

## Package # 4 - \$42.95

### Appetizer

#### Hot Appetizers

- **Eggplant Rollatini Parmigiana** – Filled with a Blend of Ricotta and Parmesan Cheese and Topped with Mozzarella
- **Fried Calamari** – Tender Rings and Tentacles Served with Hot or Sweet Marinara Sauce

#### Cold Appetizers

- **Fresh Mozzarella** – With Red Onion, Virgin Olive Oil, Garlic, Herbs, Sliced Fresh Tomato and Roasted Red Peppers
- **Cold Antipasto** – Aged Provolone, Prosciutto, Fresh Mozzarella, Sopressata, Roasted Red Peppers, Roasted Eggplant, Roasted Zucchini, Portabella Mushroom

### Salad

#### Choice of:

- **Caesar Salad** – Romaine Lettuce Tossed with Croutons and the Classic Dressing of Olive Oil, Parmesan Cheese, Anchovies and Special Seasonings
- **Tossed Salad** – An Assortment of Organically Grown Mescaline Salad with Homemade Balsamic Vinaigrette

### Pasta

- **Penne Toscani** – Roasted Garlic, Eggplant, Diced Tomato, Fresh Chives Tossed with Smoked Mozzarella Cheese
- **Penne Pomodoro** – Quill Shaped Pasta Sautéed in Olive Oil and Garlic, Fresh Plum Tomato and Basil

### Entrées

Served with Roasted Potato, Vegetable, Coffee, Tea and Soda

#### VEAL – Choice of:

- **Veal Picatta** – Medallions of Veal Dipped in Flour and Egg, Sautéed Capers, Lemon, Butter, in White Wine
- **Veal Marsala** – Medallions of Veal, Sautéed with Mushrooms, Demi-glaze and Marsala Wine
- **Veal Parmigiana** – Lightly Breaded Cutlet Topped with Tomato Sauce and Mozzarella Cheese

#### CHICKEN – Choice of:

- **Chicken Francese** – Breast of Chicken Dipped in Flour and Egg, Sautéed in Lemon, Butter and White Wine
- **Chicken Layered** – Grilled Breast of Chicken Topped with Portabella Mushrooms, Roasted Peppers and Smoked Mozzarella Cheese, with porcini Mushroom Demi-glaze
- **Chicken Parmigiana** – Lightly Breaded Cutlet Topped with Tomato Sauce and Mozzarella Cheese

#### FISH – Choice of:

- **Red Snapper** – Macadamia Nuts, Encrusted and Glazed with Chardonnay Beurre Blanc Sauce
- **Tilapia Oreganata** – Topped with Herbed Bread Crumbs Glazed with Chardonnay Beurre Blanc Sauce

Soda

Coffee

### Desserts

#### Choice of:

- **Homemade Tiramisu**
- **Homemade Cheese Cake**
- **Occasion Cake**

## Package # 5 - \$48.95

### Appetizer

#### Hot Appetizers

- **Stuffed Mushrooms** – Baked with Fresh Lump Crabmeat Imperial and Topped with Chardonnay Beurre Blanc Sauce
- **Fried Calamari** – Tender Rings and Tentacles Served with Hot or Sweet Marinara Sauce
- **Shrimp Arabiatta** – Tossed in Mild Scampi Sauce, Garnished with Diced Tomato and Fresh Chives
- **Eggplant Rollatini Parmigiana** – Filled with a Blend of Ricotta and Parmesan Cheese and Topped with Mozzarella

#### Cold Appetizers

- **Fresh Mozzarella** – With Red Onion, Virgin Olive Oil, Garlic, Herbs, Sliced Fresh Tomato and Roasted Red Peppers
- **Seafood Salad** – Marinated Shrimp, Scallops and Calamari, with Lemon, Olive Oil and Vinegar

