



Clara's
— EST. 1987 —

PRIVATE EVENT MENU PACKAGES



WE STRIVE FOR EACH EVENT TO BE
EXECUTED AT THE HIGHEST LEVEL FOR A
TRULY MEMORABLE EXPERIENCE



Our Banquet & Catering team and our Front of House managers will help you put together an event to wow your guests and make your occasion that much more special. Take the hassle out of planning and host with us!

DINING ROOTED IN TRADITION

Amenities included:

- Event planning assistance
- Professional Service Team
- Audio/visual equipment for presentations
- Complimentary piped-in music and linen tablecloths
- Flexible contract and refund policy
- Worry-free booking
- Free guest parking



GENERAL INFORMATION

DEPOSITS/CANCELLATIONS

In order to guarantee your reservation, a signed contract and a \$250 deposit is required by cash or credit card. If the event is cancelled before fourteen days of the scheduled date, you will receive your total deposit amount. Your \$250 deposit will be credited back to you on your final bill. All contracts are signed electronically and deposits may be made either online or in person.

FOOD & BEVERAGE MINIMUM

Clara's requires a food & beverage minimum. Each function room is assigned a minimum based on the day of the week and the meal period. The food and beverage minimum represents the minimum dollars that must be spent to secure the function room(s). If the minimum is not met, then an additional room rental charge will be added onto the bill. Only Clara's food and beverage sales are applied to the minimum; taxes, event fees and any other fees do not apply.

EVENT FEE

A 22% service charge (this includes gratuity for staff) & applicable sales tax will be added to all food & beverage sales. Additional gratuity is not required and is at your discretion.

FINAL GUEST COUNT

The final guest count is due one week prior to the event. If no final guest count is given, the count listed on the signed contract will be considered the final guest count. You will be charged for the actual guest count in the case it exceeds your final count number.

FINAL PAYMENT

Your final bill will be presented fifteen minutes before your event ends. The credit for your deposit will be applied, along with the 22% Event Fee and sales tax. We accept credit cards, debit cards, and cash for final payment. Personal checks are not accepted. Company Checks must be approved by the Banquet and Catering team.

PRIVATE ROOMS

We have three rooms to accommodate your business or social event. Each individual room is designed to suit different-sized events, seating 15 to 100 guests. Specific room availability is subject to date & time requested.

We may reassign rooms, particularly if there is a fluctuation in the attendance figures.

SANT'ANGELO - 25 TO 40 GUESTS

Light, textured walls and vintage decor give this mid-sized room a warm, nostalgic charm. Thoughtfully designed with historical touches and a cozy ambiance, it's perfect for intimate gatherings. The space also features separate audio and visual capabilities for added functionality.



AMALFI ATRIUM - 30 TO 65 GUESTS

This beautiful 4 season room offers you private dining with outdoor ambiance with an array of windows that open up to invite the outdoors inside.

ABRUZZO - 50 TO 80 GUESTS

This stunningly elegant room with an array of windows & service bar was designed for large-scale private dining. Complete with separate audio & visual capabilities.



SEMI-PRIVATE FIREPLACE - 15 TO 25 GUESTS

Our cozy fireplace area can be sectioned off to give a private dining experience for smaller parties. This space can be joined with our Amalfi Atrium to accommodate parties up to 100 seated guests.

ROOM SET-UP

Our Banquet and Catering team will work with you to ensure your room is set up to meet all your event needs. In addition to guest seating, each room will have a coffee station set up. Additional tables (gift table, display table, dessert station, etc.) are available upon request and room permitting.

DECORATIONS

Clara's does not provide any decorations. You are welcome to bring in decorations or centerpieces. We do not allow paint, confetti or glitter, sprinkles (nothing messy) on the tables and nothing be affixed to the walls, windows, drapes or furniture with tape, tacks or painters tape. Flameless candles are permitted. You can pin banners to the linens on the side tables. Balloons with glitter in them ARE NOT ALLOWED. There will be an \$250 clean up fee added to the final bill for any paint, confetti, glitter or sprinkles brought in. We do not take responsibility for any decorations brought in and will dispose of any left behind after your event.

LINENS

Each packages comes with black tablecloths with black napkins. There is a \$200 fee for other colors as we must special order them from our distributor. Table runners are allowed. We do not take responsibility for the removal of runners and will dispose of any left behind after the your event.

TIME

All of our events run for 3 hours. You are welcome to arrive 30 minutes before the start time of your event to set up in the room. We allow 15 minutes after your event for cleanup before the staff will reset the room for our next event. Additional time may be purchased at \$50 per each 30-minute increment if time available.

AUDIO/VISUAL NEEDS

Let us know if you need any audio/video set up. This may include a wireless microphone or a presentation slide show. You should arrange to bring an HDMI cable and your computer should have a HDMI port. Display is only available in the Abruzzo and Sant' Angelo rooms. Wireless microphones are available for all rooms.



