



Special Event Package

Your event is highlighted by these great services

4-hour reception includes:

Brunch Buffet -or- Dinner Buffet -or- Sit Down

Custom designed Special Occasion Sheet Cake -or- Assorted Italian Pastries

Coffee, Tea & Soft Drinks

Choice of Linens

**Additional Appetizers, Liquor Packages, & Dessert Stations Available
Please ask your Banquet Manager for details**

*Item requires price increase per person

Brunch Buffet Reception

*Minimum of 35 Adults - Buffet open for up to an hour
To Be Consumed on Premise Only - Take away food not available*

Continental Breakfast:

Greek Yogurt & Fruit Parfaits
Danishes, Muffins, Croissants
Bagels with cream cheese, jelly and butter

Choice of Fruit Salad -or- Mixed Green Salad

Choice of 6 Additional entrees:

French Toast
Apple Stuffed Pancakes
Waffles w/ Berry Topping
Scrambled Eggs
Bacon/Sausage
Home Fries

Penne Vodka
Tortellini Alfredo
Stuffed Shells
Farfalle w/ Broccoli Garlic & Oil
Mini Cheese Ravioli
Eggplant Parmesan
Sesame Chicken
Chicken Francese or Marsala
Pork Piccata
Salmon

Chef Tended Omelette Station

*Item requires price increase per person

Buffet Reception

*Minimum of 35 Adults - Buffet open for up to an hour
To Be Consumed on Premise Only - Take away food not available*

Salad, Dressings, & Bread

Choice of 2 Pastas:

Penne Vodka
Tri-Color Tortellini Alfredo
Cavatelli Broccoli & Garlic
Stuffed Shells

Choice of 5 Additional Entrees:

Eggplant Parmesan or Rollatini
Beef Burgundy with Noodles
Beef Stroganoff with Noodles
Sausage & Peppers with Rice
BBQ Baby Back Ribs
Pork Piccata or Marsala
Meat Paella
Chicken Francese, Parmesan or Marsala
Sesame Chicken
Salmon
Seafood Paella
Shrimp Scampi over Rice
Linguini with White Clam Sauce
Fried Calamari
*Cavatelli Broccoli Rabe & Sausage
* Braised Short Ribs

Served with Chef's Selection of Starch & Vegetables

*Item requires price increase per person

Sit-Down Reception

Pasta Course

(Please choose one)

Rigatoni Plum Tomato Basil

Penne Vodka

Farfalle Pesto

*Lobster Ravioli with a Sherry Lobster Sauce

Salad Course

(Please choose one)

Mixed House Salad of Baby Greens

Classic Caesar

*Spinach and Walnut Salad with Bourbon Sugared Walnuts,
Applewood smoked bacon, Sundried Cherries, & Goat Cheese
Served with Raspberry Vinaigrette

*Baby Arugula Salad with radicchio, Wild Berries, and Parmesan cheese
Served with White Balsamic vinaigrette

*Item requires price increase per person

Entrees

(Please choose one from each category)
Served with Chef's Selection of Starch & Vegetables

Meat

Strip Loin Steak
Served with Wild Mushroom Cream Sauce

Braised Short Ribs
Overnight braised with Red Wine & Seasonal Root Vegetables

Prime Rib Au Jus (minimum 30 guests)

*Chateaubriand of Beef with Caramelized onions Port Wine Sauce

*Grilled Filet Mignon with Portabella Peppercorn Cabernet Sauce

*Oreganato Crusted Rack of Lamb with Dijon Cream Sauce

Poultry

Herb Crusted Free Range Chicken Breast
Stuffed with Sundried Roasted Tomatoes, Farm Fresh Ricotta, and Spinach
Served with Pesto Cream Sauce

Chicken Breast ala Francese with Lemon White Wine Sauce

French Style Free Range Chicken Breast
Served with Cherry Tomato Basil Sauce

*Slow Roasted Organic Half Chicken
Served with Wild Mushroom Demi Glaze

*Item requires price increase per person

Seafood

Australian Sea Bass
With Maryland Crabmeat Stuffing & Lemon Beurre Blanc

Filet of Salmon with Champagne & Dill beurre blanc

*Roasted Chilean Sea Bass
Served with Lobster Sherry Cream Sauce

*Oven Roasted Halibut
Served with Lobster Sherry Cream Sauce

~ Vegetarian, Vegan & Gluten-free options available upon request ~

Additional Liquor Packages Available

Unlimited Bellinis & Mimosas

Unlimited Beer & Wine

Premium Open Bar

Top Shelf Open Bar

Champagne Toast

Run tab or Cash bar

*Item requires price increase per person

Additional Appetizers & Stations

Passed Hors D'oeuvres

*A seasonal assortment exclusively prepared by our chefs
and served butler style to your guests*

Below is a sample menu:

Coconut Shrimp
Potato Puffs
Miniature Crab Cakes
Cocktail Franks
Scallops Wrapped in Bacon
Vegetable Egg Rolls
Chicken Quesadilla
Brie & Raspberry in Phyllo

Deluxe Cold Display

Salumeria Station, Variety of Assorted Season Fruits & Berries,
Mozzarella salad, Vegetable Crudites, Assorted Olives, Imported & Domestic Cheeses,
Marinated Mushrooms, Assorted Roasted Peppers,
Orzo Salad, Eggplant Salad, Greek Cucumber Sauce,
Hummus, & Assorted Breads

Italian Table

(choice of 4)

Eggplant Rollatini
Fried Calamari
Hot & Sweet Sausage with Peppers & Onions
Sesame Chicken
Beef Stroganoff
Steamed Mussels Marinara
Stuffed Clams
Stuffed Mushrooms

*Item requires price increase per person

Pasta Station

(choice of 2)

Rigatoni Plum Tomato Basil

Penne Vodka

Farfalle Pesto

Tri-Color Tortellini Alfredo

Cavatelli Broccoli & Garlic

*Mushroom Risotto

Captain's Carving Station

(choice of 2)

Leg of Lamb

Roast Beef

Roast Loin of Pork

Baked Virginia Ham

Roasted Boneless Turkey Breast

*Organic Chicken

*Suckling Pig

*Whole Salmon

*Prime Rib

Seafood Display

Little Neck Clams

Blue Point Oysters

Shrimp Cocktail

Seafood Salad

*King Crab Legs, Maine Lobsters & Stone Crab Claws

*Item requires price increase per person

**Additional Dessert Items*

**Tiered Trio Assortment of Italian pastries, Cannoli, & Fruit*

**Signature Plated Trio of Desserts*

**Chocolate Fountain*

Accompanied by pineapples, strawberries, bananas,
marshmallows, pretzels and more

**Ice Cream Station*

Accompanied by m&ms, chocolate & caramel syrups,
whipped cream, crumbled oreo cookies, maraschino cherries and more

**Candy Buffet*

Assorted candies displayed beautifully in different containers
with baggies to fill up and take home..what a treat!

**Flambe Station*

Bananas Foster and/or Cherries Jubilee Served with Ice Cream

**Waffle Station*

Fresh made waffles with assorted toppings

*Item requires price increase per person