

W E L C O M E . . .

Special occasions don't happen very often; that's what makes them special! So when that big day comes, you want to celebrate. At our venue we know how important your celebrations and get-togethers really are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You will find plenty of choices, complemented by our knowledgeable and attentive staff and professionals who are committed to creating a successful event for you and your guests. Custom menu items to meet your needs.

Classic Plated Dinner Package:

\$59.99 per person (up to 5 hours)

- Price include Hall rental, table linens, napkins, fresh brewed coffee & tea, Parisian-Style breads with whipped butter
 - Wedding cake will be cut and served on a garnished plate
 - Please see Hors D'oeuvres for selections at \$2.50 - \$3.50 per guest*

Please ask for current prices*

Salad Choices:

- Classic Caesar Salad ▪ Mixed Field Greens Salad ▪ Fresh Garden Salad

Entrée Choices: (Select Two)

- Roasted Sirloin with a rich merlot sauce (add \$5 per person) ▪ Slow Roasted Pork Loin with a light herbed gravy ▪ Chicken Roulade filled with a lightly seasoned vegetable stuffing and finished with a zinfandel cream sauce ▪ Grilled Hawaiian Chicken Breast topped with sweet Hawaiian barbecue sauce ▪ Citrus Salmon(\$10 per person) with comfit navel oranges ▪ Pasta Primavera tossed with garden fresh vegetables, and marinara sauce
- Chicken Marsala ▪ Stuffed Cabbage ▪ Italian Meatballs ▪ Sautéed Chicken with Mushrooms and Cream Sauce ▪ Chicken Paprikash

Side Dishes (Select Two)

- Pasta Alfredo ▪ Classic Buttered dill Potatoes ▪ Roasted Potatoes ▪ Grilled Vegetables ▪ Honey Glazed Carrots ▪ Steamed Broccoli or Green Beans ▪ Jasmine Rice with Vegetables

20% service charge and applicable state sales tax will be added to all food and beverage arrangements -

Timeless Dinner Package

\$59.99 per person (up to 7 hours minimum, 200 guests required)

- Price include Hall rental, Bridal Table Decor with Centerpieces*, up-lighting for entire Hall in the color of your choice, table linens, napkins, fresh brewed coffee & tea, Parisian-Style breads with whipped butter
 - Wedding cake will be cut and served on a garnished plate
 - Choice of two varieties of Hors D'oeuvres
 - Display of fresh fruits & cheeses, Crudités and dips

Salad Choices:

- Mixed Field Greens Salad with apples, red onion, walnuts, and craisins
 - Classic Caesar Salad with parmesan crisps
- Fruit Spinach Salad served with Red Onion and Mandarin Oranges or Strawberries and Gorgonzola cheese
- Insalada Caprese Salad with vine ripe tomatoes, fresh mozzarella, basil & virgin olive oil
- Cajun Caesar Salad with Smoked Gouda and Parmesan Cheese

Entrée Choices: (Select Two):

- Roast Prime Rib of Beef (add \$5 per person)
- Greek Pork Loin stuffed with feta, spinach, tomato, and red onion
- Mandarin Chicken with a naval orange confit
- Sesame Chicken marinated in soy sauce and sprinkled sesame seeds
- Chicken Wellington puffed pastry filled with chicken and mushroom duxelle sauce
- Pistachio Encrusted Chicken breaded with pistachio crust and topped with mango salsa
- Lemon Dill Battered Salmon (add \$6 per person)
- Eggplant Italiano breaded eggplant layered with spinach, tomato, provolone cheese and topped with marinara sauce
- Chicken Florentine topped with ham spinach and Swiss cheese.
- Chicken Forrester with mushroom stuffing and topped with a sherry cream sauce
- Pork Tenderloin topped with a savory apple maple gravy.

Side Dishes (Select Two)

- Pasta Alfredo
- Classic Buttered dill Potatoes
- Roasted Potatoes
- Grilled Vegetables
- Honey Glazed Carrots
- Steamed Broccoli or Green Beans
- Jasmine Rice with Vegetables
- Late Evening Coffee & Sweets Table

Entrees may be combined for a dual plate when served in half portions.