FAMILY STYLE
OPTIONS

MENU

All final menu selections are due two weeks prior to your event. You are welcome to provide your menu before the two weeks. Your selections can be given via email, over the phone or in person.

SERVICE STYLE

All courses are served Family Style by default. Buffet Style is available for individual courses or your entire event upon request & space permitting. Platters are replenished upon request and only until the next course is served.

DIETARY RESTRICTIONS

Please discuss any special dietary needs with our Banquet and Catering team. We do our best to accommodate individual requests. We can accommodate vegan, vegetarian, dairy-free and gluten-free needs,

OUTSIDE DESSERTS

Our tiramisu and cannoli platter is part of every package (except the Brunch option). You are welcome to bring in your own desserts, as long as they are from a licensed bakery. We cannot allow goods made from a home kitchen to be consumed on premise. We will provide all additional silverware and plates needed for outside desserts. If you would like our staff to cut a cake, there is a \$50 cake cutting fee.

SUBSTITUTIONS

Our Banquet and Catering team is happy to work with you to customize your menu to fit you and your guests needs. We offer the following substitutes with no additional charge:

- substitute an appetizer for an additional salad
- substitute a salad for an additional appetizer
- substitute a salad for a side
- substitute a pasta + sauce for an entrée
- substitute the dessert platter for an additional salad or appetizer

SANT'ANGELESE BREAKFAST

\$32 PER PERSON | AGES 5-11 \$16 PER PERSON

*Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks.
Served buffet style. Available for events starting no later than 12:30 pm.*

THE SWEET

Select any combination of three. Unlimited refills.

Add an additional dish for \$3.50 per person.

Seasonal Fresh Fruit

Yogurt

Tiramisu & Cannoli

Assorted Miniature Pastries

French Toast with Mascarpone (+3 per person)

THE SAVORY

Select any combination of two. Unlimited refills.

Add an additional dish for \$3.50 per person.

Scrambled Eggs

(+\$2 per person to each ingredient:

fontinella cheese, parmigiana cheese, giardinera, sundried tomatoes, button mushrooms, onions, green peppers, sauteed spinach)

Bacon

Sausage & Peppers

Charcuterie Tray (*non-refillable*)

Charcuterie Jars (*+\$2.50 per person*)

Breast of Chicken Parmigiana (*+\$3.50 per person*)

Grilled Shrimp (*+\$3.50 per person*)

SIDES

Select one. Unlimited refills.

Add an additional dish for \$2.50 per person.

Toast (*choice of white or whole wheat bread*)

Vesuvio Potatoes

Hashbrowns

French Fries



*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Above prices do not include taxes and event fees. For more information, please refer to the General Information sheet in this packet.

LUNCH UNO

\$34 PER PERSON | AGES 5-11 \$17 PER PERSON

*Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks.
Platters are replenished upon request & only until the next course is served. Remaining food left at
the end of the event will be packaged up for you and your guests to take home.*

Available for parties starting no later than 2:30 pm

FIRST COURSE: CHOOSE 1 APPETIZER & 1 SALAD

Add appetizer or salad for an additional \$5 per person.

Arancini
Bruschetta Di Roma
Herb Stuffed Mushrooms
Insalata Caprese

Charcuterie Tray (*non-refillable*)
Charcuterie Jar (+\$2.50 per person)
Sausage & Peppers (\$8 per each refill)
Fried Calamari (\$15 per each refill)



Clara's Garden Salad
Classico Caesar
Insalata Caprese

Antipasto Salad
(+\$3.50 per person)
Spinach Chicken Salad
(+\$3.50 per person)

SECOND COURSE: CHOOSE 1 PASTA+SAUCE & 1 ENTREE

Pasta + Sauce

*Select one of our freshly made pastas with one of our homemade sauces.
All sauces are gluten free.*

Add another pasta + sauce for an additional \$6 per person.

Rigatini Rotini Radiatore + Marinara (vegan) Tomato Meat
Cheese Tortellini + Alfredo Vodka Cream
Gluten-Free Penne (\$4.50 per person) Primavera Vegetable

Entrées

Add another entrée for an additional \$8 per person.

Chicken Parmigiana with Marinara Chicken Limone with Primavera Vegetables
Stuffed Shells Eggplant Parmigiana with Marinara

Upgrade to one of our entrees below for an additional \$6.50 per person.

Meat Lasagna Cream of Chicken Pesto (with pasta)
Choice of Pizza Shrimp Ersilia (with pasta)
Salmon with Broccoli (no pasta) Rudy Jr. Shrimp Special (with pasta)

Sides

Add on a side for an additional \$4.50 per person.

Meatballs Italian Sausage Fried Zucchini

THIRD COURSE: DESSERT

Tiramisu & Cannoli platter

Add an dessert for an additional \$6.00 per person.

