

~BREAKFAST, BREAKS & REFRESHMENTS~

~CONTINENTAL BREAKFAST~

ASSORTED PASTRIES
BAGELS, DONUTS & DANISHES
COFFEE, TEA & ASSORTED JUICES

8

~BREAKFAST BUFFET~

CONTINENTAL BREAKFAST +
SCRAMBLED EGGS, SAUSAGE
FRENCH TOAST, HOMEFRIES

12

~EXECUTIVE BRUNCH~

BREAKFAST BUFFET+
FRESH FRUIT
TOSSED SALAD
PENNE ALLA VODKA
CHICKEN MARSALA
OR
CHICKEN FRANCAISE
STUFFED SALMON
ROLLS & BUTTER

CARVING STATION

(PLEASE CHOOSE TWO)

OVEN ROASTED TURKEY- BAKED HAM- ROAST SIRLOIN OF BEEF, PORK LOIN
SERVED WITH ALL APPROPRIATE CONDIMENTS

CHEF ATTENDED OMELET STATION

ALL OMELETS ARE MADE TO ORDER

DESSERT

(PLEASE CHOOSE ONE)

HOMEMADE APPLE CRISP- STRAWBERRY SHORTCAKE- CHOCOLATE MOUSSE

HOT LUNCHEON BUFFET

SALADS

(CHOOSE TWO)

TOSSED SALAD- APPLE SALAD- CEASAR SALAD
GREEK SALAD- SPINACH SALAD

ENTRÉE SELECTIONS

(CHOOSE TWO)

CHICKEN MARSALA- CHICKEN FRANCAISE-
PARMASAN ENCRUSTED CHICKEN- LASAGNA-
EGGPLANT PARMAIGIANA-STUFFED SALMON-
FRESHLY BROILED HADDOCK- SAUSAGE & PEPPERS-
PASTA PRIMAVERA- CHICKEN CORDON BLEU-
SLICED ROAST BEEF IN A MUSHROOM GRAVY-

STARCH

(CHOOSE ONE)

AU GRATIN POTATOES- RICE PILAF- MASHED POTATOES
ROSEMARY ROASTED RED BLISS POTATOES

VEGETABLES

(CHOOSE ONE)

MIXED SEASONAL MEDLEY- STEAMED BROCCOLI-
GLAZED BABY CARROTS- GREEN BEAN ALMONDINE

DESSERT SELECTION

20

CORPORATE LUNCHEON BUFFET

ASSORTED SANDWICHES & WRAPS

OR

ASSORTED DELI PLATTERS FILLED WITH THE
FRESHEST MEATS AND CHEESES
ACCOMPANIED BY A LETTUCE, TOMATO & ONION

SALADS

(CHOOSE TWO)

TOSSED SALAD- CEASAR SALAD-APPLE SALAD
FRUIT SALAD- POTATO SALAD- PASTA SALAD
MACARONI SALAD

POTATO CHIPS & PICKLES

ADD VARIETY OF REFRESHMENTS

\$1.50 PER PERSON

(REGULAR & DIET SODA, LEMON LIME,
BOTTLED WATER, AND ARIZONA ICED TEA)

DESSERT SELECTION

16

~GRAND CORPORATE LUNCHEON BUFFET PLUS~

CORPORATE LUNCHEON BUFFET

+

ANY TWO ENTRÉE SELECTIONS

+

DESSERT SELECTION

22

DESSERT SELECTIONS

(CHOOSE ONE)

APPLE CRISP-STRAWBERRY SHORTCAKE- INDIVIDUAL CHOCOLATE MOUSSE- COOKIES AND PARTY TRAYS BY
THE TABLE

ADD A THIRD ENTRÉE TO FOR \$2 PER PERSON
ALL BUFFETS COME WITH ITALIAN BREAD, ROLLS AND BUTTER
ALL BUFFETS COME WITH OUR DELUXE COFFEE STATION

SIT DOWN LUNCHEON AFFAIRS

SALADS

(CHOOSE ONE)

