

# Encore

BY GOODFELLAS

# New Year's

## 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's 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

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

*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

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

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

*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

### 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