Flourless Chocolate Torte Limoncello Mascarpone Cake Vanilla Bean Brulee Cheese Cake +\$2

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LUNCH DUE


\$36 PER PERSON | AGES 5-11 \$18 PER PERSON

*Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks.
Platters are replenished upon request & only until the next course is served. Remaining food left at
the end of the event will be packaged up for you and your guests to take home.*

Available for parties starting no later than 2:30 pm

FIRST COURSE: CHOOSE 2 APPETIZER & 1 SALAD

Add appetizer or salad for an additional \$5 per person.

Arancini	Charcuterie Tray (<i>non-refillable</i>)		Clara's Garden Salad	Antipasto Salad (+\$3.50 per person)
Bruschetta Di Roma	Charcuterie Jar (+\$2.50 per person)		Classico Caesar	Spinach Chicken Salad (+\$3.50 per person)
Herb Stuffed Mushrooms	Sausage & Peppers (\$8 per each refill)		Insalata Caprese	
Insalata Caprese	Fried Calamari (\$15 per each refill)			

SECOND COURSE: CHOOSE 1 PASTA+SAUCE & 1 ENTREE

Pasta + Sauce

*Select one of our freshly made pastas with one of our homemade sauces.
All sauces are gluten free.*

Add another pasta + sauce for an additional \$6 per person.

Rigatini	Rotini	Radiatore	Marinara (vegan)	Tomato	Meat
	Cheese Tortellini		Alfredo	Vodka Cream	
Gluten-Free Penne (\$4.50 per person)			Primavera Vegetable		

Entrées

All entrees are gluten free. Does not include pasta.

Add another entrée for an additional \$8 per person.

Chicken Parmigiana with Marinara	Chicken Limone with Primavera Vegetables
Stuffed Shells	Eggplant Parmigiana with Marinara

Upgrade to one of our entrees below for an additional \$6.50 per person.

Meat Lasagna	Cream of Chicken Pesto (with pasta)
Choice of Pizza	Shrimp Ersilia (with pasta)
Salmon with Broccoli (no pasta)	Rudy Jr. Shrimp Special (with pasta)

Sides

Add on a side for an additional \$4.50 per person.

Meatballs	Italian Sausage	Fried Zucchini
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THIRD COURSE: DESSERT

Tiramisu & Cannoli platter

Add an dessert for an additional \$6.00 per person.

Flourless Chocolate Torte	Limoncello Mascarpone Cake	Vanilla Bean Brulee Cheese Cake +\$2
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Above prices do not include taxes and event fees. For more information, please refer to the General Information sheet in this packet.

LUNCH TRE

\$38 PER PERSON | AGES 5-11 \$19 PER PERSON

Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks. Platters are replenished upon request & only until the next course is served. Remaining food left at the end of the event will be packaged up for you and your guests to take home. Available for parties starting no later than 2:30 pm

FIRST COURSE: CHOOSE 2 APPETIZER & 1 SALAD

Add appetizer or salad for an additional \$5 per person.

Arancini
Bruschetta Di Roma
Herb Stuffed Mushrooms
Insalata Caprese

Charcuterie Tray (*non-refillable*)
Charcuterie Jar (+\$2.50 per person)
Sausage & Peppers (\$8 per each refill)
Fried Calamari (\$15 per each refill)



Clara's Garden Salad
Classico Caesar
Insalata Caprese

Antipasto Salad
Spinach Chicken Salad

SECOND COURSE: CHOOSE 1 PASTA+SAUCE, 1 ENTREE & 1 SIDE

Pasta + Sauce

Select one of our freshly made pastas with one of our homemade sauces. All sauces are gluten free.

Add another pasta + sauce for an additional \$6 per person.

Rigatini Rotini Radiatore Marinara (vegan) Tomato Meat
Cheese Tortellini + Alfredo Vodka Cream
Gluten-Free Penne (\$4.50 per person) Primavera Vegetable

Entrées

All entrees are gluten free. Does not include pasta.

Add another entrée for an additional \$8 per person.

Chicken Parmigiana with Marinara Chicken Limone with Primavera Vegetables
Stuffed Shells Eggplant Parmigiana with Marinara

Upgrade to one of our entrees below for an additional \$6.50 per person.

Meat Lasagna Cream of Chicken Pesto (with pasta)
Choice of Pizza Shrimp Ersilia (with pasta)
Salmon with Broccoli (no pasta) Rudy Jr. Shrimp Special (with pasta)

Sides

Add another side for an additional \$4.50 per person.

Meatballs Italian Sausage Fried Zucchini

THIRD COURSE: DESSERT

Tiramisu & Cannoli platter

Add an dessert for an additional \$6.00 per person.

Flourless Chocolate Torte Limoncello Mascarpone Cake Vanilla Bean Brulee Cheese Cake +\$2

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DINNER UNO

\$42 PER PERSON | AGES 5-11 \$21 PER PERSON

Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks. Platters are replenished upon request & only until the next course is served. Remaining food left at the end of the event will be packaged up for you and your guests to take home.

Available for parties starting 3:00 pm or later.

FIRST COURSE: CHOOSE 2 APPETIZER & 1 SALAD

Add appetizer or salad for an additional \$5 per person.

