



40 Mohawk Ave, Scotia NY 12302 | 518-393-3671

Brought to you by:



Course 1: Appetizer

Whipped Ricotta

Seafood Bisque

Salmon Cakes

Mixed Green Salad

Course 2: Entrée

Bolognese

Simmered fresh beef with fresh vegetables, herbs, wine and tomato sauce.
Tossed with cavatappi pasta and crowned with a fresh parmesan crostini

Sole Genovese

Tender sole filet, egg dipped & sauteed with a splash of sherry, finished with a creamy garlic butter sauce

Apple Walnut Stuffed Pork

Whole pork loin stuffed with fresh apples and chopped walnuts. Slow roasted and carved to order. Laced with a red wine demi glace

Chicken Milanese

Lightly breaded and flash fried chicken breast, laced with a lemon garlic butter sauce, served over pasta with a simple arugula salad

Course 3: Dessert

Orange Cardamom Olive Oil Cake

Oreo Stuffed Chocolate Cake

Hummingbird Cake

Lemon Cream Cake

\$30 Per Guest Plus Beverages, Tax & Gratuity

Please base gratuity on full meal value & quality of service