



Casual yet elegant dining

Private Dining Menu

~ On premises ~

For All Your Special Occasions

We have two private dining rooms - a perfect setting for your meeting or celebration. Each offer you the privacy so important to these occasions and each has its own relaxed style and intimacy.

The PPR Room seats up to 40 for butler style service or accommodates up to 80 for cocktail receptions. The Banquet Room seats up to 60 for butler style service or accommodates up to 120 for cocktail receptions.

Complimentary WiFi, projector screens, table top podium and a TV/DVD combo are also available. Please call for our personalized Private Dining assistance.

Special Note:

For anyone reserving either of our private dining rooms for less than 30 guests – in lieu of our Private Dining Menu options you and your guests may choose to order from our complete and extensive regular Menu.



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A Jefferson City Tradition Since 1982

HORS D'OEUVRES/APPETIZERS PRIVATE DINING OFFERINGS

(perfect for cocktail receptions)
(On-Premises)

Available Monday—Thursday 11:00 AM—9:00 PM
Friday 11:00 AM—10:00 PM ~ Saturday 4:30 PM—10:00 PM

A confirmed number of guests must be received within 24 hours of the event .

A 15% gratuity will be added to each dine-in check.

There is a \$25.00 room charge for all private dining which goes to your private server(s).

Meat and Cheese Tray

Includes roast beef, ham, turkey, American, provol, and pepper cheese with silver dollar rolls and condiments—\$60.00 (serves 20-25)

Fresh Vegetable Tray

A variety of freshly cut garden vegetables served with ranch dressing—\$40.00 (serves 20-25)

Cheese and Cracker Tray

Five pounds of cubed cheddar, pepper and provol cheeses served with assorted crackers \$50.00 (serves 20-25)

Large Antipasto Platter

This antipasto platter is designed to accommodate 50 to 75 people, and includes: Hard salami, sweet capicola, thinly sliced smoked ham, prosciutto, (*that's ten pounds of deli meats*), grilled red and yellow peppers in a balsamic vinaigrette, capers, smoked cheddar, and smoked gouda cheeses, green, black, and Kalamata olives, with marinated artichoke hearts served with assorted crackers—\$200.00

Whole Smoked Salmon Platter

This platter is designed to accommodate 50-75 people. It includes smoked salmon, cream cheese, mini-bagels, red onions, capers and hard boiled eggs—\$185.00

Zucchini Sticks

Tender, golden and delicious
Half Pan—\$30 Full Pan—\$60

Swedish Meatballs

Half Pan—\$35.00 Full Pan—\$70.00

Potato Skins

Topped with cheddar cheese, bacon bits and served with sour cream.
Half Pan—\$20.00 Full Pan—\$40.00

Italian Meatballs

Served in our Bolognese style meat sauce.
Half Pan—\$35.00 Full Pan—\$70.00

Stuffed Mushrooms

Stuffed with crab meat, bread crumbs, and topped with melted Swiss cheese.
Half Pan—\$35.00 Full Pan—\$70.00

Chicken Wings

Tender wings spiced with our Louisiana Hot Sauce and butter.
Half Pan—\$35.00 Full Pan—\$70.00

Toasted Ravioli

Perfect dipped in our tomato meat sauce.
Half Pan—\$25.00 Full Pan—\$50.00

Full pans are designed to accommodate between 18-24 people.
Half pans are designed to accommodate between 8-12 people.



BUTLER STYLE SERVICE LUNCHEON PRIVATE DINING OFFERINGS

(On-Premises)

Available 11:00 AM—5:00 PM

*All entrees below are served with our House Salad, locally baked bread,
olive oil for dipping, and a soft drink of your choice.*

*If you have more than 30 guests in attendance, it is recommended that you select up to three
of the below entrees from which your guests may choose.*

Your guests will select their individual orders that day. There is no need for any pre-orders.

A confirmed number of guests must be received within 24 hours of the event

A 15% gratuity will be added to each dine-in check.

There is a \$25.00 room charge for all private dining which goes to your private server(s).

Cannelloni—\$ 9.25

Two long tubular noodles, stuffed with beef, chicken and veal, served in our meat sauce and covered with a rich cream sauce.

Manicotti—\$ 9.25

Two long tubular noodles, stuffed with ricotta cheese, baked in meat sauce, topped with a rich cream sauce.

Lasagna—\$ 9.25

Our classic Lasagna, topped with a cream sauce.

Chicken Marsala—\$9.25

A boneless breast of chicken, lightly breaded, sautéed and served in a marsala red wine sauce, topped with fresh sliced mushrooms. Our most popular luncheon feature.

Chicken Angeline—\$ 9.25

A boneless breast of chicken, lightly breaded, sautéed and served in a marinara chicken stock sauce, spiced with sweet basil. Topped with fresh zucchini, tomatoes, mushrooms, onions and fresh parmigiano cheese.

Breaded Filet of Sole—\$9.25

Filet of Sole, lightly breaded, served in a white wine, lemon and butter sauce with provol cheese.

Chicken Mushroom—\$9.25

A boneless breast of chicken, lightly breaded, sautéed and served in our white wine, lemon, and butter sauce, topped with fresh mushrooms and melted provol cheese.

Pollo di Carapella—\$9.25

A boneless breast of chicken, dusted with our seasoned bread crumbs, baked then topped with a light garlic cream sauce and fontinella cheese.

