
SIENA LUNCH PACKAGE

Available Monday-Friday / 11am-2:00pm start time.

APPETIZERS - HOST CHOICE OF ONE

CALAMARI FRITTI
with our marinara sauce

BRUSCHETTA
garlic toastini topped with
chopped tomato and
parmigiano reggiano

EGGPLANT ROLLATINI
baked and with ricotta
cheese, tomato sauce

ENTRÉES - HOST CHOICE OF THREE

PENNE PRIMAVERA
asiago cream sauce with fresh vegetables

VODKA RIGATONI
pink sauce flamed with vodka, a touch of cream, prosciutto, onion, sundried tomatoes

PARMIGIANA ICCARA STYLE
breaded and baked chicken, organic tomato sauce, fresh mozzarella, basil

SORRENTINO
sautéed chicken layered with prosciutto, eggplant, and fresh mozzarella in a white wine pomodoro sauce

MARSALA
sautéed chicken in a marsala wine sauce with sautéed mushrooms

BLACKENED COD
pan seared and blackened, citrus herb dressing, spring vegetables

COD MARECHIARO
braised cod in a fresh pomodoro puttanesca sauce, capers, kalamata olives

PORK TENDERLOIN MARSALA
sliced pork tenderloin in a mushroom, cracked peppercorn, marsala demiglaze

PORK TENDERLOIN POMODORINO
cherry tomatoes, asparagus and mushrooms in a sherry cream

ADD ONS

MINI CANNOLI | 2.5 PP

HOUSE SANGRIA | 30 PER PITCHER

THOMAS HENRY HOUSE WHITE/RED | 21 PER
BOTTLE

ASSORTED DESSERT | 3.5 PP

PASTA COURSE | 3 PP

MEADOWCROFT HOUSE WHITE/RED | 29 PER
BOTTLE

EVENT INFO

Sienna package is \$29 pp which includes, bread, house salad, soda, coffee or tea. A \$250.00 deposit is required for parties of 15 or more in addition to a final guest count 5 days prior to your event. Please let our event coordinator know of any special needs and or allergies. NJ tax, \$200 flat booking fee and 20% gratuity will be added to your bill on the day of your event. Final bill is due in cash. Credit card payments will have a 3% processing fee added on. Read over our Iccara Events Contract for room minimums, booking fee, decoration info, setup etc.