

Rustico Buffet

FROM \$65

HORS D'OEUVRES

Domestic Cheese and Gourmet Cracker Display
Crudité Fresh Cut Vegetables | Parmesan Peppercorn and Buttermilk Ranch

PASTA

Choice of One (1)

Mezza Rigatoni with Fresh Marinara
Farfalle with Blush Sauce
Penne with Parmesan Cream
Homestyle Baked Macaroni & Cheese

SEASONAL VEGETABLE

Choice of One (1)

Garlicky Green Beans
Cajun Style Green Beans
Roasted Cauliflower with Parmesan
Escarole & Beans

POTATO

Choice of One (1)

Whipped Garlic Mashed Potatoes
Rosemary Roasted Potatoes
Cajun Fries
Candied Yams finished with Marshmallow & Pecans

CHICKEN ENTRÉE

Choice of One (1)

Lemon & Rosemary Roasted Chicken
Cajun Spice Rubbed Chicken
Honey Chipotle Roasted Chicken

CARNE ENTRÉE

Choice of One (1)

Roast Beef with Natural Au Jus
Rosemary and Garlic Crusted Pork Loin
Italian Sausage with Sautéed Peppers & Onions
Honey Brined Roasted Turkey

UPGRADES AND PERSONALIZATION AVAILABLE UPON REQUEST

INCLUDED IN THIS PACKAGE

5-Hour Staffed Reception, Use of Outside Patio and Fireplaces, 4-Hour House Brand Open Bar, Family Style Mixed Green Salad with House Dressing, Artisan Dinner Rolls with Butter, Coffee and Tea Station, Soft Drinks and Water, Cake Cutting and Service, Choice of Table Linens and Napkin Color

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND 8% NYS SALES TAX. GRATUITY IS DISCRETIONARY.

Simple Elegance Buffet

FROM \$75

HORS D'OEUVRES

Domestic Cheese and Gourmet Cracker Display

Crudité Fresh Cut Vegetables | Parmesan Peppercorn and Buttermilk Ranch

PASTA

Choice of One (1)

Farfalle with Blush Sauce

Farfalle with Parmesan Cream Sauce

Rigatoni with Bolognese

Lasagna Primavera

SEASONAL VEGETABLE

Choice of One (1)

Garlicky Green Beans

Roasted Brussels Sprouts

Roasted Cauliflower finished with Parmesan

Escarole & Beans

POTATO

Choice of One (1)

Whipped Garlic Mashed Potatoes

Rosemary Roasted Potatoes

Roasted Butternut Squash

Whipped Sweet Potatoes

CHICKEN ENTRÉE

Choice of One (1)

Chicken Milanese

Chicken Cacciatore

Chicken Francese

CARNE ENTRÉE

Choice of One (1)

Roast Beef Au Jus

Roasted Pork Loin with Seasonal Sauce

Traditional Porchetta with Herb Stuffing

Honey Brined Roasted Turkey

UPGRADES AND PERSONALIZATION AVAILABLE UPON REQUEST

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Southern Homestyle Buffet

FROM \$60

HORS D'OEUVRES

Domestic Cheese and Gourmet Cracker Display
Crudité Fresh Cut Vegetables | Parmesan Peppercorn and Buttermilk Ranch

PASTA

Choice of One (1)

Baked Macaroni & Cheese
Homestyle Macaroni Salad

VEGETABLE

Choice of One (1)

Braised Collard Greens with Smoked Turkey
Cajun Green Beans

POTATO

Choice of One (1)

Candied Yams with Marshmallow & Pecans
Mashed Potatoes with Creole Gravy
Homestyle Potato Salad

CHICKEN ENTRÉE

Choice of One (1)

Cajun Dry Rubbed Roasted Chicken
Buttermilk Fried Chicken

MEAT ENTRÉE

Choice of One (1)

Smoked Beef Sausages
BBQ Pulled Pork
Braised Oxtails

UPGRADES AND PERSONALIZATION AVAILABLE UPON REQUEST

INCLUDED IN THIS PACKAGE

5-Hour Staffed Reception, Use of Outside Patio and Fireplaces, 4-Hour House Brand Open Bar, Family Style Mixed Green Salad with House Dressing, Choice of One (1) Artisan Dinner Rolls with Butter | Cornbread | Southern Style Biscuits, Coffee and Tea Station, Soft Drinks and Water, Cake Cutting and Service, Choice of Table Linens and Napkin Color

