

## **BASIC MENU PRICING**

Hors D'Oeuvre Reception	Starting at \$30.00 per person
Three Course Business Luncheon	Starting at \$22.00 per person
Four Course Seated Menu	Starting at \$48.00 per person

Menu pricing online and in house are periodically updated and subject to change. Menu prices for the calendar year of your event are guaranteed after publication with signed contract.

## **BAR OPTIONS**

-Based on Consumption

Cocktail Hour  
Open Bar  
Limited Open Bar  
Wine & Beer Only  
Wine Service  
Cash Bar  
Champagne Toast

## **DINING ACCOMODATIONS**

Our Main dining room can be transformed to suit several different types of functions. We can accommodate groups up to 90 on the right side and provide privacy curtains if necessary.

The left side of our dining room can accommodate up to 34 guests. We give our guests the option of privacy curtains in this space as well.

We offer several dining options which include at no extra charge, use of our upstairs private dining room for parties of 15 or more. This dining room is an ideal space for a rehearsal dinner, private business meeting, or pharmaceutical dinner programs.

For smaller parties of up to 8, we have a special private dining room complete with concierge service and a paging system for service staff for uninterrupted business meetings and private dinners.

We offer rental of our lounge area and bar during weeknights for casual receptions or cocktail affairs. This space offers 2 large LCD TV's and a sophisticated atmosphere. There is a food dollar minimum for use of this space. Privacy curtains can be provided at no additional fee.

Requesting a reservation of the entire restaurant is possible, as we are closed most Sundays throughout the calendar year. For a minimum dollar amount, we will open for your special event. If you are interested, please consult with your event coordinator to discuss this option.

We require a \$200.00 deposit for all large private functions, refundable 10 business days prior should there be a need for cancellation. Also, a final guest count is required within 48 hours of all functions and cannot be reduced after this time. Billing will be based upon the final guest count or the actual count whichever is greater. In the instance that there is no final count given, the estimated count, should it be greater than the actual count, will be the number used for billing purposes.

Cancellations require a 10 business day minimum, with the exception of Holiday Parties. Should the event be cancelled after this time frame, the result is the loss of the \$200.00 deposit. All Holiday Parties cancelled after December 1<sup>st</sup> will result in loss of deposit.

### **EQUIPMENT & SERVICES**

We provide an easel for use at no additional charge.

We provide use of black ceiling to floor privacy curtains to enclose your space and make your function more intimate.

We provide screen and LCD projector rentals at \$75.00 each piece. We require a minimum of 48 hours notice for such rentals. These rentals come complete with the necessary power strips.

We offer customized print menus for all private dining events. Guests may make their entrée selection that evening. However, for parties larger than 60, we require all guests meal selections within 48 hours of the event.

We offer valet parking on a gratuity-only basis. This fee may be applied as a one-time charge to your bill should you prefer to make this a complimentary service to your guests.

For Sunday wedding receptions, we will provide a private room to be used as a bridal suite where the Bride and Bridegroom may relax and keep their belongings during the reception.

For an additional fee, we will also provide specialty cakes for any occasion.

Camille's Restaurant has been in business for over 100 years and has relationships with several area vendors for every facet of your event. We would be happy to recommend vendors such as florists, cake designers and musicians to make your event a success. Please consult with your coordinator.

White Glove Service is \$2.00 per person additional.

Cake cutting fee implemented on all outside desserts brought into the restaurant at a cost of \$2.00 per person.

### **GRATUITIES**

Camille's Restaurant suggest a 20% gratuity. Prices are also subject to an 8% sales tax.

## Cold Hors D'Oeuvres

Per piece – Market Price

Oysters on the Half Shell	
Littleneck Clams on the Half Shell	
Jumbo Gulf Shrimp Cocktail	
Lobster Cocktail	
Alaskan King Crab Legs	
Caprese skewers	
Prosciutto e melone	
Ahi Tuna Tartare over Cucumber on Wonton Crisp	\$3.50
Sesame Canape with Smoked Salmon & Boursin Cheese	\$3.00

