



Butler Style Hors D'oeuvres

(CHOICE OF SIX)

Margarita Pizza Bites • Bruschetta • Potato Croquettes • Mozzarella Carrozza
Pigs in a Blanket • Breaded Ravioli • Stuffed Mushroom Caps • Vegetable Tempura
Fried Zucchini • Petite Calzones • Cheese Quesadillas • Empanadas
French Fry Shooters • Nonna's Mini Meatballs • Buffalo Chicken Lollipops
Grilled Cheese and Tomato Soup Shooters • Sweet Potato Fry Shooters

Cold Antipasti Station

(CHOICE OF FOUR)

Garden Fresh Crudities • International Cheese Board
Traditional Italian Antipasto • Insalata Caprese • Mediterranean Seafood Salad
Fresh Seasonal Fruit Display • Grilled Mediterranean Vegetables

Hot Antipasti Station

(CHOICE OF THREE)

Eggplant Rollatini • Chicken & Broccoli • Mussels Marinara • Swedish Meatballs
Paella • Frutta Di Mari • Sausage and Peppers •
Rigatoni Broccoli Rabe & Sausage

Deluxe Butler Style Hors D'oeuvres

(CUSTOMIZED UPGRADE)

Gourmet Sushi • Fried Calamari • Herb Encrusted Lamb Chops • Shrimp Tempura
Shrimp Cocktail Shooters • Bacon Wrapped Scallops • Petite Filet Mignon Bruschetta
Mini Sliders • Coconut Shrimp • Baked Clams



Attended Stations

(CUSTOMIZED UPGRADES PRICED ACCORDINGLY)

CHICKEN OR BEEF WOK

Oriental wok of fresh vegetables with your choice of beef, chicken, or shrimp in a ginger teriyaki sauce.

SLIDERS

Mini Hamburgers with all the fixings

MASHED POTATO MARTINI BAR

Regular and sweet potato with shredded cheddar cheese, salsa, black olives, sour cream, broccoli, marshmallow, and fresh crumbled bacon.

NACHOS

Create your own with tortilla chips, chili, black olives, onions, peppers, shredded cheese Salsa, guacamole, and sour cream.

THE RAW BAR

A bountiful display of clams on the half shell, jumbo shrimp cocktail, crab claws, or oysters tangy cocktail sauce and lemon wedges.

PASTA STATION

(CHOICE OF TWO SAUCES AND ONE PASTA)
Penne • Fusilli • Tortellini • Rigatoni Bolognese
Alfredo • Toscano • Primavera Vodka • Pomodoro

Carving Station

TOP ROUND OF BEEF

Served with au jus.

GLAZED VIRGINIA HAM

Served with pineapple chutney.

ROAST LOIN OF PORK

Seasoned with Italian herbs and spices, cooked to perfection.

OVEN ROASTED TURKEY BREAST

Served with homemade gravy and cranberry sauce.

***BEEF TENDERLOIN**

(FILET MIGNON)

Served with au jus and bearnaise sauce.

***RIBEYE**

Served with horseradish and au jus.



Tuscan Sit Down Dinner Reception

FIRST COURSE (CHOICE OF ONE)

Fresh Mesclun Greens • Traditional Caesar Salad
Insalata Toscana with roasted walnuts and goat cheese.

SECOND COURSE (CHOICE OF ONE)

Penne al Filetto di Pomodoro • Penne a la Vodka
Rigatoni Bolognese • Tortellini Pesto
Manicotti • Penne Puttanesca

ENTRÉE SELECTION SERVED WITH JULIENNE VEGETABLES SAUTEED WITH OLIVE OIL, GARLIC & OVEN ROASTED POTATOES (CHOICE OF THREE)

Chicken Francese • Chicken Picatta • Chicken Rollatini
Chicken Marsala • Veal Bandiera • Veal Picatta
Veal Rollatini • Stuffed Sole • Broiled Salmon •
Eggplant Rollatini • Veal Marsala

CUSTOM UPGRADES Filet Mignon • Surf and Turf • Prime Rib



Buffet Style Banquet

(CHOICE OF ONE)

Fresh Mesclun Greens • Traditional Caesar Salad
Insalata Toscana with roasted walnuts & goat cheese.

(CHOICE OF ONE)

Penne al Filetto di Pomodoro • Penne a la Vodka
Tortellini Pesto • Homemade Lasagna • Stuffed Shells
Penne Toscana • Rigatoni Bolognese • Cavatelli con Broccoli

(CHOICE OF ONE)

Chicken Francese • Chicken Pizzaiola • Chicken Picatta
Chicken Alfresco • Chicken Marsala • Chicken Parmigiana

(CHOICE OF TWO)

Filet of Stuffed Sole • Eggplant Rollatini • Mussels Marinara
Frutta di Mari • Sausage and Peppers • Beef Burgundy
Flounder Oregonata • Broiled Salmon • Shrimp Scampi

CARVING STATION

SERVED WITH JULIENNE VEGETABLES SAUTEED WITH OLIVE OIL,
GARLIC, & OVEN ROASTED POTATOES.

(CHOICE OF ONE)

Glazed Virginia Ham • Top Round of Beef
Roasted Turkey Breast • Roast Loin of Pork



Sensational Sweet Endings

DELUXE VIENNESE TABLE

Fresh Season Fruit Display • Assorted Cookies and Pastries
New York Style Cheesecake • Carrot Cake • Tiramisu • Decadent Chocolate Cake
International Coffee Station • Espresso • Cappuccino

SUNDAE BAR

(VANILLA & CHOCOLATE ICE CREAM)

Whipped Cream • Chocolate Chips • Sprinkles • Fresh Strawberries
Fresh Bananas • Marshmallows • Assorted Chocolate Candies • Chocolate Syrup

EXTRAORDINARY DESSERT TABLE

Fresh Season Fruit Display • Assorted Cookies and Italian Pastries • Espresso & Cappuccino
Served with lemon twists and cinnamon.

CHOCOLATE FOUNTAIN

Cascading warm Belgium Chocolate with assorted treats for dipping.
Bananas • Strawberries • Marshmallows • Rice Crispy Squares • Pretzel Rods

SMORES BAR

Chocolate Bars • Marshmallows • Graham Crackers

ZEPPOLIS

Served hot with powdered sugar.

SICILIAN GELATO CART

(ATTENDED SICILIAN CART)

Cioccolato • Vaniglia • Pistacchio • Caffè
Ask about our homemade Sicilian brioche buns.



Alcohol Beverage Packages

Open Premium Bar	4 Hours - \$35 pp 3 Hours - \$30 pp
Open Beer & Wine	4 Hours - \$25 pp 3 Hours - \$20 pp
Consumption	Run a tab at the bar. Carafes of Wine - \$35 each Carafes of Mimosas - \$35 each Pitchers of Sangria - \$35 each (Red or White)
Bottles of Domestic Beer	\$6 per bottle
Bottles of Imported Beer	\$7 per bottle
Mixed Drinks	\$12 - \$18
Martinis	\$14 - \$18