### Salad

#### Choice of:

- **Caesar Salad** – Romaine Lettuce Tossed with Croutons and the Classic Dressing of Olive Oil, Parmesan Cheese, Anchovies and Special Seasonings
- **Tossed Salad** – An Assortment of Organically Grown Mescaline Salad with Homemade Balsamic Vinaigrette
- **Tricolore Salad** – Radicchio, Arugula and Endive with a Homemade Balsamic Vinaigrette

### Entrées

Served with Roasted Potato, Vegetable, Coffee, Tea and Soda

#### MEAT – Choice of:

- **8 oz. Filet Mignon** – Grilled Prime Tenderloin of Beef Wrapped in Bacon, Topped with Herbed Bread Crumbs and Finished with a Brandy Demi-glaze Sauce, Rested on a Portabella Mushroom
- **Black Angus Steak** – Served with a Side of Bearnaise Sauce
- **Veal Marsala** – Medallions of Veal, Sautéed with Mushrooms, Demi-glaze and Marsala Wine
- **Veal Francese** – Medallions of Veal Dipped in Flour and Egg, Sautéed in Lemon, Butter and White Wine
- **Chicken Layered** – Grilled Breast of Chicken Topped with Portabella Mushrooms, Roasted Peppers and Smoked Mozzarella Cheese, with porcini Mushroom Demi-glaze

#### SEAFOOD / MEAT COMBO

- **Beef Tenderloin / Jumbo Shrimp** – Marinated with Light Soy Sauce and Vegetables. Grilled and Baked Jumbo Gulf Shrimp

#### SEAFOOD – Choice of:

- **Pan Seared Seabass** – Served Over Braced Leeks, Topped with Roasted Garlic Sauce, Diced tomato, Asparagus, Baby Shrimp, Shiitaki Mushrooms, and Fresh Chives
- **Stuffed Jumbo Shrimp** – With Lump Crab Imperial Stuffing
- **Crab Cakes** – All Lump Maryland Crabmeat Broiled and Glazed with a Beurre Blanc Sauce

Soda

Coffee

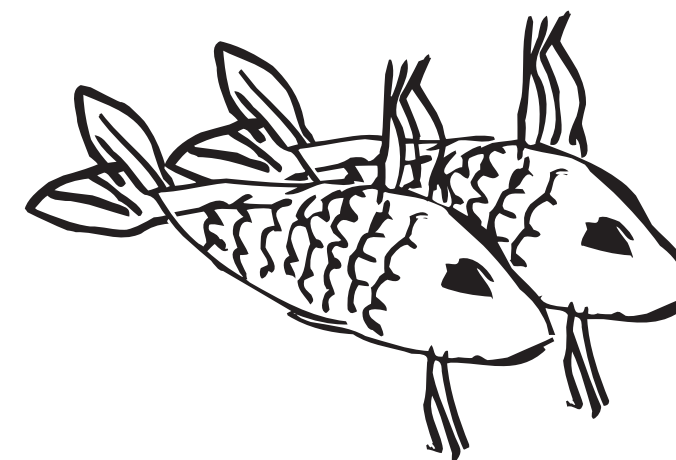
### Desserts

#### Choice of:

- **Homemade Tiramisu**
- **Homemade Cheese Cake**
- **Occasion Cake**

# Christie's

## Italian Seafood Grill



# Party Menus

2420 Route 9 South - Howell Center

Howell, New Jersey 07731

Phone: (732) 780-8310 • Fax: (732) 780-8623

[www.christiesrestaurant.us](http://www.christiesrestaurant.us)

Wedding Shower Holiday Party Fund Raiser

Christening Anniversary Rehearsal Dinner

This menu supercedes any previous version

Rev. 07/08

## Package # 1 - \$30.95

### Appetizer

#### Choice of:

- **Fresh Mozzarella** – With Red Onion, Virgin Olive Oil, Garlic, Herbs, Sliced Fresh Tomato and Roasted Red Peppers
- **Fried Calamari** – Tender Rings and Tentacles Served with Hot or Sweet Marinara Sauce
- **Fried Zucchini** – Thinly Sliced, Fried and Sprinkled with Fresh Grated Romano Cheese
- **Eggplant Rollatini** – Filled with a Blend of Ricotta and Parmesan Cheese and Topped with Mozzarella

