## BREAKFAST

All breakfast banquets include:

Freshly brewed coffee and selection of teas.

Freshly toasted breads with a variety of jams & cream cheese.

#### **CONTINENTAL BREAKFAST:**

great for private meetings! \$9.99

Assortment of Homemade Muffins and Danish.

Bagels and Cream Cheese.

Homemade Fruit Salad and Cereal.

#### PONZIO'S TRADITIONAL BREAKFAST

great for family get together, showers, or group outings!

\$10.99

Scrambled Eggs and Home fries French Toast Hotcakes

your choice of hickory smoked ham, country bacon, finger link sausage or canadian bacon

#### ADDITIONAL MORNING DELIGHTS

add lox special: \$3.99 per order add smoked fish platter: \$1.99 per order add danish and muffins: \$1.29 per order

#### ZIO'S

Add mimosas, bloody mary's, screwdrivers, fuzzy navels, or poinsettias 7% sales tax and 20% gratuity will be added to all parties

Liquor will be served after 11:00 am on Sunday's \$8.99 per person

## LUNCH

11:30 am until 5:00 pm

Includes beverage, choice of garden salad, caesar salad or cup of soup.

Sheet cake included. Please choose 3 items from the selections below:

\$15.99

#### CHICKEN ENTREES

#### Parmagiana

Breaded chicken with melted mozzarella cheese and tomato sauce with spaghetti.

#### Francaise

Dipped in egg and cheese batter, sautéed in lemon, butter and white wine.

Served with broccoli or string beans and rice.

#### Piccatta

Sautéed in lemon, butter, white wine and capers. Served with broccoli or string beans and rice.

#### Marsala

Sautéed mushrooms, onions and prosciutto with Marsala wine and finished with a demi glace. Served with broccoli or string beans and rice.

#### SEAFOOD

#### Broiled Salmon Cakes

Two (3oz) salmon cakes prepared with fresh salmon, fresh dill and onions.

Served with broccoli or string beans and rice.

#### Broiled Seafood Cakes

Two (3oz) seafood cakes made with shrimp, scallops, chopped clams and cod fish. Served with broccoli or string beans and rice.

#### Tilapia Mongorle

Crispy parmesan encrusted tilapia complimented with lemon caper sauce.

Served with broccoli or string beans and rice.

#### Broiled Crab Cakes

(additional 3.99 per order)

Three (3oz) signature jumbo lump crab cakes. Served with our own cocktail sauce. Served with broccoli or string beans and rice.

#### ~continued~

#### MEAT ENTREES

Stir Fry Beef

Strips of NY sirloin beef with a blend of oriental vegetables and finished in a teriyaki sauce over rice.
(Complete)

#### Top Sirloin of Beef

Served with Au Jus.
Served with broccoli or string beans and rice.

#### **PASTA**

Agilio e Olio

Chopped Clams, extra virgin olive oil, garlic and basil over angel hair pasta. (Complete)

Stuffed Rigatoni

Homemade rigatoni filled with ricotta and Romano cheese.
Complemented with sun dried tomatoes and a pesto cream sauce.
(Complete)

Pasta Dimitrios (additional 3.99 per order)

Jumbo lump crabmeat with tomatoes, garlic, parsley and olive oil.

Served over angel hair pasta. (Complete)

#### SANDWICHES

Ponzio Club

Fresh roasted turkey, bacon, lettuce and tomato.
Served with french fries.

All-American Burger

A Juicy 1/21b burger served with American cheese, bacon, lettuce, tomato, and raw onions. Served with french fries.

Crab Salad Club

Jumbo lump crabmeat salad layered with hardboiled egg, lettuce and tomato.

Cheese Steak

Served with french fries.

### DINNER

Includes beverage, choice of garden salad, caesar salad or cup of soup. Sheet cake included. Please choose 3 items from the selections below: \$20.99

#### CHICKEN ENTREES

Parmagiana

Breaded chicken with melted mozzarella cheese and tomato sauce with spaghetti.

