



PRIVATE DINING DINNER PACKAGES

Classic

\$47+ PER PERSON



STARTER

(Choose 1)

Caesar Salad

Romaine Lettuce, shaved
parmesan, homemade croutons
& caesar dressing

Italian House Salad

Mixed greens, romaine, olives,
artichokes, tomatoes, feta cheese
and Italian vinaigrette

MAIN

(Choose up to 3)

Chicken Fettuccine Alfredo

Grilled chicken, creamy Alfredo sauce, and Parmesan over
fettuccine

Spaghetti & Meatballs

Blackened Shrimp Puttanesca

Blackened shrimp served over linguine in a classic tomato
sauce with Kalamata olives, capers, garlic, anchovies, oregano,
and chili flakes

Penne al Pomodoro

Fresh tomato, garlic, basil & parmesan

Vodka Pasta

Lido's famous vodka sauce, garlic, shallots, fresh basil, crushed
red pepper, and Parmesan

DESSERT

Cookies & Brownies

Served family style



*Lemonade & Iced-Tea Included



Lido

DI MANHATTAN

PRIVATE DINING DINNER PACKAGES

Select

\$57+ PER PERSON

STARTER

(Choose 1)

Tomato Basil Soup

Italian House Salad

Mixed greens, romaine, olives,
artichokes, tomatoes, feta cheese
and Italian vinaigrette

MAIN

(Choose up to 3)

Chicken Marsala

Marsala sauce, mushrooms & herbs

Grilled Mahi Mahi

Served with mango chutney sauce

Mushroom Parpadelle

Wild mushrooms, porcini cream sauce &
fresh herbs

*Protein entrées are served with the chef's choice of side

DESSERT

(Choose 1)

Caramel Cheesecake

Topped with caramelized bananas &
whipped cream

Apple Cobbler

Warm apples, cinnamon crumble &
vanilla ice cream



*Lemonade & Iced-Tea Included



PRIVATE DINING DINNER PACKAGES

Signature

\$67+ PER PERSON



STARTER

(Choose 2)

Calamari

Avocado Goat Cheese

Crostini

Assorted Flatbreads

Lido Summer Rolls

Meatballs

FIRST COURSE

(Choose 2)

Minestrone Soup

Italian House Salad

Mixed greens, romaine, olives, artichokes, tomatoes, feta cheese and Italian vinaigrette

Caesar Salad

Romaine Lettuce, shaved parmesan, homemade croutons & caesar dressing

MAIN

(Choose up to 3)

Eggplant Parmesan

Served with a side of garlic broccoli

Sesame Crusted Salmon

Pan-seared Salmon finished with a teriyaki glaze

Chicken Piccata

Lemon butter, capers & fresh herbs

Vodka Pasta

Lido's famous vodka sauce, garlic, shallots, fresh basil, crushed red pepper, and Parmesan

*Protein entrées are served with the chef's choice of side

DESSERT

(Choose 1)

Tiramisu Keylime Pie

*Lemonade & Iced-Tea Included





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PRIVATE DINING DINNER PACKAGES

Premier

\$77+ PER PERSON

STARTER

(Choose 3)

Chicken Skewers
Avocado Egg Rolls
Mini Crab Cakes

Assorted Flatbreads
Lido Summer Rolls
Pork Belly with Fig Syrup

FIRST COURSE

(Choose 2)

New England Clam Chowder

Italian House Salad

Mixed greens, romaine, olives, artichokes,
tomatoes, feta cheese and Italian vinaigrette

Hearts of Palm Salad

Romaine lettuce, artichokes, garbanzo beans,
shaved parmesan, avocado, cilantro vinaigrette

MAIN

(Choose up to 4)

Mushroom Ravioli

With vodka sauce, fresh basil, and shaved parmesan

Almond Crusted Salmon

with Lemon butter sauce

Chicken Parmesan

Served with fettuccine alfredo

Vodka Pasta

Lido's famous vodka sauce, garlic, shallots, fresh basil, crushed
red pepper, and Parmesan

Shrimp Spaghetti Carbonara

Homemade spaghetti, shrimp, pecorino cream sauce, bacon,
green peas & shaved pecorino

Charbroiled Rib Eye

Served with peppercorn sauce

*Protein entrées are served with the chef's choice of side

DESSERT

(Choose 1)

Tiramisu NY Cheesecake

*Lemonade, Iced-Tea & Sodas Included





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DI MANHATTAN

PRIVATE DINING DINNER PACKAGES

Reserve

\$87+ PER PERSON

STARTER

(Choose 3)

Carpaccio Crostini
Hearts of Palm Cakes
Lobster Quesadilla

Assorted Flatbreads
Peruvian Scallops
White Fish Ceviche Cups

FIRST COURSE

(Choose 2)

Lobster Bisque

Strawberry Arugula Salad

Baby arugula, fresh strawberries, feta cheese
,candied pecan and lemon honey vinaigrette

Hearts of Palm Salad

Romaine lettuce, artichokes, garbanzo beans,
shaved parmesan, avocado, cilantro vinaigrette

MAIN

(Choose up to 4)

Rosemary Roasted Rack of Lamb

Served with a Pinot Noir mint reduction sauce

Pan-Seared Salmon

with a cilantro pesto sauce

Bacon Wrapped Filet

Served with a mushroom cognac sauce

Vodka Pasta

Lido's famous vodka sauce, garlic, shallots, fresh basil, crushed
red pepper, and Parmesan

Asparagus Risotto

Arborio rice, fresh asparagus & a creamy asparagus sauce

Miso Glazed Chilean Seabass

Served with mashed potatoes & baby bok choy

*Protein entrées are served with the chef's choice of side

DESSERT

(Choose 2)

Tiramisu

Strawberry
Shortcake

Chocolate
Mousse



*Lemonade, Iced-Tea & Sodas Included



Lido

DI MANHATTAN



PRIVATE DINING DINNER PACKAGES

Chef's Reserve

\$99+ PER PERSON

STARTER

(Choose 3)

Peruvian Scallops
Seared Ahi
Avocado Egg Rolls
Lido Summer Rolls

Seasonal Fresh Shucked
Oysters
Tuna Tartar Cups
Crab Cakes

FIRST COURSE

(Choose 2)

Tuscan Soup

Beet Salad

Baby arugula, goat cheese, hazlenuts &
lemon vinaigrette

Italian House Salad

Mixed greens, romaine, olives, artichokes,
tomatoes, feta cheese and Italian vinaigrette

MAIN

(Choose up to 4)

Rosemary Roasted Rack of Lamb

Served with a Pinot Noir mint reduction sauce

Pan-Seared Red Snapper

Served with a creole sauce

8 oz Filet Oscar Style

Lump crab, grilled asparagus & béarnaise

Vodka Pasta

Lido's famous vodka sauce, garlic, shallots, fresh basil, crushed
red pepper, and Parmesan

Gnocchi al Pomodoro

Potato gnocchi, pomodoro sauce & fresh burrata

Macademia-Crusted Chilean Seabass

Garlic-sautéed baby spinach, beurre blanc, and fresh chives

*Protein entrées are served with the chef's choice of side

DESSERT

(Choose 2)

Caramel
Cheesecake

Tiramisu

Flourless
Chocolate Cake



*Lemonade, Iced-Tea & Sodas Included