta in an aged balsamic vinaigrette

-Veal Parmigiana

Veal cutlet in a tomato sauce topped with mozzarella cheese

-Tour of Italy

Baked eggplant rollatini, stuffed shells and cheese stuffed ravioli

-Pork Chop Pizzaiola

Topped with onions, peppers, mushrooms in a light tomato sauce

All of the above entrées are accompanied by Seasoned Garden Vegetables,
Brick Oven Tuscan Bread & Country Whipped Butter

Individual House Dessert or Host's Selection of Decorated Occasion Cake
Freshly brewed regular and decaf coffees, assorted teas & soft drinks

Weekly Package Price \$19.99 per Adult

Saturday and Sunday \$24.99 per Adult

\$9.99 per Child

All Pricing Subject to New York State Sales Tax and 20% Service Charge

All parties require a 10% deposit at the time of booking.

This deposit is non-refundable after five days from booking.

A minimum guarantee is required to reserve private room.

Final payment is due the day of the event.

Total Package Includes Domestic Beer & Wine \$29.99 per Adult

Friday and Saturday Total Package \$34.99 per Adult

(three hour maximum)

Holiday Dinner Menu Option 1

Salad

-Chopped House

Pasta ala Carte

-Penne ala Vodka

Guest Choice of Entrée

-Tilapia Oreganata

Fillet baked with seasonal breadcrumbs

-Chicken Francaise

Chicken breast dipped in egg batter in a white wine lemon sauce

-Veal Parmigiana

Veal cutlet in a tomato sauce topped with mozzarella cheese

-Eggplant Rollatini

A [Cielo](#) classic

-Pork Chop Toscana

Sautéed peppers and onions in a light tomato sauce

All of the above entrées are accompanied by Seasoned Garden
Vegetables, Brick Oven Tuscan Bread & Country Whipped Butter

Individual House Dessert or
Host's Selection of Decorated Occasion Cake
Freshly brewed regular and decaf coffees, assorted teas & soft drinks

Weekly Package Price \$22.99 per Adult

Friday and Saturday \$26.99 per Adult

\$9.99 per Child

All Pricing Subject to New York State Sales Tax and 20% Service Charge

All parties require a 10% deposit at the time of booking.

This deposit is non-refundable after five days from booking.

A minimum guarantee is required to reserve private room.

Final payment is due the day of the event.

Total Package Includes Domestic Beer & Wine \$33.99 per Adult

Friday and Saturday Total Package \$36.99 per Adult

(three hour maximum)

Holiday Dinner Menu Option 2

Salad

- Tomato Mozzarella Salad

Pasta ala Carte

- Penne ala Vodka

Guest Choice of Entrée

- Salmon Picatta

Fillet topped with artichokes and capers in a lemon wine sauce

- Chicken Sorrentino

Chicken breast topped with eggplant & mozzarella in a sherry wine sauce

- Veal Victoria

Topped with zucchini and mozzarella in a Marsala wine sauce

- Eggplant Parmigiana

Baked in a tomato sauce

- New York Strip Steak

Topped with gorgonzola cheese in a cherry tomato demi-glaze

All of the above entrées are accompanied by Seasoned Garden Vegetables,
Brick Oven Tuscan Bread & Country Whipped Butter

Individual House Dessert or Host's Selection of Decorated Occasion Cake
Freshly brewed regular and decaf coffees, assorted teas & soft drinks

Weekly Package Price Starting at \$25.99 per Adult

Friday and Saturday \$28.99 per Adult

\$9.99 per Child

All Pricing Subject to New York State Sales Tax and 20% Service Charge

All parties require a 10% deposit at the time of booking.

This deposit is non-refundable after five days from booking.

A minimum guarantee is required to reserve private room.

Final payment is due the day of the event.

Total Package Includes Domestic Beer & Wine \$35.99 per Adult

Friday and Saturday Total Package \$38.99 per Adult

(three hour maximum)

All lunch parties can be
booked between 11am-3pm

All dinner parties can be
booked after 3pm

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*ask about our Catering Menu for in-
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delivery and free use of racks & sterno's

Cielo

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Cielo

Holiday Party
Menus

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