



\$35 Set Menu

Appetizers

SOUP OR CAESAR SALAD OR HOUSE SALAD

Entrées

CHEESE AGNOLOTTI

Agnolotti stuffed with Ricotta, Parmesan, Asiago and Spinach, in a Rose Sauce

VEAL MARSALA

Pan Seared Veal Scaloppini in a Mushroom Marsala Sauce served with Roast Potatoes and Vegetables

SALMON FILLET

Dry Seared Atlantic Salmon, Quinoa and Seasonal Vegetables, Dill Crème Fraiche

STUFFED CHICKEN SOUS -VIDE

Chicken Breast with Spinach, Cranberries and Goat Cheese, on Quinoa and Seasonal Vegetables, Roasted Chicken Jus

COFFEE, TEA, POP, JUICE



\$40 Set Menu

Hors d'oeuvre

Pizzetti

Appetizers

CALAMARI

Seasoned Calamari, Fried with Baby Greens and Slow Roasted Garlic Aioli

FIG SALAD

Arugula, Dried Figs, Goat Cheese, Red Apple
Candied Walnuts, Crisp Prosciutto, Honey Lemon Vinaigrette

CAPRESE SALAD

Buffalo Mozzarella and Heirloom Tomatoes with Balsamic Reduction,
Olive Oil and Basil

Entrées

RIGATONI BOLOGNESE

Rigatoni tossed in our Home-Made Meat Sauce with Bocconcini Cheese
and Baby Spinach

EGGPLANT PARMESAN

Sliced Eggplant, Tomato Sauce and Mozzarella Cheese with Linguine in Tomato Sauce

VEAL MARSALA

Pan Seared Veal Scaloppini in a Mushroom Marsala Sauce served with
Roast Potatoes and Vegetables

SALMON FILLET

Dry Seared Atlantic Salmon, Quinoa and Seasonal Vegetables, Dill Crème Fraiche

COFFEE, TEA, POP, JUICE

stonefire™

\$50 Set Menu

Hors d'oeuvre

Pizzetti

Appetizers

SOUP OR CAESAR SALAD OR HOUSE SALAD

Pasta

Penne Tomato Basil

Entrées

CHICKEN PARMESAN

Breaded Scaloppini, Tomato Sauce and Mozzarella Cheese with Linguine Tomato

VEAL MARSALA

Pan Seared Veal Scaloppini in a Mushroom Marsala Sauce served with
Roast Potatoes and Vegetables

SALMON FILLET

Dry Seared Atlantic Salmon, Quinoa and Seasonal Vegetables, Dill Crème Fraiche

PENNE PRIMAVERA

Penne in a Light Tomato Sauce and Mixed Vegetables

COFFEE, TEA, POP, JUICE

stonefire[™]

\$60 Set Menu

Hors d'oeuvre

Pizzetti & Bruschetta

Appetizer

FIG SALAD

Arugula, Dried Figs, Goat Cheese, Red Apple
Candied Walnuts, Crisp Prosciutto, Honey Lemon Vinaigrette

CRUSTED GOAT CHEESE

Warm Almond Crusted Goat Cheese, Mandarin Orange Segments,
Beet Carpaccio, Mixed Greens with Honey Lemon Vinaigrette,
Balsamic Reduction

CALAMARI

Seasoned Calamari, Fried with Baby Greens and Slow Roasted Garlic Aioli

Entrée

NEW YORK STEAK

Grilled Angus Striploin (10 oz.) with Garlic Mashed Potato,
Seasonal Vegetables and Wild Mushroom Demi Glace

SALMON FILLET

Dry Seared Atlantic Salmon, Quinoa and Seasonal Vegetables, Dill Crème Fraiche

STUFFED CHICKEN SOUS -VIDE

Chicken Breast with Spinach, Cranberries and Goat Cheese,
on Quinoa and Seasonal Vegetables, Roasted Chicken Jus

Dessert

NEWYORK CHEESECAKE

Coffee, Tea, Pop, Juice