Arancini
Bruschetta Di Roma
Herb Stuffed Mushrooms
Insalata Caprese

Charcuterie Tray (non-refillable)
Charcuterie Jar (+\$2.50 per person)
Sausage & Peppers (\$8 per each refill)
Fried Calamari (\$15 per each refill)



Clara's Garden Salad
Classico Caesar
Insalata Caprese

Antipasto Salad (+\$3.50 per person)
Spinach Chicken Salad (+\$3.50 per person)

SECOND COURSE: CHOOSE 1 PASTA+SAUCE & 1 ENTREE

Pasta + Sauce

Select one of our freshly made pastas with one of our homemade sauces. All sauces are gluten free.

Add another pasta + sauce for an additional \$6 per person.

Rigatini Rotini Radiatore Marinara (vegan) Tomato Meat
Cheese Tortellini + Alfredo Vodka Cream
Gluten-Free Penne (\$4.50 per person) Primavera Vegetable

Entrées

All entrees are gluten free. Does not include pasta.

Add another entrée for an additional \$8 per person.

Chicken Parmigiana with Marinara Chicken Limone with Primavera Vegetables
Stuffed Shells Eggplant Parmigiana with Marinara

Upgrade to one of our entrees below for an additional \$6.50 per person.

Meat Lasagna Cream of Chicken Pesto (with pasta)
Choice of Pizza Shrimp Ersilia (with pasta)
Salmon with Broccoli (no pasta) Rudy Jr. Shrimp Special (with pasta)

Sides

Add on a side for an additional \$4.50 per person.

Meatballs Italian Sausage Fried Zucchini

THIRD COURSE: DESSERT

Tiramisu & Cannoli platter

Add an dessert for an additional \$6.00 per person.

Flourless Chocolate Torte Limoncello Mascarpone Cake Vanilla Bean Brulee Cheese Cake +\$2

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DINNER DUE


\$46 PER PERSON | AGES 5-11 \$23 PER PERSON

Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks. Platters are replenished upon request & only until the next course is served. Remaining food left at the end of the event will be packaged up for you and your guests to take home.

Available for parties starting 3:00 pm or later.

FIRST COURSE: CHOOSE 2 APPETIZER & 1 SALAD

Add appetizer or salad for an additional \$5 per person.

Arancini	Charcuterie Tray (non-refillable)		Clara's Garden Salad	Antipasto Salad (+\$3.50 per person)
Bruschetta Di Roma	Charcuterie Jar (+\$2.50 per person)		Classico Caesar	Spinach Chicken Salad (+\$3.50 per person)
Herb Stuffed Mushrooms	Sausage & Peppers (\$8 per each refill)		Insalata Caprese	
Insalata Caprese	Fried Calamari (\$15 per each refill)			

SECOND COURSE: CHOOSE 2 PASTA+SAUCE & 1 ENTREE

Pasta + Sauce

Select one of our freshly made pastas with one of our homemade sauces. All sauces are gluten free.

Add another pasta + sauce for an additional \$6 per person.

Rigatini	Rotini	Radiatore	Marinara (vegan)	Tomato	Meat
	Cheese Tortellini		Alfredo	Vodka Cream	
Gluten-Free Penne (\$4.50 per person)			Primavera Vegetable		

Entrées

All entrees are gluten free. Does not include pasta.

Add another entrée for an additional \$8 per person.

Chicken Parmigiana with Marinara	Chicken Limone with Primavera Vegetables
Stuffed Shells	Eggplant Parmigiana with Marinara

Upgrade to one of our entrees below for an additional \$6.50 per person.

Meat Lasagna	Cream of Chicken Pesto (with pasta)
Choice of Pizza	Shrimp Ersilia (with pasta)
Salmon with Broccoli (no pasta)	Rudy Jr. Shrimp Special (with pasta)

Sides

Add on a side for an additional \$4.50 per person.

Meatballs	Italian Sausage	Fried Zucchini
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THIRD COURSE: DESSERT

Tiramisu & Cannoli platter

Add an dessert for an additional \$6.00 per person.

Flourless Chocolate Torte	Limoncello Mascarpone Cake	Vanilla Bean Brulee Cheese Cake +\$2
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DINNER TRE

\$48 PER PERSON | AGES 5-11 \$24 PER PERSON

Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks. Platters are replenished upon request & only until the next course is served. Remaining food left at the end of the event will be packaged up for you and your guests to take home.

Available for parties starting 3:00 pm or later.

FIRST COURSE: CHOOSE 2 APPETIZER & 1 SALAD

Add appetizer or salad for an additional \$5 per person.

Arancini
Bruschetta Di Roma
Herb Stuffed Mushrooms
Insalata Caprese

Charcuterie Tray (*non-refillable*)
Charcuterie Jar (+\$2.50 per person)
Sausage & Peppers (\$8 per each refill)
Fried Calamari (\$15 per each refill)



Clara's Garden Salad
Classico Caesar
Insalata Caprese

Antipasto Salad
Spinach Chicken Salad

SECOND COURSE: CHOOSE 2 PASTA+SAUCE, 2 ENTREE & 1 SIDE

Pasta + Sauce

*Select one of our freshly made pastas with one of our homemade sauces.
All sauces are gluten free.*

Add another pasta + sauce for an additional \$6 per person.

