

\$55

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

Mozzarella & Tomato
Sautéed Artichoke & Arugula

Combo Pasta

Penne Vodka

Penne in a tomato sauce with a touch of cream, basil & scallions

Cavatelli Con Cima di Rabe

Cavatelli with broccoli rabe, cannelloni beans, sausage, olive oil and garlic

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Capricciosa

Veal lightly breaded topped with arugula and diced tomatoes

Veal Marsala

Veal scaloppini with mushrooms in a marsala sauce

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Branzino Oreganata

Baked branzino with light breadcrumbs in a garlic white wine sauce

Dessert

Napoleon Cake

Espresso, Cappuccino, Coffee or Tea

*Add additional \$20 per person for unlimited house wine, bellini, mimosa, beer, soft drinks.

\$65

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

(Served Individually)

Mozzarella & Tomato, Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari and Baked Clams

Combo Pasta

Fusilli Truffle

Fusilli in a cream truffle sauce

Rigatoni Bolognese

Short rigatoni with chef's signature bolognese

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Marsala

Veal scaloppini with mushrooms in a marsala sauce

Veal Capricciosa

Veal lightly breaded topped with arugula and diced tomatoes

Branzino Oreganata

Baked branzino with light breadcrumbs in a garlic white wine sauce

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Pork Chop

Pork chop with potatoes, onions, hot or sweet peppers

Dessert

Napoleon Cake

Espresso, Cappuccino, Coffee or Tea

*Add additional \$20 per person for unlimited house wine, bellini, mimosa, beer, soft drinks.

\$75

per person

(excludes alcohol, beverages, tax and gratuity)

Appetizer

(Served Individually)

Mozzarella & Tomato, Sautéed Artichoke & Arugula

(Served Family Style)

Fried Calamari and Baked Clams

Combo Pasta

Ravioli di Funghi

Mushroom ravioli with creamy black truffle sauce

Gnocchi Pomodoro

Fresh potato dumplings in a light tomato sauce

Entrée

(choice of one per person)

Chicken Martini

Chicken lightly breaded with parmesan in a lemon and white wine sauce

Chicken Parm

Chicken cutlet breaded with tomato sauce and mozzarella

Veal Marsala

Veal scaloppini with mushrooms in a marsala sauce

Veal Capricciosa

Veal lightly breaded topped with arugula and diced tomatoes

Branzino Oreganata

Baked branzino with light breadcrumbs in a garlic white wine sauce

Grilled Salmon

Grilled salmon in a white wine lemon sauce

Shell Steak

Grilled shell steak with mushrooms and mixed vegetables

Pork Chop

Pork chop with potatoes, onions, hot or sweet peppers

Dessert

Napoleon Cake

Espresso, Cappuccino, Coffee or Tea

*Add additional \$20 per person for unlimited house wine, bellini, mimosa, beer, soft drinks.

Sergio's SAW PIT

PARTY PACKAGES

\$125
per person

(excludes alcohol, beverages, tax and gratuity)

Cocktail Hour

(Passing)

Shrimp Cocktail, Oysters, Mozzarella & Tomato, Lobster Cocktail
Cheese & Sopressata, Carrozza, Filet Mignon Crostinis, Crab Cake

Combo Pasta

Ravioli di Funghi

Mushroom ravioli with creamy black truffle sauce

Rigatoni Bolognese

Short rigatoni with chef's signature bolognese

Salad

Tricolore Salad

Endive & radicchio with walnuts, gorgonzola cheese in an olive oil & balsamic vinegar dressing

Entrée

(choice of one per person)

Chicken Martini

*Chicken lightly breaded with parmesan
in a lemon and white wine sauce*

Pollo Capricciosa

*Chicken lightly breaded and topped
with arugula and diced tomatoes*

Grilled Branzino

*Whole boneless branzino baked with
olive oil, garlic and broccoli rabe*

Veal Parmigiana

*Veal cutlet breaded with
tomato sauce and mozzarella*

Filet Mignon

*Grilled filet mignon with
sautéed mushrooms*

Shrimp Scampi

*Jumbo shrimp served with risotto
in a white wine garlic sauce*

Dessert

Choice of:

Napoleon, Tiramisu, Chocolate Lava Cake, Cheesecake

Espresso, Cappuccino, Coffee or Tea

* Add additional \$20 per person for unlimited house wine, bellini, mimosa, beer, soft drinks.

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Cocktail Party
Passing Hors D'oeuvres
(Options Per Person)

Parmigiana Cheese & Soppresata	\$8 Per Person
Mozzarella & Tomato	\$4 Per Person
Grilled Portobello Mushrooms	\$4 Per Person
Meatballs	\$5 Per Person
Stuffed Mushrooms	\$5 Per Person
Carroza	\$5 Per Person
Filet Mignon Crostini	\$6 Per Person
Melon/Prosciutto	\$4 Per Person
Shrimp Cocktail	\$8 Per Person
Lobster Cocktail	\$12 Per Person
Crab Cocktail	\$10 Per Person
Crab Cake	\$8 Per Person
Fried Calamari	\$5 Per Person
Baked Clams	\$5 Per Person
Oysters on Half Shell	\$8 Per Person