



# Quattro's

## PARTY PACKAGE MENU

**LET US MAKE YOUR CELEBRATION EASY!**

**Lunch Package \$28 per person**

**Dinner Package \$40 per person**

*Party pricing is per person and requires a minimum of 15 guests to book. Tax and 20% gratuity added to final bill. Organizer to notify Quattro's of any allergies in party prior to event.*

**1. Appetizer Course**

*Organizer chooses 3 appetizers for guests to share family style*

**2. Salad Course**

*Quattro's House Garden Salad served family style*

**3. Entree Course**

*Organizer to choose 3 entrees from party package menu for each guest to choose from at the event*

**4. Dessert Course**

*Chosen by guests at the event. Includes coffee and tea*

**CALL US TO BOOK 203-453-6575**

# Lunch

## PARTY PACKAGE MENU

### APPETIZERS (CHOOSE 3)

**FRIED CALAMARI**

**BRUSCHETTA**

**FRIED MOZZARELLA**

**MEATBALLS WITH GOAT CHEESE**

**STUFFED MUSHROOMS**

*Shrimp stuffing*

**CLAMS CASINO**

*Stuffing includes bacon  
and breadcrumbs*

**MUSSELS**

*Sautéed with shallots, scallions and finished  
in a lemon cream ale*

### ENTREES (CHOOSE 3)

**PENNE VODKA**

**RIGATONI BOLOGNESE**

**CHICKEN PARMESAN**

**CHICKEN OR TILAPIA FLORENTINE**

*Egg-battered and served with spinach in a  
sherry-lemon wine sauce*

**PORK SICILIANO**

*With garlic, onions, hot cherry peppers, red  
peppers and roasted potatoes, sautéed in a  
white wine sauce*

**SALMON**

*Seared and served with a mango chutney,  
over spinach*

**STUFFED EGGPLANT**

*Stuffed with cheese and spinach, with a  
pomodoro sauce over penne pasta*

**HANGER STEAK**

*Peppercorn encrusted with mushrooms and  
cognac cream sauce*

**LOBSTER RAVIOLI**

*Lobster cream sauce*

### DESSERT

**TIRAMISU**

**CHOCOLATE MOUSSE**

**CALL US TO BOOK 203-453-6575**



# Dinner

## PARTY PACKAGE MENU

### APPETIZERS (CHOOSE 3)

**FRIED CALAMARI**

**BRUSCHETTA**

**FRIED MOZZARELLA**

**MEATBALLS WITH GOAT CHEESE**

**FRESH MOZZARELLA AND TOMATO**

**STUFFED MUSHROOMS**

*Shrimp stuffing*

**CLAMS CASINO**

*Stuffing includes bacon  
and breadcrumbs*

### DESSERT

**TIRAMISU**

**CHOCOLATE MOUSSE**

**CREME BRULEE**

### ENTREES (CHOOSE 3)

**PENNE VODKA**

**RIGATONI BOLOGNESE**

**CHICKEN PARMESAN**

**CHICKEN SALTIMBOCCA**

*Sautéed with peas, topped with prosciutto and melted mozzarella, served with sautéed spinach*

**CHICKEN QUATTRO**

*Chicken breast sautéed with roasted red peppers, asparagus and mushrooms in a white wine sauce*

**TILAPIA FLORENTINE**

*Egg-battered and served with spinach in a sherry-lemon wine sauce*

**PORK SORRENTO**

*With prosciutto, eggplant and melted mozzarella, finished with white wine sauce*

**SALMON**

*Seared and served with a mango chutney, over spinach*

**STUFFED EGGPLANT**

*Stuffed with cheese and spinach, with a pomodoro sauce over penne pasta*

**HANGER STEAK**

*Peppercorn encrusted with mushrooms and cognac cream sauce*

**SEAFOOD RISOTTO**

*Arborio rice tossed with shrimp, clams, calamari, mussels, with lobster saffron sauce*

**NY STRIP STEAK (+\$12PP)**

**FILET MIGNON (+\$12PP)**

**SPECIALTY FISH (+\$10PP)**

**CALL US TO BOOK 203-453-6575**