

SPECIAL PACKAGE

all-inclusive packages

5-Hour Room Rental

Up to 3-hours of set-up time before event

Hors D'oeuvres

Choice of four starters for cocktail hour

Beverage

Beer, Wine & Assorted Soft Drinks

Dessert

Custom Sheet Cake, Coffee, & Tea

buffet

Salad, Dinner Rolls,
3 Main Dishes,
2 Pastas/Starch Dishes
Dessert, Fruits Display

from \$76 per person

seated

4 Course Meal
(served at the table)
Melon Appetizer, Soup/Salad
Entrée, Dessert

from \$98 per person

all packages include

Professional Event Staff, Day-of Venue
Coordinator, Tables, Chairs, Basic Linens, Place
Cards, Direction Maps, On-site Parking,
Coat Check

* PRICING FOR FOOD & BEVERAGES DOES NOT INCLUDE
24% ADMINISTRATIVE FEE AND/OR 8.875% NYC SALES

SELECT FOUR:

additional starters (+\$2/per person)

CAPRESE SKEWERS WITH BALSAMIC DRIZZLE

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

CHICKEN FINGERS

Tender White Chicken Meat Deep Fried Served with Dijon Honey Mustard

FLATBREAD PIZZETTE

Flatbread Topped with Mozzarella Cheese and baked to perfection

FRIED SHRIMP

Panko Fried Shrimp with Special Sauce Remoulade

PIGS IN A BLANKET

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

SMOKED SALMON TEA SANDWICH

Smoked Salmon with Cream Cheese and Dill on White Bread

SPANAKOPITA

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

TOMATO BRUSCHETTA

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

VEGETABLE SPRING ROLLS

Fried Seasoned Vegetables Wrap on Wonton

WHIPPED HOT HONEY RICOTTA & THYME

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

House Salad

House Chopped Salad with Homemade AWM Dressing

SELECT THREE:

additional dishes (+\$5/per person)

chicken:

CHICKEN ADOBO

Oven Roasted Chicken with Adobo Seasoning, Lemon, Garlic

CHICKEN CORDON BLEU

Breaded Chicken Breasts Panned and Rolled in Layers of Ham and Cheese

CHICKEN CACCIATORE

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

CHICKEN MARSALA

Pan Fried Chicken Cutlets & Mushrooms in Marsala Wine Sauce

CHICKEN WITH CHEESE & PROSCIUTTO

Chicken Cutlets Topped with Prosciutto and Swiss cheese

JERK CHICKEN

Caribbean Jerk Spice Seasoned Roasted Chicken

FRIED CHICKEN

Southern Style Buttermilk Fried Chicken, Gravy

SPANISH RICE WITH CHICKEN

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

SELECT THREE:

additional dishes (+\$5/per person)

pork:

BBQ PORK RIBS

Pork Ribs Roasted and Basted with Homemade BBQ Sauce

SAUSAGE WITH PEPPERS

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

SPICY FRIED PORK

Double Fried Pork Shoulder Strips in Spices

seafood:

BLACKENED COD (+\$5 PER PERSON)

Pan Seared Cod Fillets, Flaky yet Firm, with Smokey Blackened Spices

FRIED CALAMARI

Fried Squid Served with Homemade Marinara Sauce

LINGUINI WITH CLAM SAUCE

Linguini with Little Neck Clam and White Wine Sauce

SEAFOOD FRA DIAVOLO

Shrimp & Seafood Tossed in Linguine with Spicy Tomato Sauce

SEAFOOD PAELLA

Mixed Seafood Cooked in Rice and Lobster Tomato Broth

SHRIMP FRIED RICE

Shrimp Mixed with Vegetables in Adobo Rice

SELECT THREE:

additional dishes (+\$5/per person)

vegetarian:

EGGPLANT ROLLATINI

Sliced Eggplants Rolled and Filled with Ricotta Filling

FRIED PLATANOS

Sweet Plantains Deep Fried, Served with Lemon Aioli

SOUTHERN STYLE MAC N CHEESE

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

beef:

BEEF TERIYAKI

Stir Fried Beef Slices in Teriyaki Sauce

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

PEPPER STEAK (+\$5 per person)

Ribeye Slices Chargrilled in Black Pepper Sauce with Green Peppers

ROPA VIEJA

Slow Braised Beef Brisket in Tomato and Spices

main entrees

SELECT TWO:

additional dishes (+\$3/per person)

pasta:

BASIL PESTO PASTA

Farfalle Pasta with Basil Pesto, Pecorino, Toasted Pine Nuts

BAKED LASAGNA

Lasagna Sheets Layered with Bechamel, Ricotta, and Bolognese Sauce

BAKED ZITI

Baked in Marinara with Ricotta Cheese, Topped with Mozzarella Cheese

PENNE ALLA VODKA

Penne Pasta Cooked in Tomato Vodka Sauce, Pancetta & Peas

RIGATONI WITH ARRABIATA SAUCE

Rigatoni in Spicy Guanciale, Garlic, Marinara Sauce

SPAGHETTI WITH MARINARA

Classic Spaghetti with Homemade San Marzano Tomato Sauce

starches:

SPANISH RICE WITH CHICKEN

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

OVEN ROASTED POTATOES

STIR-FRIED VEGETABLE FRIED RICE

VEGETABLE FRIED RICE

WHITE RICE

Fruits display

Beautiful Array of Fresh Fruits

Sheet Cake:

CAKE FILLING FLAVORS:

Dulce de Leche

Strawberry

Pineapple

Vanilla Custard

Chocolate Pudding

Lemon

Cherry

Vanilla & Chocolate Cannoli

INCLUDES STAFF, GLASS/SILVERWARE

assorted soft drinks,

coffee, & tea

upgrades:

VENETIAN TABLE *

Eclairs, Cannolis, Napoleons, Madeleines, Cream Puffs,
Chocolate Covered Strawberries, & Macarons

CHOCOLATE FOUNTAIN *

Fresh Cut Assorted Fruits, Assorted Cookies, S'mores Kit

* additional +\$6 / per person

dessert

SELECT FOUR:

additional starters (+\$2/per person)

CAPRESE SKEWERS WITH BALSAMIC DRIZZLE

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

CHICKEN FINGERS

Tender White Chicken Meat Deep Fried Served with Dijon Honey Mustard

FLATBREAD PIZZETTE

Flatbread Topped with Mozzarella Cheese and baked to perfection

FRIED SHRIMP

Panko Fried Shrimp with Special Sauce Remoulade

PIGS IN A BLANKET

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

SMOKED SALMON TEA SANDWICH

Smoked Salmon with Cream Cheese and Dill on White Bread

SPANAKOPITA

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

TOMATO BRUSCHETTA

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

VEGETABLE SPRING ROLLS

Tender White Chicken Meat Deep Fried Served with Dijon Honey Mustard

WHIPPED HOT HONEY RICOTTA & THYME

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

passed hors d'oeuvres

Starter

FRESH MELON IN SEASON

SELECT ONE:

please select either a soup or salad

soup:

CHICKEN NOODLE SOUP

Classic Chicken Soup Served with Vegetables and Egg Noodles

MINISTRONE SOUP

Hearty Italian Vegetable Soup with Tomato Broth and Pasta

salad:

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

appetizers

SELECT THREE:

please choose 3 entrees

chicken:

CHICKEN CORDON BLEU

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

CHICKEN CACCIATORE

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

CHICKEN FRANCAISE

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

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

main entrees

SELECT THREE:

please choose 3 entrees

seafood:

FILET OF SOLE

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

GRILLED ATLANTIC SALMON

6oz Atlantic Salmon Filet Char Grilled with Lemon Dill Sauce

SHRIMP SCAMPI

Jumbo Shrimps Gently Poached in Garlic Lemon Butter

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:

STEAMED VEGETABLES

Mixed Seasonal Vegetables

POTATO AU GRATIN

Baked Potatoes Layered in Creamy Parmesan & Onions

dessert

Sheet Cake:

CAKE FILLING FLAVORS:

Dulce de Leche

Strawberry

Pineapple

Vanilla Custard

Chocolate Pudding

Lemon

Cherry

Vanilla & Chocolate Cannoli

INCLUDES STAFF, GLASS/SILVERWARE

*assorted soft drinks,
coffee, & tea*

upgrades:

VENETIAN TABLE*

Eclairs, Cannolis, Napoleons, Madeleines, Cream Puffs,
Chocolate Covered Strawberries, & Macarons

CHOCOLATE FOUNTAIN*

Fresh Cut Assorted Fruits, Assorted Cookies, S'mores Kit

* additional +\$6 / per person

standard open bar

beer:
please select two:
COORS LIGHT
CORONA
MODELO
HEINEKEN
ASAHI

wine:
WHITE
Chardonnay
RED
Merlot

INCLUDES BAR STAFF, GLASSWARE
*assorted mixers,
soft drinks, coffee, & tea*

upgrade:

STANDARD OPEN BAR
(additional +\$8 / per person)

PREMIUM OPEN BAR
(additional +\$24 / per person)

STANDARD

PREMIUM

premium open bar

spirits

- VODKA
Svedka
- WHISKEY
Jim Beam
Ballantine's
- TEQUILA
Hornitos
- RUM
Cruzan
Cruzan Coconut
- GIN
Gilbey's

spirits

- VODKA
Grey Goose
Ciroc
- WHISKEY
Johnnie Walker Black
Jameson
- TEQUILA
Casamigo
Don Julio
- COGNAC
Hennessy
- RUM
Bacardi
Malibu
- GIN
Tanqueray
Bombay Sapphire

INCLUDES BAR STAFF, GLASSWARE

*assorted mixers,
soft drinks, coffee, & tea*