## Garde Manger Displays

Per person

Vegetable Crudite with Dipping Sauce	\$4.00
Assorted Imported Cheese Display with Fresh Fruit	\$5.00
Smoked Norwegian Salmon	
<i>with traditional accompaniments</i>	\$7.00
Mozzarella Caprese	
<i>Vine Ripe Tomato, Buffalo Mozzarella, basil &amp; Extra Virgin Oil</i>	\$6.00
Cold Antipasto Display	
<i>Assorted cured Italian meats, imported cheese &amp; marinated vegetables</i>	\$6.00
Fresh Seasonal Fruit Display	\$6.00

## Displayed Hot Hors D'Oeuvres

Per person

Mango BBQ Chicken Wings	\$4.00
Assorted Grill Pizzas	\$6.00
Portabella Strudel	
<i>Layered pastry with spinach, grilled mushrooms and smoked cheese</i>	\$5.00
Camille's famous Point Judith Calamari Display	\$6.00

## Hot Hors D'Oeuvres

Per piece

Asparagus & Asiago Bundles	\$3.00
Baked Brie in Phyllo with Raspberry & Almond	\$4.00
Mini Beef Wellington	\$4.00
Spanikopita	\$2.00
Hibachi Style Beef & Vegetable Skewers	\$4.00
Wild Mushroom Bruschetta	\$3.00
Classic Crostini with Tomato & Mozzarella	\$3.00
Alaskan King Crab Ravioli with Plum Dipping Sauce	\$4.50
Clams Casino	\$2.50
Maryland Crab Cakes with Spicy Aioli	\$3.00
Sea Scallops wrapped in Apple Wood Smoked Bacon	\$4.00
Assorted Mini Quiches	\$2.00
Baked Stuffed Mushrooms	\$3.50
Stuffed Baby Portobello Mushrooms with King Crab Stuffing	\$4.00
Mascarpone & Fig Beggars Purse	\$4.50
Duck Pot Stickers with Orange Chili Glaze	\$2.00
Santiago Shrimp in Sambuca Butter Sauce	\$5.50
Prosciutto wrapped shrimp chili infused olive oil	\$5.50

## Carving Stations

Roasted Statler Turkey Breast with Cranberry Aioli  
Mini Steamship Round with Roasted Garlic Au Jus  
Maple Brined Loin of Pork with Whole Grain Mustard  
Baked "Buddaball" Ham with Pineapple Glaze

Choice of 1 for \$13.00 per person

Choice of 2 for \$23.00 per person

Choice of 3 for \$32.00 per person

Roast Tenderloin of Beef with Horseradish Cream  
Additional \$4.00 per person to above

Roast Prime Rib of Beef with Roast Garlic Au Jus  
\$20.00 per person

## PRIVATE DINING MENU

\$49 Per Person

### APPETIZERS

#### CLASSICAL PAN FRIED CALAMARI

Tossed with Banana Peppers, champagne garlic butter & fresh mint

#### PORTOBELLO STRUDEL

Braised spinach layered with smoked cheese & mushrooms and baked in pastry dough, accompanied with fresh pepper & spring onion vinaigrette

### SALAD

#### CLASSICO

Bibb lettuce, baby greens, grape tomatoes & sweet onion drizzled with champagne vinaigrette

### ENTREES

#### SLICED FILET OF BEEF

With wild mushrooms demi glace, parmigiana whipped potatoes & vegetable garni

#### HERB ENCRUSTED SALMON

Mixture of fresh herbs and spices, aged balsamic glaze,  
Whipped potato and vegetable

#### CHICKEN SAN MARINO

Roasted peppers, mushrooms, artichoke hearts in white wine sauce  
with parmigiana whipped potatoes & vegetable garni

### DESSERT

#### VANILLA GELATO

with strawberry balsamic compote

## PRIVATE DINING MENU

\$57 Per Person

### APPETIZERS

#### CLASSICAL PAN FRIED CALAMARI

Tossed with Banana Peppers, champagne garlic butter & fresh mint

#### WILD MUSHROOM BRUSCHETTA

Melange of exotic mushrooms atop Tuscan Crisps

### SALAD

#### CLASSICO

Bibb lettuce, baby greens, grape tomatoes & sweet onion drizzled with champagne vinaigrette