20% service charge and applicable state sales tax will be added to all food and beverage arrangements-

Signature Wedding Menu

Cocktail Hour Butler Style Passed Hors d'Oeuvres

with Dendrobium Orchids - Served on Silver Trays (up to six selections)
\$2.50-\$3.50 per person* ask for most recent prices and availability

Coconut Shrimp with Spicy Apricot Sauce	Shrimp Cocktail with Sauce
Tomato Mozzarella and Basil on Skewers	Meatballs and Buffalo Chicken
Smoked Salmon on Toast	Vegetable Spring Rolls
Mini Italian Skewers	Plum Tomato Bruschetta
Sausage, Pepper, Onion on Skewers	Dilly Cucumber Bites
Stuffed Mushrooms	Brie with Raspberry Puff Pastry
Fresh Fruit Skewers with Exotic Fruit Dip	Herbal Goat Cheese in Puff Pastry
Asparagus Wrapped in Prosciutto with Balsamic Drizzle	Roasted Eggplant and Gorgonzola in Puff Pastry
Mushrooms Filled with Italian Sausage	Miniature Egg Rolls
Mushrooms Filled with	Tomatoes Stuffed with Goat Cheese
Three Cheese and Fresh Nutmeg	Chicken Skewers with Spicy Peanut Sauce

Traditional Tuscan Table

Tuscan Bean Salad • Bruschetta • Seafood Salad
Sautéed Long Hot Peppers & Roasted Red Peppers
Mozzarella with Sliced Beef Steak Tomatoes
Artichoke Hearts • Sundried Tomatoes & Olives
Cucumber Salad
Gardenia Salad
Stuffed Grape Leaves

Grilled Vegetable Station

Red & Yellow Peppers • Eggplant • Green & Yellow Zucchini
Asparagus • Marinated Grilled Portabello Mushrooms

Fresh Bread Station

Bread Displayed with Focaccia • Italian Panella • Italian Bastone • French Baguette

Italian Antipasto Meats

Prosciutto • Sopressata • Cappelletti • Mortadella
Genoa Salami • Sliced Pepperoni • Provolone

Pasta Stations

(Choice of Two Pastas)

Cavatelli • Penne • Tortellini • Orrechiette • Rigatoni
Farfalle • Fussili • Ravioli

(Choice of Two Sauces)

Bolognese • Alla Vodka • Alla Panna
Broccoli Rabe & Sausage • Filetto di Pomodoro
Marinara • Primavera • Pesto

Carving Station

(Choice of Two)

Roasted Breast of Turkey
Salmon en Croute
Flank Steak

Glazed Virginia Ham
Prime Rib
*Rack of Lamb

Stuffed Loin of Pork
Corned Beef
Whole Poached Salmon

Asian Pacific Rim

Thai Pork Harumaki

Thin Pastry Wrappers Filled with Savory Shredded Pork and Thai Spices

Sesame Chicken

with Ginger Plum Sauce

Steamed Vegetable Dim Sum

Beef Negimaki

Scallions Wrapped in Thin Slices of Beef, Grilled with Teriyaki Sauce

Peking Duck Station

Julienne of Duck, Peking Doilies and Accompanied by Scallions and Hoisin Sauce

International Cheese Station

Fine Imported and Domestic Cheeses to Include:

Parmigiano Reggiano • Asiago • Cheddar • Muenster

Pepper Jack • Dill Cheese • Swiss Cheese • Bleu Cheese

Fresh Figs Wrapped in Prosciutto and Gorgonzola Cheese *(Seasonal)*

Decorated with Assorted Grapes and Fresh Fruit

Hot Chafing Dishes

(Choice of Four)

Shrimp Scampi
Pierogies with Caramelized Onions
Stuffed Mushrooms with Mushroom Sauce
Swedish Meatballs

Eggplant Rollatini
Risotto with Wild Mushrooms Sausage & Broccoli Rabe
Risotto: Saffron or Wild Mushrooms
Stuffed Cabbage

*Items Marked with an * are Available at an Additional Charge*

Brooklyn Deli Station

Choice of: Hot Pastrami, Corned Beef or Brisket
Served with Potato Pancakes, Sour Cream, Apple Sauce, Chopped Liver, Sauerkraut,
Rye Bread & Spicy Brown Mustard

Asian Pacific Rim

Thai Chicken Harumaki

Thin Pastry Wrappers Filled with Savory Shredded Chicken and Thai Spices

Sesame Chicken

with Ginger Plum Sauce

Steamed Vegetable Dim Sum

Beef Negimaki

Scallions Wrapped in Thin Slices of Beef, Grilled with Teriyaki Sauce

Peking Duck Station

Julienne of Duck, Peking Doilies and Accompanied by Scallions and Hoisin Sauce

Asian Stir Fry

Chicken, Beef or Vegetable Stir-Fry
Served Hot Off the Wok with Fried Rice

Kabob Grill

Lightly Seasoned Beef, Chicken, Fish and Vegetable Kabobs
Served Hot Off the Grill

