# SPECIAL

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

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

from \$76 per person

4 Course Meal (served at the table)

Melon Appetizer, Soup/Salad Entrée, Dessert

from \$98 per person

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



B U F F E T

# 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

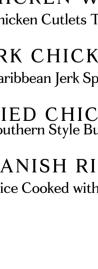
### JERK CHICKEN

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

zeafood:

### 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



main en Jees

# 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)

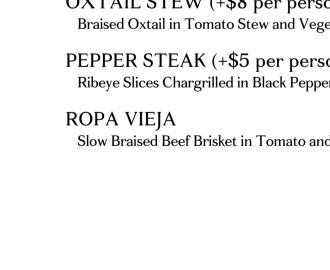
Braised Oxtail in Tomato Stew and Vegetables

PEPPER STEAK (+\$5 per person)

Ribeye Slices Chargrilled in Black Pepper Sauce with Green Peppers

ASTORIA World Manor

Slow Braised Beef Brisket in Tomato and Spices





B U F F E

# 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





B U F F E 7

fruits display

Beautiful Array of Fresh Fruits

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

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



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S E A T E D

# SELECT FOUR:

additional starters (+\$2/per person)

### CAPRESE SKEWERS WITH BALSAMIC DRIZZLE

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

### CHICKEN FINGERS

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### PIGS IN A BLANKET

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### 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



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

### MINESTRONE 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



# 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

polk:

### **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 ent zeez

S E A T E D

# 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

vegetalian:

### 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



main ent Bees

S E A T E D

Sheet Cake: CAKE FILLING FLAVORS:

Dulce de Leche

Strawberry

Pineapple

Vanilla Custard

**Chocolate Pudding** 

Lemon

Cherry

Vanilla & Chocolate Cannoli

NCLUDES STAFF, GLASS/SILVERWARE

assorted soft drinks.

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



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beel:

please select two:

COORS LIGHT
CORONA
MODELO
HEINEKEN
ASAHI

wine:

WHITE Chardonnay RED Merlot

INCLUDES BAR STAFF, GLASSWARE

assorted mixers. soft drinks. coffee, & tea

upglade:

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

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



### STANDARD

spirits

VODKA

Svedka

WHISKEY

Jim Beam

Ballantine's

TEQUILA

Hornitos

RUM

Cruzan

Cruzan Coconut

GIN

Gilbey's

### PREMIUM

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

assolted mixely,

soft drinks, coffee, & tea

