

# 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 barbeque 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:

### Viennese

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*