Francaise

Dipped in egg and cheese batter, sautéed in lemon, butter and white wine. Served with broccoli or string beans and rice.

Piccatta

Sautéed in lemon, butter, white wine and capers. Served with broccoli or string beans and rice.

Marsala

Sautéed mushrooms, onions and prosciutto with Marsala wine and finished with a demi glace.

#### SEAFOOD

Broiled Salmon

With lemon butter sauce Served with broccoli or string beans and rice.

Broiled Tilapia

With Lemon butter sauce.
Served with broccoli or string beans and rice.

Tilapia Mongorle

Crispy parmesan encrusted tilapia complimented with lemon caper sauce.

Served with broccoli or string beans and rice.

#### VEAL AND MEATS

Veal Parmigiana

Breaded veal with melted mozzarella cheese, tomato sauce, with spagnetti

Prime Rib (10 oz.)

The most popular steak. Mouth-watering flavor, slow roasted to perfection and served with au jus. Served with broccoli or string beans and rice.

(We will need exact number of prime rib 24 hours prior to event)

#### **PASTA**

#### Agilio e Olio

Chopped clams, extra virgin olive oil, garlic and basil over angel hair pasta. (Complete)

#### Stuffed Rigatoni

Homemade rigatoni filled with ricotta and romano cheese.

Complemented with sun dried tomatoes and a pesto cream sauce.

(Complete)

#### Pasta Dimitrios

(additional 3.99 per order)

Jumbo lump crabmeat with tomatoes, garlic, parsley and olive oil.

Served over angel hair pasta.

(Complete)

#### DINNER ENHANCEMENTS

Choose 1 or 2 items below: Add \$3.99 per order

#### Broiled Crab Cakes

Three (3oz) signature jumbo lump crab cakes. Served with our own cocktail sauce. Served with broccoli or string beans and rice.

#### Broiled Combo

Crab cake, stuffed flounder, scallops, salmon, (2) shrimp and (2) clams casino. Served with broccoli or string beans and rice.

#### Broiled Stuffed Shrimp

Three super jumbo shrimp stuffed with jumbo lump crabmeat filling Served with broccoli or string beans and rice.

#### Broiled Stuffed Flounder

Tender fillet of flounder stuffed with our signature crabmeat filling.

Served with broccoli or string beans and rice.

#### Roasted Prime Rib (13oz.)

The most popular cut. Mouth-watering flavor, slow roasted to perfection and served with au jus. Served with broccoli or string beans and rice.

## APPETIZERS

(Family Style)
Each platter serves 5 people

Mini Crab Cakes \$30.99

20 mini (2oz.) crab cakes served with remoulade sauce.

Fried Calamari

Thin, crispy calamari seasoned with salt, oregano and fresh lemon.

Served with our own marinara sauce.

Clams Casino \$17.99

15 top neck clams chopped, and then filled with Ponzio's traditional casino topping.

Fried Sampler \$25.99

Breaded mozzarella sticks, chicken fingers, crab cakes and onion rings.

# PONZIO'S FAMOUS DESSERTS

(\$2.99 per head)

Layout Cakes (choice of 1)

Chocolate Mousse, Strawberry Shortcake, Carrot Cake, Lemon Raspberry.

Cheesecake

Ponzio's most popular dessert!

Fruit Cup

A daily assortment of fresh cut fruit.

Mini Pastries \$4.99 per head

Assortment of Ponzio's mini pastries.

# ZIO'S

#### WINE AND BEER

\$9.99 per head

House wines and domestic draft beers.

#### LIQUOR, WINE AND BEER

\$14.99 per head

Liquor drinks, house wines and domestic draft beers. (no top shelf)

#### ULTIMATE PACKAGE

19.99 per head Open Bar.

## LINENS

(48 hours notice) \$2.00 per head

Table cloths and linen napkins.