International Cheese Station

Fine Imported and Domestic Cheeses to Include:
Parmigiano Reggiano • Asiago • Cheddar • Muenster
Pepper Jack • Dill Cheese • Swiss Cheese • Bleu Cheese
Decorated with Assorted Grapes and Fresh Fruit

Hot Chafing Dishes

(Choice of Three)

Swedish Meatballs

Eggplant Rollatini

Cheese Blintzes with Fresh Berries

Risotto & Wild Mushrooms

Pierogies with Caramelized Onions

Elegant Sushi Bar Display

Chef Preparing Made-to-Order Hand Made Rolls

California Rolls • Spicy Tuna Rolls

Yellow Tail & Salmon

Served with Fresh Ginger, Wasabi and Soy Sauce

Also Available:

Custom Ice Sculpture with

Raw Bar with Chef

Colossal Shrimp Cocktail

Fresh Shucked Little Neck Clams on the Half Shell

Fresh Shucked Seasonal Oysters on the Half Shell

Accompanied by Traditional Cocktail Sauce and Fresh Lemon Wedges

Elegant Sushi Bar Display

Chef Preparing Made-to-Order Hand Made Rolls

California Rolls • Spicy Tuna Rolls • Yellow Tail & Salmon

Served with Fresh Ginger, Wasabi and Soy Sauce

Fajita Station

Specially Seasoned Chicken, Steak & Vegetables

Rolled in a Warm Floured Tortilla

Served with Spicy Salsa, Sour Cream, Guacamole & Jalapeno

Deli Station

Choice of Two

Hot Pastrami, Corned Beef or Brisket

Served with Potato Pancakes, Sour Cream, Apple Sauce, Chopped Liver, Sauerkraut,

Rye Bread & Spicy Brown Mustard

Kabob Station

Lightly Seasoned Beef, Chicken, Pork

Shrimp and Vegetable Kabobs with Homemade Salsa

Served Hot Off the Grill

Seafood Paella

Sea Scallops, Shrimp, Calamari, Mussels,

Clams and Fresh Fish Pieces

Over a Bed of Saffron Rice

Asian Stir Fry

Chicken, Beef or Vegetable Stir-Fry

Served Hot Off the Wok with Fried Rice

Old Fashioned

Old World Style Pierogies

Sautéed in Hot Butter & Onions with Grilled Kielbasa & Sauerkraut

Potato Pancakes Served with Sour Cream

Reception

Champagne Toast

First Course

(Choice of One)

Tri-Color Salad • Caesar Salad • Mixed Greens with Fresh Mozzarella • Waldorf Salad • Mozzarella Napoleon
Seasonal Mixed Greens with Apples, Walnuts & Gorgonzola Cheese • Red & Golden Beets with Goat Cheese Over Baby Arugula
Homemade Manicotti with Fresh Tomato Basil Sauce • Lobster Ravioli with a Seafood Bisque Sauce
Butter Nut Squash Ravioli with a Light Butter Sauce and Microgreens • A Variety Of Soups: Chicken Soup, Vegetable Soup,
Minestrone Soup, Italian Wedding Soup, Broccoli Cheddar Soup, Cream of Mushroom, Cream Of Broccoli, and Potato Leek Soup

Intermezzo

Array of Sorbets to Cleanse the Palate

Entrées

Beef

Chateaubriand in a Burgundy Truffle Sauce
Grilled Filet Mignon in a Peppercorn Sauce
Roast Sirloin of Beef in a Wild Mushroom Sauce
*Rack of Lamb or Rack of Veal

Fish

Salmon in a Dill Beurre Blanc Sauce
Salmon with a Horseradish Crust
Salmon with Chopped Tomato in a Balsamic Reduction
Stuffed Fillet of Sole with Crabmeat
Fillet of Sole Francaise, Piccata or Meuniere
*Mahi Mahi, Sea Bass or Halibut

Chicken

Chicken Francaise, Marsala or Piccata

Chicken Sanzari
Francaise Style with Diced Tomato Capers in a Pinot Grigio Sauce
Chicken Champagne
Sautéed Mushrooms in a Champagne Cream Sauce

Chicken Asiago
*French Cut and Stuffed with Asiago Cheese, Spinach,
Stuffed French Chicken Breast
with Wild Rice, Dried Fruits & Nuts in a Garlic Roasted Rosemary Sauce*