Rigatini Rotini Radiatore Marinara (vegan) Tomato Meat
Cheese Tortellini + Alfredo Vodka Cream
Gluten-Free Penne (\$4.50 per person) Primavera Vegetable

Entrées

All entrees are gluten free. Does not include pasta.

Add another entrée for an additional \$8 per person.

Chicken Parmigiana with Marinara Chicken Limone with Primavera Vegetables
Stuffed Shells Eggplant Parmigiana with Marinara

Upgrade to one of our entrees below for an additional \$6.50 per person.

Meat Lasagna Cream of Chicken Pesto (with pasta)
Choice of Pizza Shrimp Ersilia (with pasta)
Salmon with Broccoli (no pasta) Rudy Jr. Shrimp Special (with pasta)

Sides

Add another side for an additional \$4.50 per person.

Meatballs Italian Sausage Fried Zucchini

THIRD COURSE: DESSERT

Tiramisu & Cannoli platter

Add an dessert for an additional \$6.00 per person.

Flourless Chocolate Torte Limoncello Mascarpone Cake Vanilla Bean Brulee Cheese Cake +\$2

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COCKTAIL RECEPTION

TWO-HOUR RECEPTION | \$38 PER PERSON
ADDITIONAL HOURS | \$9.95 PER PERSON, PER HOUR

*Includes fresh Italian bread, oil & cheese, freshly brewed coffee & iced tea, and fountain drinks.
Served buffet style. Custom menu options available upon request.*

PREMIUM BAR PACKAGE

Premium & Standard Spirits

Imported & Domestic Beers

Premium & Standard Wine Selection

MENU SELECTIONS

*Select any combination of four. Unlimited refills.
Add an additional dish for \$3.50 per person.*

Cold Dishes

Vegetable Tray

(broccoli, carrots, celery, cucumbers, green peppers served with ranch or blue cheese dressing)

Bruschetta Di Roma

Cheese Tray

(cheddar, fontanella, parmesan)

Insalata Caprese

Cheese & Vegetable Mini-Tray

Tiramisu & Cannoli

Charcuterie Jar (+\$.250 per person)

Hot Dishes

Sausage & Green Peppers

Meatballs

Herb Stuffed Mushrooms

Fried Calamari (\$5.25 per person)

Shrimp Scampi (\$5.25 per person)

Shrimp Cocktail (\$5.75 per person)

MENU DESCRIPTION

APPETIZER

ARANCINI

Golden, crispy homemade risotto balls filled with creamy mozzarella, served over our house-made spicy vodka cream sauce.

BRUSCHETTA DI ROMA

Toasted Old World bread topped with a blend of diced tomatoes, fontinella cheese, and pesto.

HERB STUFFED MUSHROOMS

Fresh button mushrooms stuffed with seasoned bread crumbs, drizzled with garlic olive oil, and baked to perfection.

INSALATA CAPRESE

Fresh tomato slices, *fior di latte* mozzarella, and fresh basil dressed with olive oil and balsamic vinegar served with toasted Old World bread.

FRIED CALAMARI

Served with Clara's fresh marinara sauce for dipping.

SAUSAGE & PEPPERS

A classic Italian favorite. Italian Sausage sautéed with sweet green peppers in a garlic olive oil.

CHARCUTERIE JAR

Single-serve charcuterie in cups. Customized with meats, cheeses, seasonal fruits, and nuts.



SALAD

CLARA'S GARDEN SALAD

Iceberg lettuce with julienne carrots, cucumbers, and tomato. Served with Clara's Italian dressing.

CAESAR CLASSICO

Crisp romaine lettuce tossed with Clara's Caesar dressing, parmesan cheese, and oven toasted croutons.

ANTIPASTO SALAD

Iceberg and romaine lettuce mixed with roasted red peppers, black olives, red onions, tomatoes and crumbled blue cheese with sliced salami and mortadella. Served with Clara's Balsamic Vinaigrette dressing.

SPINACH CHICKEN SALAD

Spinach leaves tossed with red onions, sliced tomatoes, fontinella cheese and roasted red potatoes with chopped bacon and diced grilled chicken. Served with Clara's Balsamic Vinaigrette dressing.



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MENU DESCRIPTION

PASTA

RIGATINI

A small, tube shaped pasta with ridges. Similar to penne, but with a flat cut end.

ROTINI

Spiral or corkscrew shaped pasta. Excellent for cream sauces and tomato sauces.

RADIATORE

Shaped like a partial cylinder, with large ridges. Excellent for cream sauces. Derives its name from the shape of an old style radiator.

CHEESE TORTELLINI

A ring shaped pasta filled with a blend of ricotta and romano cheeses.