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Bar Packages

HOUSE BRANDS BAR

Whiskey, Gin, Vodka, Rum, Tequila, Amaretto

BEERS INCLUDE: (3) Domestic Selections

WINES INCLUDE: (4) House Brands

PREMIUM BRANDS BAR | +\$5PP

Tito's, Tanqueray, Captain Morgan, Southern Comfort,

Bacardi, Jack Daniels, Sambuca, VO, Jameson

BEERS INCLUDE: (3) Domestic Selections and (1) Import Selection

WINES INCLUDE: (4) House Brands

TOP SHELF | +\$10PP

Patron, Glenfiddich, Disaronno, Hennessy, Bullet Rye, Dewar's,

Tommy Rotter, Romana Sambuca, Grand Marnier, Grey Goose, Maker's Mark

BEERS INCLUDE: (1) Craft, (2) Domestic and (1) Import Selection

WINES INCLUDE: (4) Premium Brands

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A LA CARTE HAND-PASSED

Hors d'Oeuvres

Per 100

- MINIATURE ARANCINI \$125
- BACON WRAPPED SCALLOPS \$175
- VEGETABLE SPRING ROLLS \$100
- CLASSIC BRUSCHETTA \$100
- RICOTTA & MUSHROOM CROSTINI \$125
- SAUSAGE STUFFED MUSHROOMS \$125
- SHRIMP COCKTAIL \$175
- ROASTED SHRIMP COCKTAIL \$175

Additions TO ANY EVENT

- ANTIPASTO DISPLAY OF CURED ITALIAN MEATS,
OLIVES AND GRAPES \$4.50PP
- DOMESTIC CHEESE AND CRACKER DISPLAY \$2.50PP
- FRESH FRUIT DISPLAY \$2.50PP
- FRESH VEGETABLE DISPLAY \$2.50PP

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INSIDE OR OUTSIDE

On-Site Ceremony | \$595

- SET UP AND TAKE DOWN OF CEREMONY
- USE OF DECORATIVE WEDDING ARCH
- ADDITIONAL HOUR PRIOR TO WEDDING DAY FOR REHEARSAL

HORS D'OEUVRES

*Imported & Domestic Cheese and Gourmet Cracker Display
Antipasto Display of Cured Italian Meats, Olives and Grapes
Choice of (2) Two Hand-Passed Hors d'Oeuvres*

BEEF ENTRÉE

Choice of One (1)

*Filet Mignon with Truffled Mashed Potatoes and Red Wine Demi-Glace
Prime Rib, Garlic Mashed Potatoes, and Natural Au Jus*

CHICKEN OR PORK ENTRÉE

Choice of One (1)

*Chicken Milanese Arugula and Roasted Potato Salad
Chicken Francese over Escarole
Porchetta with Creamy Parmesan Polenta*

SEAFOOD OR VEGETARIAN ENTRÉE

Choice of One (1)

*Lobster Ravioli with Lemon Beurre Blanc Roasted Vegetable Lasagna
Pecan Crusted Salmon with Creamy Butternut Squash Eggplant Napoleon layered with Fresh Marinara
Grilled Swordfish and Roasted Fingerling Potatoes Roasted Vegetables layered with Fresh Ricotta & Pecorino*

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Deluxe Brunch

FROM \$23

Fresh Fruit
Scrambled Eggs or Vegetarian Egg Frittata
Roasted Chicken
Cinnamon Swirl French Toast
Applewood Smoked Bacon or Breakfast Sausage
Rosemary Roasted Homefries
Coffee Station, Fresh Orange & Cranberry Juices

Southern Brunch

FROM \$25

Buttermilk Fried Chicken
Baked Macaroni & Cheese
Scrambled Eggs
Belgian Waffles
Fresh Cut Fruit
Coffee Station, Fresh Orange & Cranberry Juices

Italian Summer Picnic

FROM \$23

Marinated Grilled Chicken Breast
Italian Sausage with Peppers & Onions
Summer Pasta Salad
Parmesan Fries
Green Salad or Cucumber Tomato Salad
Assorted Rolls
Freshly Baked Assorted Cookies
Unlimited Soda

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STATIONS FROM \$75

HORS D'OEUVRES

*Imported & Domestic Cheese and Gourmet Cracker Display
Antipasto Display of Cured Italian Meats, Olives, Grilled Vegetables and Grapes
Choice of (2) Two Hand-Passed Hors d'Oeuvres*

CARVING STATION

*Choice of Two (2)
Prime Rib, Garlic Mashed Potatoes, and Natural Au Jus
Beef Sirloin with Natural Au Jus
Herb Crusted Turkey
Traditional Herb Stuffed Porchetta*

PASTA STATION

PASTA *Choice of Two (2)*

*Mezza Rigatoni
Linguine
Farfalle*

SAUCE *Choice of Two (2)*

*Parmesan Cream
Marinara
Bolognese*

SALAD STATION

GREENS

*Romaine
Mixed Greens*

ACCOMPANIMENTS

*Grilled Chicken
Roasted Shrimp*

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Artisan Dinner Rolls with Butter, Coffee and Tea Station, Soft Drinks and Water,
Cake Cutting and Service, Choice of Table Linens and Napkin Color*

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