TOSSED SALAD- CEASAR SALAD- GREEK SALAD- APPLE SALAD- SPINACH SALAD

ENTRÉE SELECTIONS

CHICKEN MARSALA

SAUTEED SUN DRIED TOMATOES, PORTOBELLO
MUSHROOM & BASIL, IN A MARSALA WINE SAUCE

19

CHICKEN CORDON BLEU

LIGHTLY BREADED CHICKEN STUFFED
WITH HAM AND SWISS CHEESE,
& LIGHT MUSTARD CREAM SAUCE

18

CHICKEN FRANCAISE

PAN FRIED SCALLOPINE SERVED WITH SAUTEED
MUSHROOMS IN A WHITE, LEMON BUTTER SAUCE

19

SLICED ROAST BEEF IN A MUSHROOM GRAVY

TENDER SLICED SIRLOIN OF BEEF
IN A HOMEMADE MUSHROOM GRAVY SAUCE

18

PARMESAN ENCRUSTED CHICKEN

IN MARSALA DEMI SURROUNDED BY ARTICHOKE
& ROASTED RED PEPPERS

19

EGGPLANT PARMIGIANA

LAYERS OF EGGPLANT, MARINARA SAUCE
TOPPED WITH MOZZERALLA

17

LASAGNA

LAYERS OF RICOTTA CHEESE, GROUND BEEF,
SAUSAGE, & OUR HOMEMADE TOMATO SAUCE

17

PENNE WITH BROCCOLI

SMOTHERED IN AN OIL & GARLIC SAUCE

17

STUFFED SALMON

STUFFED ATLANTIC SALMON WITH
OUR CRABMEAT STUFFING

20

PASTA PRIMAVERA

PENNE PASTA TOSSED IN OIL GARLIC SAUCE WITH FRESH
SEASONAL VEGETABLES

17

DESSERT SELECTIONS

(CHOOSE ONE)

APPLE CRISP- STRAWBERRY SHORTCAKE- CHOCOLATE MOUSSE- CHOCOLATE CAKE

ALL ENTREES ARE SERVED WITH CHEF CHOICE OF SIDES AND
INCLUDE DINNER ROLLS & BUTTER, SOFT DRINKS & COFFEE & TEA

~DINNER BUFFET SELECTIONS~

STANDARD BUFFET

SALADS

(CHOOSE TWO)

TOSSED SALAD-CEASAR SALAD-APPLE SALAD-SPINACH SALAD- GREEK SALAD

ENTRÉE SELECTIONS

(CHOOSE THREE)

CHICKEN CORDON BLEU- CHICKEN MARSALA-CHICKEN FRANCAISE- PARMESAN ENCRUSTED CHICKEN- CHICKEN CACCIATORE- SAUSAGE & PEPPERS- EGGPLANT PARMIGIANA-LASAGNA- STUFFED PORK LOIN- STUFFED SALMON
BROILED HADDOCK- STUFFED SOLE- POT ROAST

STARCH

(CHOOSE ONE)

AU GRATIN POTATOES- RICE PILAF- MASHED POTATOES
ROSEMARY ROASTED RED BLISS POTATOES-PENNE PASTA

VEGETABLES

(CHOOSE ONE)

MIXED SEASONAL MEDLEY- STEAMED BROCCOLI-
GLAZED BABY CARROTS- GREEN BEAN ALMONDINE

5 ADD CARVING STAION OF PRIME RIB FOR ADDITIONAL CHARGE

DESSERT SELECTIONS

(CHOOSE ONE)

APPLE CRISP-STRAWBERRY SHORTCAKE- INDIVIDUAL CHOCOLATE MOUSSE- COOKIES AND PASRTY TRAYS BY
TABLE

STATION BUFFET

SALADS

(CHOOSE TWO)

TOSSED SALAD-CEASAR SALAD-APPLE SALAD-SPINACH SALAD- GREEK SALAD

PASTA STATION

PASTA

(CHOOSE TWO)

PENNE-RIGITONI-LINGUINI-FETTUCINI-TORTELLINI

SAUCES

(CHOOSE TWO)

TOMATO PESTO-ALFREDO-MARINARA-PUTTANESCA-FRA DIAVOLO

ACCOMPANIED BY ITALIAN BREAD

CARVING STATION

(CHOOSE TWO)

STUFFED TURKEY BREAST-BAKED HAM-PORK LOIN-SIRLOIN OF BEEF

ACCOMPANIED BY DINNER ROLLS AND THE APPROPRIATE CONDIMENTS

CHAFFING STATION

STUFFED SALMON- EGGPLANT PARMIGIANA-MIXED SEASONAL VEGETABLES- ROSEMARY ROASTED RED POTATOES

DESSERT & COFFEE STATION

**OUR ELEGANT DISPLAY OF FRESHLY BREWED COFFEE AND HERBAL TEAS
AN ASSORTMENT OF MINI PASTRIES & DIFFERENT CAKES**

SIT DOWN DINNER SELECTIONS

SALAD COURSE

(CHOOSE ONE)