GLUTEN FREE PENNE

Made with rice flour.



SAUCE

All sauces are gluten free.

TOMATO SAUCE

Made with pork bone, blended olive oil, garlic, tomatoes, white wine, basil, salt, black pepper, sugar, bay leaves, romano cheese, parsley, celery, onions, green peppers, mushrooms, and leeks. A slow cooked, pureed sauce.

MEAT SAUCE

Made with pork bone, blended olive oil, garlic, tomatoes, white wine, basil, salt, black pepper, sugar, bay leaves, romano cheese, parsley, celery, onions, green peppers, mushrooms, leeks and ground beef. A slow cooked, pureed sauce.



MARINARA SAUCE

Large filets of Roma tomatoes in the natural juice of the tomatoes. Tomatoes, white wine, blended olive oil, garlic, salt, black pepper, basil, oregano, sugar, crushed red pepper, parsley.



ALFREDO SAUCE

Butter, parmigiana, heavy cream, splash of four cheese blend.

VODKA CREAM SAUCE

Tomato sauce, heavy cream, and four cheese blend.



PRIMAVERA SAUCE

Butter, garlic, pea pods, broccoli, carrots, mushrooms, zucchini, blended olive oil, parmigiana, salt, black pepper, splash of four cheese blend.



MENU DESCRIPTION

ENTRÉE



CHICKEN PARMIGIANA WITH MARINARA

Tender breast of chicken filled with our special blend of four cheeses. Baked in Clara's fresh marinara sauce.

CHICKEN LIMONE WITH PRIMAVERA VEGETABLES

Tender breast of chicken baked with white wine, garlic lemon, and herbs. Served with sautéed broccoli, snow pea pods, carrots, zucchini and mushrooms.



EGGPLANT PARMIGIANA WITH MARINARA

Fresh baked eggplant brushed with garlic olive oil, dusted lightly with herb seasoned crumbs, layered with marinara sauce, mozzarella cheese, & sprinkle of parmigiana cheese.

MEAT LASAGNA

Layers of seasoned ground beef, cheeses, and fresh pasta topped with mozzarella baked in a traditional tomato sauce. Homemade lasagna at its very finest.

STUFFED SHELLS

Three large pasta shells filled with seasoned ricotta cheese. Topped with mozzarella and baked in Clara's homemade Tomato Sauce.



SALMON WITH BROCCOLI

North Atlantic salmon fillet grilled to perfection and served with steamed broccoli.

CREAM OF CHICKEN PESTO

Sliced breast of chicken, sun-dried tomatoes, and roasted pine nuts sautéed in Clara's fresh pesto sauce with a hint of cream served over our fresh, homemade angel hair.

RUDY JR. SHRIMP SPECIAL

An abundance of shrimp sautéed in garlic, olive oil, parmigiana, and a splash of white wine. Served over our fresh, homemade spinach and egg angel hair.

SHRIMP ERSILIA

Shrimp, fresh portobello mushrooms, sun-dried tomatoes, and fresh spinach sautéed in a four cheese cream sauce served over our fresh, homemade angel hair.

SIDE

MEATBALL

Bread crumbs, ground beef, parsley, salt, black pepper, basil, romano cheese, eggs. Served in tomato sauce. Each 3 oz. meatball is hand rolled.

ITALIAN SAUSAGE

Sweet Italian sausage served in tomato sauce.

FRIED ZUCCHINI

Freshly sliced zucchini dipped in a homemade bread-crumbs mixture and fried to perfection.

DESSERT

TIRAMISU & CANNOLI PLATTER

Our homemade tiramisu served with our homemade mini cannolis.



FLOURLESS CHOCOLATE TORTE

Simple, elegant, and timeless. The torte delivers a knock-out chocolate punch while being flourless and gluten-free.

VANILLA BEAN BRULEE CHEESE CAKE

The vanilla bean crème brulee custard is cooked with Madagascar vanilla pods and folded into cheesecake batter, intensifying the vanilla flavor and giving it a silky airy lightness. The crispy, baby oat-crust laced with even more vanilla is gluten-free.

LIMONCELLO MASCARPONE CAKE

A delicate Limoncello cake, layered with sweet mascarpone cheese and topped with white chocolate shavings.





BAR PACKAGES

HOST BAR

If your event is on a Friday or Saturday evening and you have a guest count over 35 people, a \$50 Bartender fee will be added. Bar area will be closed for 15 minutes while dinner is being served.

Guest Bar available upon request.