### ENTREES

#### NY SIRLOIN

With parmigiana whipped potatoes & vegetable garni

#### HEERB ENCRUSTED SALMON

Mixture of fresh herbs and spices balsamic aged balsamic glaze

#### SHRIMP SCAMPI

Jumbo Gulf Shrimp sautéed in white wine garlic sauce over a nest of linguini

#### CHICKEN SAN MARINO

Roasted peppers, mushrooms, artichoke hearts in white wine sauce  
with parmigiana whipped potatoes & vegetable garni

### DESSERT

#### TIRAMISU

Lady fingers with mascarpone cheese, finished with chocolate covered espresso beans

## PRIVATE DINING MENU

\$57 Italian Per Person

### APPETIZERS

#### CLASSICAL PAN FRIED CALAMARI

Tossed with Banana Peppers, champagne garlic butter & fresh mint

#### TOMATO & MOZZARELLA BRUSCHETTA

### SALAD

#### CLASSICO

Bibb lettuce, baby greens, grape tomatoes & sweet onion drizzled with champagne vinaigrette

### ENTREES

#### NY SIRLOIN

With parmigiana whipped potatoes & vegetable garni

#### VEAL OR CHICKEN PARMIGIANA

Served with side of penne pasta with House Gravy

#### SHRIMP FRA DIAVOLO

Jumbo Gulf Shrimp sautéed in spicy pomodoro sauce over nest of linguine

#### CHICKEN MARSALA

Sauteed with mushrooms in a Marsala wine sauce served with parmigiana whipped potatoes & vegetable garni

### DESSERT

#### TIRAMISU

Lady fingers with mascarpone cheese, finished with chocolate covered espresso beans

## PRIVATE DINING MENU

\$65 Per Person

### APPETIZERS

#### CLASSICAL PAN FRIED CALAMARI

Tossed with Banana Peppers, champagne garlic butter & fresh mint

#### COLD ANTIPASTO DISPLAY

Imported cured Italian Meats, imported cheeses and marinated vegetables  
dressed in extra virgin oil and aged balsamic vinegar

### SALAD

#### Dried Fruit Salad

Tender baby mesclun greens studded with dried cranberry, apricot, hazelnut and goat cheese finished  
with a house made honey balsamic dressing

### ENTREES

#### GRILLED FILET MIGNON

Finished with sauce au poivre with parmigiana whipped potatoes & vegetable garni

#### GRILLED SWORDFISH

Alaskan Snow Crab, dusting of crumbs & Cardinale sauce  
with parmigiana whipped potatoes & vegetable garni

#### SHRIMP SCAMPI

Jumbo Gulf Shrimp sautéed in white wine garlic sauce over nest of capellini

#### CHICKEN SAN MARINO

Roasted peppers, mushrooms and artichoke hearts in white wine sauce  
with parmigiana whipped potatoes and vegetable garni

### DESSERT

#### TIRAMISU

Lady fingers with mascarpone cheese, finished with chocolate covered espresso beans

#### FALLEN CAKE

Chocolate Cake with warm soft center served with homemade gelato

## DINNER ACCOMPANIMENTS

### ADDITIONAL COURSE

#### **SOUP**

Italian Wedding Soup  
Pasta e Fagioli  
Escarole & Bean

\$3.50 per person additional

#### **PASTA**

Penne Alla Vodka  
Penne and House Gravy  
Penne Pomodoro

\$4.00 per person additional

#### **INTERMEZZO**

Raspberry, Lemon or Mango Sorbet

\$4.00 per person additional

#### **DESSERT**

Vanilla or chocolate gelato

\$3.00 per person

House-made Spumoni (Weddings Only)

\$8.00 per person

All Private Dining Menus include soft drinks and coffee.

Bottled water & specialty coffee are additional.

## Pasta Station with Chef

\$15.00 per person

Assorted protein and vegetable selections with three basic Italian sauces  
Including Pomodoro, Pink Vodka and Alfredo.

## Confectionery Display Table

\$12.95 per person

Cookies & Biscotti  
Sfogliatelle  
Cannoli  
Petit Fours  
Assorted Miniature Tarts  
Mini Cheesecakes

### Specialty Desserts

Seasonal mixed berries  
Chocolate covered strawberries  
Individual Chocolate Mousse

Strawberries for Champagne Service \$.75 per person