



Banquet Packages

Buffet

Sit-Down

Family Style

Brunch Buffet- \$26pp

Scrambled eggs, breakfast sausage,
Silver dollar pancakes and fresh waffles,
Chicken Francaise, penne vodka, Eggplant Rollatini,
Roasted potatoes, grilled fresh vegetables
Fresh Garden Salad w/ dressings,
Fresh fruit display, soda, fresh brewed coffee and tea

Additional Breakfast stations

Mimosa - \$5pp

Bellini - \$5pp

Bloody Mary Station- \$6pp

Waffle Station- \$4pp

Omelets station- \$4pp

Carving station- \$5pp
(Fresh roast turkey, ham, flank steak)

Bronze Buffet

\$27 per person

Artisan Pizza

Fresh Garden Salad with Dressings

Your Choice of 3 Hot Entrees

Fresh Baked Rolls

Cannolis

Unlimited Soda, Fresh Brewed Coffee, and Tea

Silver Buffet - \$30pp

Plum tomato bruschetta display

Imported and domestic cheese Display

Fresh garden salad with dressings

Fresh mozzarella and tomatoes display

Your choice of 6 hot entrees

Fresh baked rolls

Your choice custom sheet cake served with Ice Cream

Unlimited soda, fresh brewed coffee and tea

Gold Buffet- \$35pp

Plum tomato bruschetta display

Imported and domestic cheese Display

Artisan pizza and gourmet Stromboli bread

Fresh garden salad with dressings

Your choice of eight hot entrees

Fresh Baked rolls

Your choice custom sheet cake served with Ice cream

Fresh seasonal fruit display

Unlimited soda, fresh brewed coffee, tea

Platinum Buffet- \$45pp

Plum tomato bruschetta display

Imported and domestic cheese Display

Artisan pizza and gourmet Stromboli bread

Sicilian Rice balls

Fresh seafood salad and Italian antipasto display

Harvest of grilled vegetables

Fresh Garden salad with dressings

Fresh mozzarella and tomato display

Your choice 12 hot entrees

Fresh baked breads

Your choice sheet cake served with Ice Cream

Fresh seasonal fruit display, Cookies, Italian Pastries

Unlimited soda, fresh brewed coffee and tea

Family Style Banquet- \$30pp

All Family style entrees served with the following:

Pasta Selection

Cold, crisp, tossed garden salad

Fresh Vegetables and Potatoes

Fresh Baked Rolls

Unlimited Soda, fresh brewed coffee and tea

Brownies ala mode

Entrée Selections:

Choice of two served family served family style

Rosemary roasted chicken, roast beef, chicken (marsala or
francaise), sausage and peppers

Additional Selections: *Additional Pricing

Hot antipasto, fried calamari or shrimp, eggplant rollatini, risotto
any style, Italian cold antipasto, fresh mozzarella and tomatoes

Buffet Entree Selections

***= additional charge for premium entree selections**

Pasta

Penne vodka, Cavatelli and broccoli
Baked jumbo shells, baked manicotti,
Baked meat Lasagna, tortellini meat
sauce or Alfredo, *orecchiette with
broccoli Rabe and sausage,
Bowtie pasta carbonara, penne
primavera Potato & cheese pierogi,
Cognac sauce or asparagus
Chardonnay sauce

Seafood

Fried calamari, broiled filet of sole
Tilapia lemon or oreganata sauce,
Mussel is marinara or white wine
herb,
Calamari marinara, *seared salmon
honey mustard or lemon herb, *zuppa
di pesce, * shrimp Francaise, Fra
Diavolo, * broiled lobster tails

Chicken

Chicken Francaise, chicken Marsala,
Chicken parmigiana, chicken
cacciatore,
Chicken cordon bleu, roman chicken,
chicken champagne, Chicken
principessa, roast Rosemary chicken

Veal

Veal Picatta, veal Marsala, Veal
Francaise, veal parmigiana, Veal and
pepper, *veal saltimbocca

Beef

Italian Meatballs, Swedish meatballs,
Roast Beef, flank steak, tripe *filet
mignon

Pork

Italian grilled sausage and peppers,
Baby back ribs, pork loin in orange
sauce, Kielbasa and Sauerkraut

Vegetable & Potato

Eggplant Rollatini, stuffed cabbage,
string beans almandine, Harvest of
grilled vegetables, peas and
mushrooms,
Sautéed vegetables, steamed
vegetables, broccoli,
*broccoli Rabe, roasted red potatoes,
fresh mashed potatoes, French fries

Comfort Foods

Chicken Fingers, Texas wieners,
artisan mini sandwiches, Artisan
pizza, gourmet Stromboli bread, mac
n' cheese

Sit Down Banquet

Silver Banquet

Cold antipasto salad
Penne marinara
Choice of two dinner selections
Fresh vegetables and potatoes
Fresh Baked rolls
Custom sheet cake of your choice served with ice cream
Unlimited soda fresh brewed coffee and tea
\$28pp

Gold Banquet

Fresh mozzarella and tomato
Fried calamari, fried shrimp
Fresh garden salad
Penne vodka
Choice of three dinner selections
Fresh vegetables and potatoes
Fresh baked rolls
Custom sheet cake of your choice served with ice cream
Cookies
Unlimited soda, fresh brewed coffee and tea
\$35pp

Platinum Banquet

Hot antipasto

Fried calamari

Fresh mozzarella and tomato

Fresh garden salad

Penne Vodka

Choice of four dinner selections

Fresh vegetable and potatoes

Fresh baked rolls

Pizza garlic bread

Custom sheet cake of your choice served with ice cream

Fresh seasonal fruit, Cookies, mini cannoli, cream puffs

Unlimited soda, fresh brewed coffee and tea

\$50pp

All packages are subject to state sales tax and 20% service charge

Cake Menu

Cake

White

Chocolate- rich dark devil's food

Black and white- alternating layers of white and chocolate
cake

Carrot- flavored with spices and pieces of carrot

Rum- a butte sponge soaked generously with a Strega
based rum

Black forest- our devil's food cake filled with black
cherries, walnuts and whipped cream

Fillings

Fruit filling paired with vanilla or chocolate custard,
lemon custard, cannoli crema, cream cheese, mocha,
fudge, chocolate mousse,

Fruit fillings: strawberry, banana, peaches, pineapple,
cherries, black cherries, blueberry, raspberry, Nutella,
cookies and cream

Icings

Whipped cream

Fresh buttercream

Mocha- coffee and chocolate mixture

Beverage Menu

Unlimited wine \$7.00

Unlimited bottled beer \$7.00

Unlimited wine and beer \$12.00

Champagne Toast \$3.00

Open Premium Bar

Includes all premium spirits, wine and beer

One Hour: \$16.00

Two Hours: \$18.00

Three Hours: \$20.00

Four Hours: \$22.00

Five Hours: \$24.00

Teen bar \$8pp

Served in glow in the dark martini glasses: nonalcoholic strawberry daiquiris, Pina coladas and Shirley temples

Cash bar Set-up \$125.00