### Salad

#### Choice of:

- **Caesar Salad** – Romaine Lettuce Tossed with Croutons and the Classic Dressing of Olive Oil, Parmesan Cheese, Anchovies and Special Seasonings
- **Tossed Salad** – An Assortment of Organically Grown Mescaline Salad with Homemade Balsamic Vinaigrette

### Entrées

Served with Roasted Potato, Vegetable, Coffee, Tea and Soda

#### CHICKEN – Choice of:

- **Chicken Layered** – Grilled Breast of Chicken Topped with Portabella Mushrooms, Roasted Peppers and Smoked Mozzarella Cheese, with porcini Mushroom Demi-glaze
- **Chicken Francese** – Breast of Chicken Dipped in Flour and Egg, Sautéed in Lemon, Butter and White Wine
- **Chicken Parmigiana** – Lightly Breaded Cutlet Topped with Tomato Sauce and Mozzarella Cheese

#### PASTA – Choice of:

- **Penne Tuscani** – Roasted Garlic, Eggplant, Diced Tomato, Fresh Chives Tossed with Smoked Mozzarella Cheese
- **Penne Pomodoro** – Quill Shaped Pasta Sautéed in Olive Oil and Garlic, Fresh Plum Tomato and Basil
- **Penne a la Vodka** – Quill Shaped Pasta in a Creamy Pink Vodka Sauce, Parmesan Cheese, a Touch of Tomato and Fresh Basil

#### FISH – Choice of:

- **Tilapia Oreganata** – Topped with Herbed Bread Crumbs Glazed with Chardonnay Beurre Blanc Sauce
- **Tilapia Marechiarra** – Sautéed in Olive Oil with Garlic, Light Plum Tomatoes, Fresh Basil, Garnished with Baby Clams and Mussels
- **Salmon Horseradish** – Horseradish Encrusted Salmon Served with a Dijon Mustard Sauce
- **Salmon Dill** – Baked Filet of Salmon, Finished with a Lemon Butter Dill Sauce

### Desserts

#### Choice of:

- **Homemade Tiramisu**
- **Homemade Cheese Cake**
- **Occasion Cake**

## Package # 2 - \$34.95

### Appetizer

- **Fresh Mozzarella** – With Red Onion, Virgin Olive Oil, Garlic, Herbs, Sliced Fresh Tomato and Roasted Red Peppers
- **Fried Calamari** – Tender Rings and Tentacles Served with Hot or Sweet Marinara Sauce

### Salad

#### Choice of:

- **Caesar Salad** – Romaine Lettuce Tossed with Croutons and the Classic Dressing of Olive Oil, Parmesan Cheese, Anchovies and Special Seasonings
- **Tossed Salad** – An Assortment of Organically Grown Mescaline Salad with Homemade Balsamic Vinaigrette

### Entrées

Served with Roasted Potato, Vegetable, Coffee, Tea and Soda

#### CHICKEN – Choice of:

- **Chicken Layered** – Grilled Breast of Chicken Topped with Portabella Mushrooms, Roasted Peppers and Smoked Mozzarella Cheese, with porcini Mushroom Demi-glaze
- **Chicken Francese** – Breast of Chicken Dipped in Flour and Egg, Sautéed in Lemon, Butter and White Wine
- **Chicken Parmigiana** – Lightly Breaded Cutlet Topped with Tomato Sauce and Mozzarella Cheese