TOSSED SALAD-CEASAR SALAD-APPLE SALAD-SPINACH SALAD- GREEK SALAD

SMALL PLATE COURSE

(CHOOSE ONE)

FRUIT PLATE-PASTA PLATE-SOUP-CRAB CAKE- EGGPLANT ROLLATINI

DINNER ENTRÉE SELECTIONS

(CHOOSE TWO)

SURF & TURF

PRIME RIB OF BEEF
SLOW ROASTED WITH FRES HERBS &
FINISHED WITH AU JUS
28

CHICKEN CORDON BLEU
LIGHTLY BREADED CHICKEN STUFFED
WITH HAM AND SWIZZ CHEESE ,
& LIGHT MUSTARD CREAM SAUCE
23

CHICKEN PARMIGAINA
LIGHTLY BREADED SAUTEED GOLDEN BROWN
& FINISHED WITH HOMADE SAUCE
MELTED MOZZARELLA CHEESE
22

PARMESAN ENCRUSTED CHICKEN
IN MARSALA DEMI SURROUNDED BY ARTICHOKE
& ROASTED RED PEPPERS
24

STUFFED CHICKEN BREAST
TRADITIONAL STUFFED CHICKEN
BREAST WITH HOMADE STUFFING
& GRAVY
22

CHICKEN FRANCAISE
PANNED FRIED SCALLOPINE SERVED WITH SAUTEED
MUSHROOMS IN A WHITE WINE, LEMON BUTTER SAUCE
24

NY STRIP STEAK
CHOICE NY STRIP GILLED TOPPED
WITH A GARLIC BUTTER SAUCE
28

LASAGNA
LAYERS OF RICOTTA CHEESE,
GROUND BEEF, SAUSAGE, &
OUR HOMEMADE TOMATO SAUCE
20

EGGPLANT PARMIGIANA
LAYERS OF EGGPLANT, MARINARA SAUCE
TOPPED WITH MOZZARELLA
21

STUFFED SALMON
STUFFED ATLANTIC SALMON WITH
OUR CRABMEAT STUFFING
24

STUFFED SOLE
SEAFOOD STUFFING WRAPPED
IN A FRESH SOLE FILET
FINISHED WITH A BUTTER WINE SAUCE
23

BROILED HADDOCK
FRESH HADDOCK BROILED TO PERFECTION
WITH HERBS AND SPICES
23

STUFFED PORK CHOP
CENTER CUT PORK CHOP
24

PASTA PRIMAVERA
PENNE PASTA TOSSED IN OIL GARLIC SAUCE
WITH FRESH SESONAL VEGETABLES
20

SEAFOOD PLATTER
ASSORTMENT OF SEAFOOD
BROILED TO YOUR LIKING
28

PENNE WITH CHICKEN & BROCCOLI
SAUTEED BROCCOLI TOSSED WITH
PENNE PASTA WITH OIL AND GARLIC
21

CHICKEN MARSALA
SAUTEED SUN DRIED TOMATOES,
PORTOBELLO MUSHROOM & BASIL,
IN A MARSALA WINE SAUCE
24

DESSERT SELECTIONS

(CHOOSE ONE)

CHEESECAKE-CHOCOLATE CAKE-APPLE CRISP- STRAWBERRY SHORTCAKE-CHOCOLATE MOUSSE
ASSORTED PASTRIES AND ITALIAN COOKIE TRAY ON EACH TABLE

COFFEE, TEA, DINNER ROLLS AND BUTTER ARE ALL INCLUDED WITH DINNER
ADD A THIRD CHOICE OF ENTRÉE FOR AN ADDITIONAL CHARGE

~WEDDING PACKAGES~

FOLLOWING YOUR CEREMONY, YOUR GUESTS WILL ENJOY A ONE HOUR COCKTAIL HOUR WHICH WE WILL BE SERVING ALL PREMIUM BRAND LIQUORS, BOTTLED BEER, WINE AND SODA.