Chicken Sorrentino

Topped with Eggplant, Prosciutto di Parma & Fresh Mozzarella in a Tomato Sauce Pignoli Nuts, Sundried Tomatoes in a Garlic Demi-Glaze

Chefs Choice of Vegetable and Potato • Vegetarian and Dietary Meals are also Available

Dessert

Elegant Multi-Tiered Wedding Cake
Prepared in a Variety of Styles
Coffee, Decaffeinated Coffee and Tea
International Coffees, Espresso, Cappuccino and After Dinner Cordials

Also Available:

Viennese

Chocolate Fountain

with Fresh Strawberries, Bananas, Pretzels and Marshmallows

Macedoine of Fresh Fruits
Flambé Station

Homemade Chocolate Mousse
Homemade Zeppolis

Miniature Italian Pastries
Bananas Foster

Assorted Butter Cookies
Zambaglione

Ice Cream Station with Toppings
Chocolate Covered Berries
Assorted Cakes

A Variety of Cheese Cakes, Carrot Cake, Deep Chocolate Chocolate Cake, Fruit Tarts and Pies

*Items Marked with an * are Available at an Additional Charge*

Wedding Brunch Presentation

Champagne Toast

Unlimited Bellinis & Mimosas

Butler Style Passed Hors d'Oeuvres

Coconut Shrimp
Scallops Wrapped in Bacon
Herbed Goat Cheese in Puff Pastry
Roasted Eggplant & Gorgonzola in Puff Pastry
Cocktail Franks
Sweet & Hot Sausage Puff Pastry

Shrimp Dumplings
Vegetable Spring Rolls
Spinach & Feta Cheese Phyllo Triangles
Fried Chicken Winglets
Plum Tomato Bruschetta
Exotic Cheese Quesadilla

Pasta Station

(Choice of Two)

Penne Alla Vodka • Farfalle Alfredo • Bowtie Marinara
Rigatoni Filetto di Pomodoro • Orchiette Broccoli, Garlic & Oil

Hot Carving Station

(Choice of One)

Breast of Turkey • Stuffed Loin of Pork
Glazed Virginia Ham • Flank Steak

Omelet Station

Assorted Vegetables, Meats and Cheeses

Cold Displays

Caesar Salad • House Salad
Display of Assorted Fresh Fruits

Hot Chafing Dishes

(Choice of Four)

Eggs Benedict • French Toast • Bacon • Breakfast Sausage
Cheese Blintzes with Fresh Berries • Breakfast Potatoes (Included)
Chicken Marsala • Chicken Francaise
Eggplant Rollatini • Grilled Salmon with Horseradish Crust

Assorted Danish, Muffins & Bagels

with Traditional Accompaniments

Assorted Juices & Soft Drinks

Orange Juice • Grapefruit Juice • Tomato Juice

Traditional Tuscan Table

Tuscan Bean Salad • Bruschetta • Sundried Tomatoes
Sautéed Long Hot Peppers & Roasted Red Peppers
Homemade Mozzarella with Sliced Beef Steak Tomatoes
Artichoke Hearts • Sundried Tomatoes & Olives

Grilled Vegetable Station

Red & Yellow Peppers • Eggplant • Green & Yellow Zucchini
Asparagus • Marinated Grilled Portabello Mushrooms

Fresh Bread Station

Bread Displayed with Focaccia • Italian Panella • Italian Bastone • French Baguette

Italian Antipasto Meats

Prosciutto • Sopressata • Cappicola • Mortadella
Genoa Salami • Sliced Pepperoni • Provolone

Raw Bar Display

Colossal Shrimp Cocktail • Fresh Shucked Clams on the Half Shell • Fresh Shucked Seasonal Oysters on the Half Shell
Accompanied by Traditional Cocktail Sauce and Fresh Lemon Wedges

Dessert

Elegant Multi-Tiered Wedding Cake
Prepared in a Variety of Styles
Coffee, Decaffeinated Coffee and Tea

Also Available:

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Chocolate Fountain

with Fresh Strawberries, Bananas, Pretzels and Marshmallows

Macedoine of Fresh Fruits	Homemade Chocolate Mousse	Miniature Italian Pastries
Assorted Butter Cookies	Flambé Station	Homemade Zeppolis
Zambaglione	Ice Cream Station with Toppings	Chocolate Covered Berries
	Assorted Cakes	

A Variety of Cheese Cakes, Carrot Cake, Deep Chocolate Chocolate Cake, Fruit Tarts and Pies