



## *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**

**1 Hour Unlimited Buffet to Be Consumed on Premise Only  
(Take-away food not available)**

*Continental Breakfast Includes the Following:*

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

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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**  
**1 Hour Unlimited Buffet to Be Consumed on Premise Only**  
**(Take-away food not available)**

*Served with 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\**

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### *\*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