WE WILL HAVE AN ELEGANT DISPLAY OF FRESH FRUITS, VEGETABLES, CHEESES, PEPPERONI, CRACKERS AND APPROPRIATE DIPS.

DINNER INCLUDES

CHAMPAGNE TOAST
SMALL PLATE SELECTION
SALAD

ENTRÉE SELECTION

(CHOOSE TWO)

CHICKEN MARSALA- in a rich brown sauce with mushrooms	48
CHICKEN FRANCAISE- in a lemon butter sauce	48
PARMESAN ENCRUSTED CHICKEN- in marsala demi surrounded by artichokes and roasted red peppers	48
PRIME RIB OF BEEF- slow roasted tender Prime Rib in au jus	52
STUFFED SALMON- in a dill cream sauce	48
STUFFED PORK CHOP- center cut pork chop	48
PENNE WITH CHICKEN & BROCCOLI- smothered in an oil & garlic sauce	45
STUFFED CHICKEN BREAST- stuffed with our traditional stuffing	47
CHICKEN PARMIGIANA- in our homemade tomato sauce with melted mozzarella	46
NY STRIP STEAK- choice NY Strip char grilled topped with a garlic butter sauce	52
STUFFED SOLE- in a lemon butter sauce	47

-MULTIPLE MEALS ON ONE PLATE-

SEAFOOD PLATTER- shrimp, scallops, stuffed clams & a nice piece of scrod	52
SURF & TURF- 8oz lobster tail or stuffed shrimp with petite filet	MARKET PRICE
CHICKEN MARSALA & FILET MIGNON- petite filet with a boneless chicken breast in a rich brown sauce	58

ALL ENTREES ARE ACCOMPANIED BY CHEF'S CHOICE OF STARCH & VEGETABLES.
DINNER ROLLS AND BUTTER ARE PROVIDED ON EACH TABLES
COFFEE AND TEA WILL BE SERVED WITH DINNER

ASK SALES PERSON FOR INFORMATION ON A WEDDING CAKE OR ANY OTHER DETAILS FOR YOUR WEDDING DAY

ALL PRICES ARE SUBJECT TO NEW YORK STATE SALES TAX AND 20% SERVICE CHARGE

~ELEGANT WEDDING PACKAGE~

FOLLOWING YOUR CEREMONY, YOUR GUESTS WILL ENJOY A ONE HOUR COCKTAIL HOUR WHICH WE WILL BE SERVING ALL PREMIUM BRAND LIQUORS, BOTTLED BEER, WINE AND SODA. OPEN BAR WILL STAY OPEN FOR ANOTHER FOUR HOURS AFTER COCKTAIL HOUR

WE WILL HAVE AN ELEGANT DISPLAY OF FRESH FRUITS, VEGETABLES, IMPORTED CHEESES, ITALIAN MEATS, A DAZZLING OLIVE BOUNTY, GOURMET CRACKERS AND THE APPROPRIATE DIPS.

PASSED HORS'DOUEVRES

DINNER INCLUDES

CHAMPAGNE TOAST
SMALL PLATE SELECTION
SALAD

ENTRÉE SELECTIONS

(CHOOSE TWO)

CHICKEN MARSALA- in a rich brown sauce with mushrooms	76
CHICKEN FRANCAISE- in a lemon butter sauce	76
PARMESAN ENCRUSTED CHICKEN- in marsala demi surrounded by artichokes and roasted red peppers	76
PRIME RIB OF BEEF- slow roasted tender Prime Rib in au jus	80
STUFFED SALMON- in a dill cream sauce	76
STUFFED PORK CHOP- center cut pork chop	76
PENNE WITH CHICKEN & BROCCOLI- smothered in an oil & garlic sauce	73
STUFFED CHICKEN BREAST- stuffed with our traditional stuffing	75
CHICKEN PARMIGIANA- in our homemade tomato sauce with melted mozzarella	74
NY STRIP STEAK- choice NY Strip char grilled topped with a garlic butter sauce	80
STUFFED SOLE- in a lemon butter sauce	75

-MULTIPLE MEALS ON ONE PLATE-

SEAFOOD PLATTER- shrimp, scallops, stuffed clams & a nice piece of scrod	80
SURF & TURF- 8oz lobster tail or stuffed shrimp with petite filet	MARKET PRICE
CHICKEN MARSALA & FILET MIGNON- petite filet with a boneless chicken breast in a rich brown sauce	86

