



103 PRIME
AT VALENTINO'S

103 PRIME ROOMS

Main Dining Room: Private to semi private holds up to 50 people sit down

Twenties Room: Private holds up to 34 people sit down

The Lounge / Bar : Semi private holds up to 20 people sit down

Valentino Room: Private media ready room holds up to 32 people sit down

Room 103: Private media ready room holds up to 48 people sit down

Main Floor 'Restaurant Buy Out' holds up to 100 people sit down

LUNCH THREE COURSE MENU

Monday - Friday 11:30 am - 3:30 pm

\$30.00 per person plus tax and gratuity

Starter

Mixed Green Salad

Main Course

Pan Roasted Salmon

Chicken or Veal Parmigiana or Milanese (choose chicken or veal and preparation)

Petite Filet Mignon

Penne Vodka or Gnocchi Pesto (choose one)

Dessert

Assorted Family Style House Desserts or Occasion Cake

Coffee or Hot Tea

- Pasta Course Enhancement: Penne Pomodoro or Vodka **\$5.** per person
- Family Style Appetizer Course Enhancement: Choose (3) Appetizers **\$10.** per person
- Main Course Shrimp Enhancement: Shrimp Scampi **\$4.** per person (additional charge only for quantity ordered)
- Main Course Steak Enhancements: 14oz Dry Aged Prime NY Strip **\$14.** per person (additional charge only for quantity ordered)
- Main Course Surf & Turf Enhancement: 12oz. Filet Mignon & (2) Grilled U-10 Shrimp **\$20** per person (additional charge only for quantity ordered)

DINNER THREE COURSE MENU

Monday - Saturday evenings

\$40.00 per person plus tax and gratuity

Starter

Mixed Green Salad

Main Course

Pan Roasted Salmon

Chicken or Veal Parmigiana or Milanese (choose chicken or veal and preparation)

Petite Filet Mignon

Penne Vodka or Gnocchi Pesto (choose one)

Dessert

Assorted Family Style House Desserts or Occasion Cake

Coffee or Hot Tea

- Pasta Course Enhancement: Penne Pomodoro or Vodka **\$5.** per person
- Family Style Appetizer Course Enhancement: Choose (3) Appetizers **\$10.** per person
- Main Course Shrimp Enhancement: Shrimp Scampi **\$6.** per person (additional charge only for quantity ordered)
- Main Course Steak Enhancements: 14oz Dry Aged Prime NY Strip **\$14.** per person (additional charge only for quantity ordered)
- Main Course Surf & Turf Enhancement: 12oz. Filet Mignon & (2) Grilled U-10 Shrimp **\$20.** per person (additional charge only for quantity ordered)

SATURDAY AND SUNDAY AFTERNOON FOUR COURSE MENU

Saturday and Sunday afternoons 12 pm - 4pm

\$40.00 per person plus tax and gratuity

Starter

Penne ala Vodka or Pomodoro (choose one)

Salad

Mixed Green Salad

Main Course

Pan Roasted Salmon

Chicken Parmigiana

Veal Milanese

Petite Filet Mignon

Dessert

Assorted Family Style House Desserts or Occasion Cake

Coffee or Hot Tea

- Family Style Appetizer Course Enhancement: Choose (3) Appetizers **\$10.** per person
- Main Course Shrimp Enhancement: Shrimp Scampi **\$6.** per person (additional charge only for quantity ordered)
- Main Course Steak Enhancements: 14oz Dry Aged Prime NY Strip **\$14** per person (additional charge only for quantity ordered)
- Main Course Surf & Turf Enhancement: 12oz. Filet Mignon & (2) Grilled U-10 Shrimp **\$20** per person (additional charge only for quantity ordered)

BUFFET

Weekend or Weekday afternoons or evenings

\$45. per person plus tax and gratuity

Salad

(Choose one)

Mixed Green or Caesar Salad

Pasta

(Choose one)

Penne or Rigatoni (Vodka, Pomodoro, Primavera, Bolognese, Barese)

Main Course

(Choose Three Entrees)

Veal (Choose one style) Marsala, Piccata, Francese, Parmigiana

Chicken (Choose one style) Marsala, Piccata, Francese, Parmigiana

Pan Roasted Salmon Lemon Herb Butter

Sides

(Two Sides Served)

Seasonal Vegetables & Roasted Potatoes

Additional Carving Station Enhancements

Roasted Beef Tenderloin **\$10.** per person

Desserts

Assorted Desserts

Coffee & Hot Tea

PASSED HORSD'OEUVRES AND STATION CRUDITE, CHEESE & MEATS

Half Hour **\$14.** per person or One Hour **\$24.** per person plus tax and gratuity

Passed

Tomato Crostini
Coconut or Fried Shrimp
Tuna Tartare
Spinach Tarts
Homemade Mini Meatballs
Chicken Skewers
Vegetable Dumplings
Sliced Steak Crostini
Crabcakes

Station

Vegetable Crudite, Imported Italian Meats & Cheeses

Addition Raw Bar Enhancements

\$10 per person plus tax and gratuity

Oyster on the half shell
Clams on the half shell
Shrimp Cocktail

OPEN BAR PACKAGES

Bubbly (Unlimited Prosecco, Mimosa and Bellini Cocktails)

3 hrs: **\$12.** per person plus tax and gratuity

Premium Wines, Beer, & Beverages (Includes Premium Wines by the Glass, Domestic, Imported, & Craft Beers, Soft Drinks & Juices)

2 hrs. **\$20.** per person plus tax and gratuity

3 hrs. **\$26.** per person plus tax and gratuity

4 hrs. **\$30.** per person plus tax and gratuity

Premium Full Open Bar (Includes Premium Wine, Beer, & Beverage Package Plus Top Shelf Vodka, Gin, Whiskey, Bourbon, Scotch, Rum, Tequila)

2 hrs. **\$30.** per person plus tax and gratuity

3 hrs. **\$36.** per person plus tax and gratuity

4 hrs. **\$40.** per person plus tax and gratuity