



*CELEBRATE YOUR SPECIAL DAY WITH ASTORIA WORLD MANOR
SPECIAL PACKAGE*

5 HOUR ROOM RENTAL

HORS D'OEUVRES

Choice of four starters for cocktail hour

STANDARD OPEN BAR

Spirits, beer, wine, champagne, assorted soft drinks

BUFFET

*Choice of three hot chafing dishes, choice of two pasta & starch dishes,
fruits display, salad*

OR

SEATED

Champagne toast, four course meal, wine offered during main course

DESSERT

Cake, coffee, tea

Also Includes:

Professional Event Staff, Day-of Venue Coordinator

Tables, Chairs, Basic Linens, Chair Covers, Bows

Place Cards, Direction Maps

Complimentary On-site Parking, Coat Check

*Buffet: \$85 per person / Seated: \$110 per person
Before taxes and fees, 20 guests minimum*



BUTLER PASSED HORS D'OEUVRES

(Please Select Four, Add Additional Starter for +\$2 per Person)

CAPRESE SKEWERS WITH BALSAMIC DRIZZLE

Fresh Cherry Tomatoes, Fresh Mozzarella, Basil Leaf with Balsamic Glaze

SMOKED SALMON TEA SANDWICH

Smoked Salmon with Cream Cheese and Dill on White Bread

WHIPPED HOT HONEY RICOTTA & THYME

Creamy Whipped Ricotta, Mike's Hot Honey, Orange Zest, Thyme over Crostini

VEGETABLES SPRING ROLLS

Fried Seasoned Vegetables Wrap on Wonton

FRIED SHRIMP

Panko Fried Shrimp with Special Sauce Remoulade

TOMATO BRUSCHETTA

Fresh Cherry Tomatoes, Red Onions, Basil over Toasted Italian Bread and Balsamic Glaze

SPANAKOPITA

Savory and Flaky Greek Phyllo Dough Pie Filled with Spinach and Feta Cheese

FLATBREAD PIZZETTE

Flatbread Topped with Mozzarella Cheese and baked to perfection

CHICKEN FINGERS

Tender White Chicken Meat Deep Fried Served with Dijon Honey Mustard

PIGS IN A BLANKET

Bite Size Franks Wrapped in Golden Crusty Dough Served with Homemade BBQ Sauce

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BUFFET

HOT CHAFING DISHES

(Please Select Three, Add Additional Dish for +\$5 per Person)

CHICKEN MARSALA
Pan Fried Chicken Cutlets & Mushrooms in Marsala Wine Sauce

SEAFOOD FRA DIAVOLO
Shrimp & Seafood Tossed in Linguine with Spicy Tomato Sauce

FRIED CHICKEN
Southern Style Buttermilk Fried Chicken, Gravy

SEAFOOD PAELLA
Mixed Seafood Cooked in Rice and Lobster Tomato Broth

CHICKEN CACCIATORE
Braised Chicken "Hunter" Style, Tomatoes, Onions, Black Olives, Italian Herbs

BLACKENED COD (+\$5 per person)
Pan Seared Cod Fillets, Flaky yet Firm, with Smokey Blackened Spices

CHICKEN ADOBO
Oven Roasted Chicken with Adobo Seasoning, Lemon, Garlic

BBQ PORK RIBS
Pork Ribs Roasted and Basted with Homemade BBQ Sauce

CHICKEN WITH CHEESE & PROSCIUTTO
Chicken Cutlets Topped with Prosciutto and Swiss cheese

SAUSAGE WITH PEPPERS
Sweet Italian Sausages Sautéed with Onions, Red & Green Bell Peppers

CHICKEN CORDON BLEU
Breaded Chicken Breasts Panned and Rolled in Layers of Ham and Cheese

ROPA VIEJA
Slow Braised Beef Brisket in Tomato and Spices

FRIED CALAMARI
Fried Squid Served with Homemade Marinara Sauce

PEPPER STEAK (+\$5 per person)
Ribeye Slices Chargrilled in Black Pepper Sauce with Green Peppers

LINGUINI WITH CLAM SAUCE
Linguini with Little Neck Clam and White Wine Sauce

BEEF TERIYAKI
Stir Fried Beef Slices in Teriyaki Sauce

SHRIMP FRIED RICE
Shrimp Mixed with Vegetables in Adobo Rice

CLASSIC MEATLOAF (+\$5 per person)
Baked Ground Beef with Mirepoix, Topped with Homemade Tomato Sauce

OXTAIL STEW (+\$8 per person)
Braised Oxtail in Tomato Stew and Vegetables

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EGGPLANT ROLLATINI

Sliced Eggplants Rolled and Filled with Ricotta Filling

JERK CHICKEN

Caribbean Jerk Spice Seasoned Roasted Chicken

FRIED PLATANOS

Sweet Plantains Deep Fried, Served with Lemon Aioli

SPANISH RICE WITH CHICKEN

Rice Cooked with Sofrito, Hand Torn Chicken, Vegetables in Chicken Broth

SOUTHERN STYLE MAC AND CHEESE

Paprika Breadcrumbs Crusted Baked Mac n Cheese made with Mixed Blend of Cheese

SPICY FRIED PORK

Double Fried Pork Shoulder Strips in Spices

PASTA & STARCH DISHES

(Please Select Two, Add Additional Dish for +\$3 per Person)