ALL ENTREES ARE ACCOMPANIED BY CHEF'S CHOICE OF STARCH & VEGETABLES.
DINNER ROLLS AND BUTTER ARE PROVIDED ON EACH TABLES
COFFEE AND TEA WILL BE SERVED WITH DINNER

ASK SALES PERSON FOR INFORMATION ON A WEDDING CAKE OR ANY OTHER DETAILS FOR YOUR WEDDING DAY

ALL PRICES ARE SUBJECT TO NEW YORK STATE SALES TAX AND 20% SERVICE CHARGE

WEDDING BUFFET

SALADS

(CHOOSE TWO)

TOSSED SALAD-CEASAR SALAD-APPLE SALAD-SPINACH SALAD- GREEK SALAD

ENTRÉE SELECTIONS

(CHOOSE THREE)

CHICKEN CORDON BLEU- CHICKEN MARSALA-CHICKEN FRANCAISE- PARMESAN ENCRUSTED CHICKEN- CHICKEN CACCIATORE- SAUSAGE & PEPPERS- EGGPLANT PARMIGIANA-LASAGNA- STUFFED PORK LOIN- STUFFED SALMON BROILED HADDOCK- STUFFED SOLE- POT ROAST

STARCH

(CHOOSE ONE)

**AU GRATIN POTATOES- RICE PILAF- MASHED POTATOES
ROSEMARY ROASTED RED BLISS POTATOES-PENNE PASTA**

VEGETABLES

(CHOOSE ONE)

**MIXED SEASONAL MEDLEY- STEAMED BROCCOLI-
GLAZED BABY CARROTS- GREEN BEAN ALMONDINE**

+++ADD CARVING STATION OF PRIME RIB FOR ADDITIONAL CHARGE

DESSERT SELECTIONS

(CHOOSE ONE)

APPLE CRISP-STRAWBERRY SHORTCAKE- INDIVIDUAL CHOCOLATE MOUSSE- COOKIES AND PARTY TRAYS BY THE TABLE

25

**DINNER ROLLS AND BUTTER ARE PROVIDED ON EACH TABLES
COFFEE AND TEA WILL BE SERVED WITH DINNER**

ASK SALES PERSON FOR INFORMATION ON A WEDDING CAKE OR ANY OTHER DETAILS FOR YOUR WEDDING DAY

ALL PRICES ARE SUBJECT TO NEW YORK STATE SALES TAX AND 20% SERVICE CHARGE

SELECTIONS

SALAD SELECTION

(CHOOSE ONE)

TOSSED SALAD

CEASAR SALAD

APPLE SALAD

SPINACH SALAD

GREEK SALAD

CAPRESE SALAD

SMALL PLATE SELECTION

(CHOOSE ONE)

FRUIT PLATE

PASTA PLATE

SOUP DE JOUR

CRAB CAKE

EGGPLANT ROLLATINI

PASSED HORS'DOUEVRES

(CHOOSE 4)

JUMBO SHRIMP

COCONUT SHRIMP

ANTIPASTA SKEWERS

MINI CHICKEN CORDON BLEUS

MINI CRAB CAKES

MINI REUBENS

BRUSCHETTA

BEEF TENDERLOIN ON CRUSTINI

CANTELOPE WRAPPED IN PROSCUITTO

**THERE ARE MANY OF UPGRADES WE HAVE AVAILABLE TO ENHANCE YOUR BEAUTIFUL DAY
PLEASE ASK ONE OF OUR WEDDING PLANNERS FOR DETAILS.**

FINISHING TOUCHES

CHOCOLATE FOUNTAIN

**MAKE YOUR COCKTAIL HOUR OR AFTER DINNER SNACKS LOOK AMAZING WITH ONE OF THESE.
IT WILL BE SURROUNDED BY FRESH FRUITS, COOKIES, PRETZELS, MARSHMALLOW ETC...**

CANDY STATION

**A UNIQUE LOOKING TABLE DISPLAYED WITH DIFFERENT SHAPED VASES FILLED WITH ALL YOUR FAVORITE TYPES
OF CANDIES. LITTLE GOODY BAGS WILL BE AVAILABLE FOR YOUR GUESTS TO TAKE HOME A DOGGY BAG**

ASSORTED PASTRY AND ITALIAN COOKIE PLATTERS

AVAILABLE FOR EACH TABLE