#### PASTA – Choice of:

- **Penne Tuscani** – Roasted Garlic, Eggplant, Diced Tomato, Fresh Chives Tossed with Smoked Mozzarella Cheese
- **Penne Pomodoro** – Quill Shaped Pasta Sautéed in Olive Oil and Garlic, Fresh Plum Tomato and Basil
- **Penne a la Vodka** – Quill Shaped Pasta in a Creamy Pink Vodka Sauce, Parmesan Cheese, a Touch of Tomato and Fresh Basil

#### FISH – Choice of:

- **Tilapia Oreganata** – Topped with Herbed Bread Crumbs Glazed with Chardonnay Beurre Blanc Sauce
- **Tilapia Marechiarra** – Sautéed in Olive Oil with Garlic, Light Plum Tomatoes, Fresh Basil, Garnished with Baby Clams and Mussels
- **Salmon Horseradish** – Horseradish Encrusted Salmon Served with a Dijon Mustard Sauce
- **Salmon Dill** – Baked Filet of Salmon, Finished with a Lemon Butter Dill Sauce

### Desserts

#### Choice of:

- **Homemade Tiramisu**
- **Homemade Cheese Cake**
- **Occasion Cake**

## Package # 3 - \$37.95

### Hot Appetizers

- **Baked Clams Casino** – Baked with Herb Butter, Peppers, Shallots & Bacon
- **Shrimp Arabiatta** – Tossed in Mild Scampi Sauce, Garnished with Diced Tomato and Fresh Chives
- **Fried Calamari** – Tender Rings and Tentacles Served with Hot or Sweet Marinara Sauce

### Cold Appetizers

- **Fresh Mozzarella** – With Red Onion, Virgin Olive Oil, Garlic, Herbs, Sliced Fresh Tomato and Roasted Red Peppers
- **Cold Antipasto** – Aged Provolone, Prosciutto, Fresh Mozzarella, Sopressata, Roasted Red Peppers, Roasted Eggplant, Roasted Zucchini, Portabella Mushroom

### Salad

#### Choice of:

- **Caesar Salad** – Romaine Lettuce Tossed with Croutons and the Classic Dressing of Olive Oil, Parmesan Cheese, Anchovies and Special Seasonings
- **Tossed Salad** – An Assortment of Organically Grown Mescaline Salad with Homemade Balsamic Vinaigrette

### Entrées

Served with Roasted Potato, Vegetable, Coffee, Tea and Soda

#### CHICKEN – Choice of:

- **Chicken Layered** – Grilled Breast of Chicken Topped with Portabella Mushrooms, Roasted Peppers and Smoked Mozzarella Cheese, with porcini Mushroom Demi-glaze
- **Chicken Francese** – Breast of Chicken Dipped in Flour and Egg, Sautéed in Lemon, Butter and White Wine
- **Chicken Parmigiana** – Lightly Breaded Cutlet Topped with Tomato Sauce and Mozzarella Cheese

#### PASTA – Choice of:

- **Penne Tuscani** – Roasted Garlic, Eggplant, Diced Tomato, Fresh Chives Tossed with Smoked Mozzarella Cheese
- **Penne Pomodoro** – Quill Shaped Pasta Sautéed in Olive Oil and Garlic, Fresh Plum Tomato and Basil
- **Penne a la Vodka** – Quill Shaped Pasta in a Creamy Pink Vodka Sauce, Parmesan Cheese, a Touch of Tomato and Fresh Basil

#### FISH – Choice of:

- **Tilapia Oreganata** – Topped with Herbed Bread Crumbs Glazed with Chardonnay Beurre Blanc Sauce
- **Tilapia Marechiarra** – Sautéed in Olive Oil with Garlic, Light Plum Tomatoes, Fresh Basil, Garnished with Baby Clams and Mussels
- **Salmon Horseradish** – Horseradish Encrusted Salmon Served with a Dijon Mustard Sauce

### Desserts

#### Choice of:

- **Homemade Tiramisu**
- **Homemade Cheese Cake**
- **Occasion Cake**