

ENJOY AUTHENTIC ITALIAN CUISINE AT YOUR NEXT GROUP EVENT

Choose from a variety of pre-planned menu options designed to satisfy the individual tastes of your guests and meet your budget. Let us accommodate your gathering and help make planning easy!

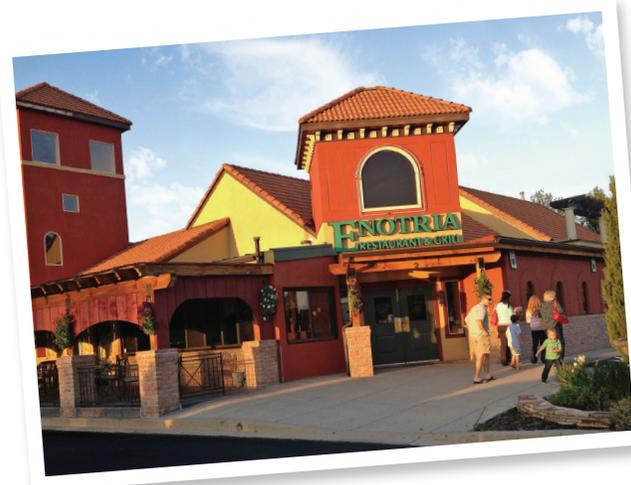
Then sit back, and enjoy your three-course meal in the warm, casual elegance of an Italian country villa.

Call today to make a reservation for your group event at 410-836-0200 and ask for a manager.

Please allow for two weeks advance notice for large parties. Our room hold 50 people but larger parties can be accommodated. All prices include fountain sodas, coffee, tea and our homemade Italian bread. Any bar selections are separate. Taxes and gratuity are not included. A pre-order is appreciated at least one week in advance, and a deposit is required to hold the room.



MADE Fresh DAILY



2 Newport Drive
Forest Hill, MD 21050
410.836.0200

enotria@live.com
enotriarestaurant.com



GROUP DINING PACKAGES



MENU OPTION 1

28.00

SALAD

ENTREE

FETTUCCINE ALFREDO

Homemade fettuccine pan-fried in a delicious cream sauce, and sprinkled with Romano and Parmesan cheese

EGGPLANT PARMIGIANA

Sliced fresh eggplant lightly breaded and topped with our homemade tomato sauce and mozzarella cheese, served with pasta

FETTUCCINE BOLOGNESE

Homemade fettuccine sautéed with a chunky meat sauce and a touch of cream, sprinkled with Romano and Parmesan cheese

3 CHEESE RAVIOLI

Homemade ravioli filled with ricotta, mozzarella, and Parmesan cheeses in tomato sauce, topped with mozzarella cheese

STUFFED SHELLS

Pasta shells stuffed with ricotta cheese, topped with our tomato sauce and mozzarella cheese

SPAGHETTI AND MEATBALLS

Spaghetti with perfectly seasoned meatballs, topped with our tomato sauce, sprinkled with Parmesan cheese

DESSERT

Check with manager for desserts.

All options include fountain sodas, coffee, tea and our homemade Italian bread.

Taxes and gratuity are not included.

A champagne toast is available for \$3 per person

MENU OPTION 2

33.00

SALAD

APPETIZER

Choose one for group

BRUSCHETTA ALLA NAPOLETANA

FRIED CALAMARI

MOZZARELLA STICKS

OUR FAMOUS CREAM OF CRAB SOUP

ENTREE

TILAPIA BIANCA

Fresh tilapia sautéed in a white wine lemon sauce, served with mussels over homemade spaghetti

PENNE ALLA VODKA

Homemade penne sautéed in a creamy vodka sauce with a touch of marinara

CHICKEN ALFREDO

Penne in a creamy Alfredo sauce, tossed with grilled chicken, sprinkled with Romano and Parmesan cheeses

VEAL MARSALA

Veal scallopini sautéed with mushrooms in a Marsala wine sauce, served with spaghetti

TORTELLINI TRICOLORE

Tricolor tortellini and peas tossed in a creamy Alfredo sauce

EGGPLANT PARMIGIANA

Sliced fresh eggplant lightly breaded and topped with our homemade tomato sauce and mozzarella cheese, served with pasta

DESSERT

Check with manager for desserts.

MENU OPTION 3

38.00

SALAD

APPETIZER

Choose one for group

SHRIMP CAPRESE

SHRIMP PAVAROTTI

SHRIMP SOFIA

OUR FAMOUS CREAM OF CRAB SOUP

ENTREE

CHICKEN MARSALA

Chicken breast sautéed with mushrooms in a Marsala wine sauce, served with spaghetti

VEAL MARSALA

Veal scallopini sautéed with mushrooms in a Marsala wine sauce, served with spaghetti

SALMON FLORENTINE

Atlantic salmon filet baked in a white wine garlic sauce, served on a bed of sautéed spinach

STEAK

Cut of the day grilled to perfection and served with potatoes and mixed vegetables

PENNE PRIMAVERA

Homemade penne tossed with fresh vegetables, in a creamy Alfredo sauce

CHICKEN CHESAPEAKE

Chicken breast, crab meat, mushrooms, and peas sautéed in a creamy Alfredo sauce, with a touch of sherry, served over spaghetti

DESSERT

Check with manager for desserts.

MENU OPTION 4

43.00

SALAD

APPETIZER

Choose one for group

SHRIMP CAPRESE

SHRIMP PAVAROTTI

SHRIMP SOFIA

OUR FAMOUS CREAM OF CRAB SOUP

ENTREE

ROCKFISH

Baked rockfish sautéed in a white wine lemon sauce, garnished with mussels, served with spaghetti

STEAK

Cut of the day grilled to perfection and served with potatoes and mixed vegetables

CRAB CAKE

Our famous lump crab cake broiled to perfection and served with pasta and mixed vegetables

FETTUCCINE MEDITERRANEAN

Our signature dish of jumbo lump crab, shrimp and scallops in a creamy Alfredo sauce, served on a bed of fresh egg noodles

VEAL CHESAPEAKE

Veal scallopini, crab meat, mushrooms, and peas sautéed in a creamy Alfredo sauce with a touch of sherry, served over spaghetti

STUFFED SHRIMP

Tender jumbo shrimp stuffed with imperial crab meat, served over linguine, topped with lobster sauce

DESSERT

Check with manager for desserts.