PENNE ALLA VODKA

Penne Pasta Cooked in Tomato Vodka Sauce, Pancetta & Peas

SPAGHETTI WITH MARINARA

Classic Spaghetti with Homemade San Marzano Tomato Sauce

BASIL PESTO PASTA

Farfalle Pasta with Basil Pesto, Pecorino, Toasted Pine Nuts

RIGATONI WITH ARRABIATA SAUCE

Rigatoni in Spicy Guanciale, Garlic, Marinara Sauce

BAKED ZITI

Ziti Baked in Marinara with Ricotta Cheese, Topped with Mozzarella Cheese

OVEN ROASTED POTATOES

Oven Roasted Red Potatoes Topped with Sour Cream and Cheddar Cheese

BAKED LASAGNA

Lasagna Sheets Layered with Bechamel, Ricotta, and Bolognese Sauce

VEGETABLE FRIED RICE

Stir Fried Vegetable Fried Rice

WHITE RICE

ALSO INCLUDES:

FRUITS DISPLAY

Beautiful Array of Fresh Fruits

HOUSE SALAD

House Chopped Salad with Homemade AWM Dressing

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SEATED

APPETIZER

FRESH MELON IN SEASON

SOUPS OR SALAD

MINISTRONE SOUP

*Hearty Italian Vegetable Soup with
Tomato Broth and Pasta*

CHICKEN NOODLE SOUP

*Classic Chicken Soup Served with
Vegetables and Egg Noodles*

CLASSIC CAESAR SALAD

*Crispy Romaine Lettuce with Parmesan
Cheese and Classic Caesar Dressing*

MIXED GREEN SALAD

*Mesclun Mix Served with Fresh
Vegetables and Italian Vinaigrette*

ROASTED BEET SALAD

*Oven Roasted Beets with Mixed Greens
and Goat Cheese Crumbles*

ENTREES

BEEF

*PRIME RIB AU JUS (ENGLISH CUT)
Perfectly Cooked Center Cut Rib Eye
Bone out with Beef Au Jus*

TOP SIRLOIN STEAK

*9oz Angus Top Sirloin Steak, Broiled
over Open Flames*

FILET MIGNON

*8oz Tenderloin, Seasoned and Cooked
to Perfection. Served with Sauce
Bordelaise*

PORK

PORK CHOPS

*10oz Center Cut Pork Chops Served
with Orange Demi-Glace*

PORK TENDERLOIN

*Roasted Garlic & Lemon Adobo
Seasoned Pork Tenderloin with Peach
Chutney*

CHICKEN

*CHICKEN CORDON BLEU
Baked Chicken Breast Rolled with Ham
& Swiss Cheese with Sauce Beurre Blanc
(White Wine Sauce)*

CHICKEN FRANCAISE

*Battered Chicken Breast Pan Fried to
Golden Brown with Lemon Capers
Sauce*

CHICKEN CACCIATORE

*Pan Seared Chicken Breast in Red Wine
Marinara Sauce with Roasted Red
Peppers, Onions and Mushrooms*



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SEAFOOD

SHRIMP SCAMPI

*Jumbo Shrimps Gently Poached in
Garlic Lemon Butter*

GRILLED ATLANTIC SALMON

*6oz Atlantic Salmon Filet Char Grilled
with Lemon Dill Sauce*

FILET OF SOLE

*Crabmeat Stuffed Filet of Sole
Garnished with Parsley and Homemade
Tartare Sauce*

VEGETARIAN

BASIL PESTO LASAGNA

*Creamy Pesto Sauce Smothered in
Lasagna Sheets with Ricotta,
Mozzarella, Toasted Pine Nuts*

EGGPLANT PARM

*Classic Thinly Sliced Breaded Eggplant,
Bechamel Sauce, Covered in Marinara
and Mozzarella*

SIDES

(Served with Entrees)

STEAMED VEGETABLES

Mixed Seasonal Vegetables

POTATO AU GRATIN

Baked Potatoes Layered in Creamy Parmesan & Onions

DESSERT

*SHEET CAKE
COFFEE & TEA*

SINCE 1994

AWM Astoria World Manor

STANDARD OPEN BAR

(Upgrade to Premium Open Bar for +\$15 per Person)

SPRITS

Vodka – Svedka

Whiskey – Jim Beam, Ballantine’s

Tequila – Hornitos

Rum – Cruzan, Cruzan Coconut

Gin – Gilbey’s



**Includes Bar Staff & Glassware, Mixers, Assorted Soft Drinks*