Stuffed Chicken Piccata—\$9.25

A boneless breast of chicken, stuffed with seasoned bread crumbs, ham, chopped broccoli spears, baked to perfection, topped with our piccata sauce with melted provol cheese.

Soup & Salad—\$7.95

Choice of our House or Combination salad served with one of our soups of the day.

Spaghetti or Mostaccioli & Salad—\$7.95

Half an order of your choice of pasta served with our house salad.

Large House Salad or Large Combination Salad—\$7.25

Choose either of our signature salads.

BUTLER STYLE SERVICE DINNER PRIVATE DINING OFFERINGS

(On-premises)

Available after 5:00 PM

All dinner features below are served with our house or combination salad, side dish of cavatelli (excepting the pastas and the pork rib chop), locally baked bread with olive oil for dipping, and a soft drink of your choice.

If you have more than 30 guests, it is recommended that you select up to three of the below entrees from which your guests may choose. Your guests will select their individual orders that evening. There is no need for any pre-orders. A confirmed number of guests must be received within 24 hours of the event.

A 15% gratuity is added to each check.

There is a \$25.00 room charge for all private dining which goes to your private server(s).

Beef Bordelaise—\$23.95

An 8 ounce filet mignon charbroiled and served in a bordelaise red wine sauce with fresh sliced mushrooms.

Beef Mudega—\$23.95

An 8 ounce filet mignon charbroiled and served in a white wine, lemon and butter sauce topped with fresh mushrooms, melted provol cheese and prosciutto ham.

Filet Mignon—\$22.95

An 8 ounce hand-cut filet mignon charbroiled to your preference and topped with our unique steak butter.

Charbroiled Prime Rib—\$19.95

Aged choice prime rib (16 ounces) charbroiled then baked, topped with our unique steak butter.

Top Sirloin—\$15.95

A 10 ounce center cut charbroiled top sirloin.

Bone-In Pork Rib Chop—\$12.50

A 10 ounce bone-in pork rib chop, pan-seared and finished in the oven, served with garlic mashed potatoes and locally grown asparagus.

Veal Parmigiano—\$17.95

A generous portion of milk-fed veal, lightly breaded, baked in our meat sauce with provol and parmigiano cheeses.

Grilled Fresh Salmon—\$18.75

Fresh grilled salmon (8 ounce) topped with our spicy honey glaze sauce. Served with fresh broccoli.

Cajun Seared Mahi Mahi—\$19.50

Fresh Mahi, dusted with Cajun spices, pan seared and served with a fresh orange-pineapple salsa. Served with fresh broccoli.

Chicken Agee—\$17.95

A boneless breast of chicken, lightly breaded, sautéed and served in a white wine, lemon and butter sauce, provol cheese, prosciutto ham, fresh sliced mushrooms, broccoli and sprinkled with a dash of crushed red pepper

Chicken Parmigiano—\$17.95

A boneless breast of chicken, lightly breaded then baked in our meat sauce with provol and parmigiano cheeses

Chicken Marsala—\$17.95

A boneless breast of chicken, lightly breaded, sautéed and served in a marsala red wine sauce, topped with fresh mushrooms

Fettuccini Alfredo—\$15.95

Thin flat noodles served in a lightly seasoned cream sauce, with butter and fresh parmigiano cheese.

Julie's Zesty Bowtie Pasta—\$15.95

Fresh yellow squash, zucchini, asparagus, red onions, mushrooms, and chunks of oven baked chicken, sautéed in olive oil, fresh garlic, with crushed red pepper, salt & pepper, served with bowtie noodles, and parmigiano cheese

Cannelloni—\$14.95

Two long thin tubular noodles stuffed with beef and chicken, served in a bed of meat sauce and covered with a cream sauce and parmigiano cheese

Lasagna—\$14.95

Our classic four layer lasagna, topped with cream sauce.

Manicotti—\$14.95

Two long thin tubular noodles stuffed with ricotta cheese, served in a bed of meat sauce and covered with a cream sauce and parmigiano cheese.



BUFFET STYLE SERVICE DINNER PRIVATE DINING OFFERINGS

(On-premises)

Available after 5:00 PM

All buffet choices include our house or combination salad, locally baked bread with olive oil for dipping, and soft drink of your choice.

A confirmed number of guests must be received within 24 hours of the event.

A 15% gratuity is added to each check.

There is a \$25.00 charge for all private dining which goes to your private server(s).

Buffet Number 1

Cannelloni (also available in an all white sauce), Fettuccini Alfredo, Swedish Meatballs \$13.95/person

Buffet Number 2

Sliced Orange Glazed Ham, Italian Potatoes, Cannelloni or Lasagna, Italian Peas \$14.75/person

Buffet Number 3

Charbroiled Chicken Marsala, Italian Potatoes, Cannelloni, Italian Peas—\$18.00/person

Buffet Number 4

Charbroiled Chicken Marsala, Sliced Orange Glazed Ham, Cannelloni or Lasagna, Fettuccini Alfredo—\$19.00/person

Buffet Number 5

Sliced Beef Tenderloin, Sliced Orange Glazed Ham, Cannelloni or Lasagna, Italian Peas, Italian Potatoes—\$20.25/person

DESSERTS

PRIVATE DINING OFFERINGS

(On-premises)

Vanilla Cheesecake with Strawberries—\$3.00/person

Vanilla or Spumoni Ice Cream—\$3.00/person

1/2 piece of our Homemade Bread Pudding with Whiskey Sauce \$3.50/person