BEER

Coors Lite, Miller Lite, Michelob Ultra	PER DRINK	\$5.00
Peroni, Stella Artois, Modelo, Becks NA, Stella Liberte N.A.	PER DRINK	\$7.00
Guinness, Lagunitas IPA, NÜTRL Seltzer	PER DRINK	\$8.50

MINERAL WATER

San Pellegrino 750ml	PER DRINK	\$7.00
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STANDARD SPIRITS

Barton Vodka, Gin, and Rum; Mr. Boston Scotch, Benchmark #8 Whiskey, Boracay Coconut Rum, Montezuma Silver Tequila, Jose Cuervo Gold, E&J Brandy, Old Forester Bourbon, Amaretto	Mixed \$10.50	Martini/Up/Neat \$13.50
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PREMIUM SPIRITS

Absolut, Absolut Citron, Stoli Vodka, Captain Morgan, Skeptic Gin, Buffalo Trace, Jim Beam, Dewar's, Tito's, Bacardi, Jack Daniels, Chambord, Kahlua, Southern Comfort, Seagram's 7, Bailey's	Mixed \$11.50	Martini/Up/Neat \$14.50
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SUPER PREMIUM SPIRITS

Ketel One, Stoli Raz, Stoli Vanilla, Myer's Dark Rum, Beefeater Gin, Tanqueray, Crown Royal, Knob Creek, Knob Creek Rye, Patron Silver, Patron Anejo, Johnnie Walker Red Label, Frangelico, Tia Maria, Rumchata, Grand Marnier, Aperol	Mixed \$13.00	Martini/Up/Neat \$15.50
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ULTRA SPIRITS

Grey Goose, Grey Goose Citron, Angel's Envy, Basil Hayden, Bulleit Bourbon, Bulleit Rye, Maker's Mark, Johnnie Walker Black, Don Julio Silver or Anejo, Belvedere, Macallan 12, Remy Martin, Martel Cognac, Glenfiddich 12	Mixed \$14.00	Martini/Up/Neat \$16.50
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SELECT HANDCRAFTED COCKTAILS

PER DRINK \$15.00

PROSECCO TOAST

PER DRINK \$3.50

4 oz. pour

MIMOSA

Glass \$11.00 Full Carafe \$45.00

BELLINI

Glass \$11.00 Full Carafe \$45.00

Please see our wine list for pricing by glass and bottle.

Above prices do not include taxes and event fees. For more information, please refer to the General Information sheet in this packet.

PACKAGES

SHOWER PACKAGES

Self-served, charged per person 21+ years old in the party.

MIMOSA BAR

Station with three mixers and prosecco bottles

2 HOUR

Per Person

\$8.50

3 HOUR

Per Person

\$11.00

BOTTOM-LESS MIMOSA PUNCH

Our house mimosa mixed with freshly cut citrus

\$7.50

\$9.00

BOTTOM-LESS CHAMPAGNE PUNCH

Berry punch mixed with champagne and fresh fruit and berries

\$8.50

\$11.00

BEER & WINE PACKAGES

Per person 21+ years old in the party.

STANDARD

Includes Standard beer & wine selections

2 HOUR

Per Person

\$28.00

3 HOUR

Per Person

\$32.00

PREMIUM

Includes Premium & Standard beer & wine selections

\$30.00

\$34.00

SUPER PREMIUM

Includes Super Premium, Premium & Standard beer & wine selections

\$32.00

\$35.00

ULTRA PREMIUM

Includes all banquet beer and wine selections available.

\$34.00

\$38.00

FULL BAR PACKAGES

Per person 21+ years old in the party.

STANDARD

Includes Standard beer, wine & spirits selections

2 HOUR

Per Person

\$32.00

3 HOUR

Per Person

\$36.00

PREMIUM

Includes Premium & Standard beer, wine & spirits selections

\$34.00

\$38.00

SUPER PREMIUM

Includes Super Premium, Premium & Standard beer, wine & spirits selections

\$35.00

\$40.00

ULTRA PREMIUM

Includes all banquet beer, wine & spirits selections available.

\$36.00

\$44.00

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SELECTIONS

STANDARD SELECTIONS

BEER

Miller Lite
Coors Lite
Stella Artois
Michelob Ultra
Beck's N.A.
ShockTop Wheat

SPIRITS

Barton Vodka, Gin, and Rum
Mr. Boston Scotch Benchmark #8
Old Forester Bourbon Amaretto
Montezuma Silver Tequila E&J Brandy
Jose Cuervo Gold Boracay Coconut Rum

PREMIUM SELECTIONS

BEER

Peroni
Lagunitas IPA
Modelo
Guinness
Best Day IPA N.A.

SPIRITS

Absolut Absolut Citron Stoli Tito's
Captain Morgan Bacardi Buffalo Trace
Seagram's 7 Jack Daniels Jim Beam
Dewar's Skeptic Gin Southern Comfort
Kahlua Chambord Bailey's

SUPER PREMIUM SELECTIONS

SPIRITS

Ketel One Stoli Raz Stoli Vanilla Crown Royal Knob Creek
Knob Creek Rye Johnnie Walker Red Label Beefeater Gin
Tanqueray Myer's Dark Rum Patron Silver & Anejo Tia Maria
Aperol Frangelico Rumchata Grand Marnier

