

Encore

BY GOODFELLAS

New Years

All Inclusive Dinner Party

First Course

Please Choose One

Fresh Mozzarella and Tomato
Fresh Mozzarella, Tomato and Roasted Peppers
Dressed with Basil and Extra Virgin Olive Oil

Shrimp Cocktail
"The Classic" served chilled with Cocktail Sauce

Jumbo Lump Crab Meat Cocktail
Hand-picked Maryland Lump Crab meat
Served chilled with Cocktail Sauce

Pane Cotto
Escarole, White Beans and Peasant Bread
Topped with Parmigiano Reggiano

Fiore Di Latte
Fresh Mozzarella, wrapped with Prosciutto and
Escarole, drizzled with Balsamic Vinegar

Eggplant Rollatini
Egg Battered Eggplant rolled with fresh Ricotta
Cheese and Parma Prosciutto topped with Marinara Sauce

Stuffed Mushrooms
Mushroom Caps filled with Sausage and Fresh Herbs

Fried Calamari
Crispy, Tender Calamari with Spicy Pomodoro Sauce

Clams Casino
"The Classic" Fresh Little Neck Clams with
Red Pepper, Onion and Bacon

Oyster Rockefeller
Fresh Baked Oysters with Spinach, Shallots
& Pernod with Béchamel Sauce

Second Course

Please Choose One

Caesar Salad
Classic Caesar Salad with Romaine, Slivered Parmigiano
and Croutons in Our Own Caesar Dressing

Encore Salad
Baby Greens, Tomato, Red Onion, Sliced Almonds, Dried Cranberries,
Gorgonzola Cheese, Encore Italian Dressing

Third Course

Please Choose One

Filet Cognac
Chef Gennaro's Signature Dish... Grilled Certified Angus
Beef Tenderloin Topped with Portobello Mushrooms & Picked
Lobster Meat, Finished with Gorgonzola Cream Sauce

Atlantic Salmon
Grilled Atlantic Salmon served with fresh Seasonal Vegetables and Potato

Chicken Rollatini
Boneless chicken breast, rolled with parma prosciutto, mozzarella
And spinach, finished with tomato, mushroom gorgonzola sauce

Stuffed Lobster Tails
Two Canadian lobster tails with the freshest seafood stuffing,
baked with lemon and EVOO

Rack of Lamb
Grilled Rack of Lamb served with Portobello
Mushroom topped with a Port Wine Reduction

Sicilian Pork Chops
Grilled Pork Chops with Sweet and Hot Peppers, Onions and Fried Potatoes

Rigatoni Vodka
Rigatoni with Jumbo Shrimp, folded in Vodka Cream Sauce

Veal Saltimboca
Medallions of Veal Layered with Prosciutto,
Mozzarella & Peas finished in a Light Demi Glace

Chilean Sea Bass Florentine
Egg-battered Chilean Sea Bass, Simply Served
Over a Bed of Fresh Spinach

Veal Parmigiana
Veal Cutlet topped with Pomodoro Sauce, finished with fresh
Mozzarella and Parmigiana Reggiano over Linguini Pasta

Sicilian Pork Chops
Grilled Pork Chops with Sweet and Hot Peppers, Onions and Fried Potatoes

Surf & Turf
Grilled CAB NY Strip, Two Jumbo Shrimp
stuffed with the Freshed Seafood Stuffing, Mashed Potato

Ribeye
CAB Prime Bone-In Ribeye
smothered with Onions and Mushrooms, Mashed Potato

Prime 35 Day Dry Aged 20 oz. T-Bone

Fourth Course

Please Choose One

Goodfellas Cupcake • Tiramisu • Tartufo • Chocolate Ganache Amaretto Cheesecake • Carrot Cake
Triple Layered Chocolate Cake • Crème Brulee • Red Velvet Cheesecake • Mississippi Mud Pie

Featured Wines by the Glass

William Mycliff, Sparkling Brut
California

Sonoma Cutrer, Chardonnay
California

Principato, Pinot Grigio
Italy

Sarah Jessica Parker, Sauvignon Blanc
New Zealand

J. Lohr, Riesling
Monterey, CA

Flat Top Hills, Pinot Noir
California

Castella di Querceto, Chianti D.O.C.G.
Tuscany, Italy

Sebastiani, Cabernet Sauvignon
Napa Valley, CA

\$175 per person
all inclusive

Dinner Party Starts @ 9 pm

Top Shelf Open Bar

DJ-Dancing

Party Props

Midnight Champagne Toast

Dress To Impress