ULTRA-PREMIUM SELECTIONS

SPIRITS

Belvedere Grey Goose Grey Goose Citron Basil Hayden
Maker's Mark Bulleit Bourbon Bulleit Rye Angel's Envy
Jameson Macallan 12 Glenfiddich 12 Martel Cognac
Johnnie Walker Black Remy Martin Don Julio Blanco & Anejo

All Spirit Packages Include: fresh juices, fruit garnishes, and libation mixers

WINE LIST

STANDARD

GLASS \$9.00 CARAFE / BOTTLE \$30.00

*select up to 4

TAP WINE Glass = 6 oz. | Full Carafe = 36 oz. or 6 glasses

- Clara's House Red - Italy
- No Curfew Cabernet - California, USA (2023)
- No Curfew Chardonnay - California, USA (2023)
- No Curfew Pinot Noir - California, USA (2024)
- Stella Pinot Grigio - California, USA

WHITE / SPARKLING

- Primary Wine Co Chardonnay - California, USA (2023)
- Borgo Dei Mori Pinot Grigio - Venezia, Italy (2023)
- Stella Moscato - Sicily, Italy (2024)
- Vigna Nuova Prosecco DOC - Veneto, Italy
- Maggio Sauvignon Blanc - California, USA (2023)
- Schlink Riesling - Mosel, Germany (2023)

RED

- Vividor Arraez Red Blend - Valencia, Spain (2023)
- Rio Madre Rioja - Rioja, Spain (2021)
- Doudet Pinot Noir - Occitanie, France (2020)
- Remole Super Tuscan - Tuscany, Italy (2024)
- Montefresco Montepulciano - Abruzzo, Italy (2022)
- Maggio Sauvignon Blanc - California, USA (2023)

PREMIUM

GLASS \$10.00 CARAFE / BOTTLE \$38.00

*select up to 4 from Standard or Premium

TAP WINE Glass = 6 oz. | Full Carafe = 36 oz. or 6 glasses

- Sean Minor Cabernet - Napa Valley (2022)
- Sean Minor Chardonnay - Napa Valley (2023)
- Oak Farm Sauvignon Blanc - California, USA (2023)
- Oak Farm Zinfandel - California, USA (2022)

WHITE

- Beau Rivage Bordeaux Blanc - Bordeaux, France (2024)
- Grayson Chardonnay - California, USA (2024)
- Clean Slate Riesling - Mosel, Germany (2023)
- Villa Maria Sauvignon Blanc - Marlborough, New Zealand (2023)
- Zardetto Prosecco - Veneto, Italy

RED

- Ettore Galasso Premium DOC - Abruzzo, Italy (2022)
- Cultusboni Chianti - Tuscany, Italy (2023)
- Giapoza Cabernet - Veneto, Italy (2022)
- Grappolino Sangiovese - Tuscany, Italy (2022)
- Electric Bee Primitivo - Puglia, Italy (2022)

*Vintages and Prices Subject to Change. Above prices do not include taxes and event fees.
For more information, please refer to the General Information sheet in this packet.*



WINE LIST

SUPER PREMIUM

GLASS \$10.50 CARAFE / BOTTLE \$40.00

*select up to 6 from Standard to Super Premium

TAP WINE Glass = 6 oz. | Full Carafe = 36 oz. or 6 glasses

Troublemaker Red Blend - California, USA
Angeline Reserve Pinot Noir - Napa Valley, USA (2023)

WHITE

I Prandi Chardonnay - Veneto, Italy (2023)
Dry Creek Chenin Blanc - California, USA (2023)
Claris Pinot Grigio - Veneto, Italy (2024)
One Stone Rose - Paso Robles, California (2023)
Palmares Prosecco Gorgi Tondi- Sicily, Italy

RED

Q.S.S. Reserva Red - Lisbon, Portugal (2022)
Oak Farm Cabernet - Lodi, California (2023)
Salcheto Chianti - Abruzzo, Italy (2023)
Jasci Montepulciano - Abruzzo, Italy (2022)
I Prandi Pinot Noir - Veneto, Italy (2023)

ULTRA PREMIUM

GLASS \$12.00 / BOTTLE \$50.00

*select up to 6 from Standard up to Ultra Premium

WHITE

Gaierhof Pinot Grigio - Alto Adige, Italy (2023)
Leitz Dragonstone Riesling - Germany (2024)
Wapisa Sauvignon Blanc - Patagonia, Argentina (2023)
Montalbera Viognier - Piedmont, Italy (2024)

RED

DUO Cabernet - Veneto, Italy (2022)
Elena Walch Prendo Pinot Noir - Tramin, Italy (2024)
Damilano Barbera D'Asti DOCG - Barolo, Italy (2024)
Klinker Brick Brickmason Red- Lodi, California (2021)
Bindi Sergardi 'Achille' Toscana Rosso IGT - Tuscany, Italy (2019)
Le Provençal Cote de Provence Rose - France (2024)



Our Reserve list & full alcohol selections are also available via the QR code.

Vintages and Prices Subject to Change. Above prices do not include taxes and event fees.

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