Party Menu

(Minimum of 50 guests required for all catered events - NYS sales tax and delivery fee extra)

OPTION #1:

BREAKFAST OR LUNCH GATHERING - $16 per person

CHOICE OF 4 BREAKFAST OPTIONS OR 1 DELI PLATTER, 1 SALAD, FRESH BAKED COOKIES OR BROWNIES AND CHIPS

OPTION #2:

HORS D'OEUVRE RECEPTION - $24 per person (stationary or hand passed)

CHOICE OF FOUR COLD OR HOT HORS D'OEUVRES
($6 per person for any seafood choices)

OPTION #3:

ECONOMY BUFFET - $18 per person

CHOICE OF ONE SALAD

BAKED ZITI

CHICKEN PARMESAN

ARTISAN DINNER ROLLS AND WHIPPED BUTTER

OPTION #4:

TRADITIONAL BUFFET - $22 per person

CHOICE OF ONE SALAD

BAKED ZITI

CHOICE OF ONE GOURMET SIDE

CHOICE OF ONE MAIN COURSE

ARTISAN DINNER ROLLS & WHIPPED BUTTER

(Add $6 per person for seafood/$8 per person for roasted prime rib)

OPTION #5:

DELUXE BUFFET - $25 per person

CHOICE OF ONE SALAD

CHOICE OF ONE PASTA DISH

CHOICE OF ONE GOURMET SIDE

CHOICE OF ONE MAIN COURSE

ARTISAN DINNER ROLLS & WHIPPED BUTTER

(Add S6 per person for seafood/S8 per person for roasted prime rib)

OPTION #6:

EXECUTIVE BUFFET - $34 per person

CHOICE OF ONE SALAD

CHOICE OF ONE PASTA DISH

CHOICE OF TWO MAIN COURSES

CHOICE OF TWO GOURMET SIDES

ARTISAN DINNER ROLLS & WHIPPED BUTTER

(Add $6 per person for seafood/$8 per person for roasted prime rib)

OPTION #7

GRAND RECEPTION - $50 per person

CHOICE OF 2 COLD OR HOT HORS D'OEUVRES (HAND PASSED OR STATIONARY)

CHOICE OF ONE SALAD

CHOICE OF ONE PASTA DISH

CHOICE OF TWO GOURMET SIDES

CHEF MAINTAINED CARVING STATIONS - (SLICED TOP SIRLOIN, SMOKED HONEY GLAZED SPIRAL HAM OR PRIME RIB)

ARTISAN DINNER ROLLS & WHIPPED BUTTER

(Add $6 per person for seafood/$8 per person for roasted prime rib)

Menu

(Customized chef constructed menu concepts or dietary restrictions available upon request)

BREAKFAST OPTIONS

ASSORTED MUFFINS OR DANISH

FRESH BAKED CINNAMON ROLLS WITH FROSTING

BREAKFAST SAUSAGE OR APPLE WOOD SMOKED BACON

SEASONED HOME FRIES

CHEDDAR & SCALLION SCRAMBLED EGGS

ASSORTED BAGELS
FRESH ASSORTED NEW YORK STYLE BAGELS SERVED ON A PLATTER WITH CREAM CHEESE, BUTTER AND JAM.

YOGURT PARFAIT
NON-FAT GREEK YOGURT, FRESH BERRIES, GRANOLA & HONEY SERVED IN INDIVIDUAL CUPS.

FRESH FRUIT SALAD
FRESH SLICED ASSORTED MELON, PINEAPPLE, GRAPES & STRAWBERRIES

BROCCOLI & CHEDDAR QUICHE
HOMEMADE QUICHE MADE BROCCOLI FLORETS, AGED SHARP CHEDDAR & FRESH SCALLIONS

BREAKFAST PIZZA
SICILIAN STYLE CRUST TOPPED WITH GARLIC & OIL, SCRAMBLED EGGS, BACON, ONIONS MOZZARELLA & CHEDDAR CHEESE

DELI PLATTERS

ASSORTED COLD CUT & CHEESE PLATTER
FRESH SLICED BLACK FOREST HONEY BAKED HAM, SMOKED TURKEY BREAST, ANGUS ROAST BEEF, GENOA SALAMI, PROVOLONE & SHARP CHEDDAR SERVED WITH FRESH BAKED ARTISAN SANDWICH ROLLS

SANDWICH FIXINGS PLATTER ~ **($1.50 per person extra if added to cold cuts and cheese platter)**
FRESH SLICED TOMATO, RED ONION, MIXED FIELD GREENS, HOT CHERRY PEPPERS, ROASTED RED PEPPERS, PICKLES, MAYO & HONEY DIJON

ASSORTED SANDWICHES & WRAPS PLATTER
BLACK FOREST HAM, SMOKED TURKEY BREAST, ITALIAN ASSORTED & HARVEST CHICKEN SALAD SANDWICHES MADE WITH ASSORTED CHEESES, ASSORTED ARTISAN BREADS & WRAPS, ROMAINE LETTUCE, TOMATO, MAYO & HONEY DIJON. **(Gluten free and vegetable wraps available)**

DESSERTS

FRESH BAKED COOKIES CHOCOLATE CHUNK, PEANUT BUTTER, OATMEAL RAISIN OR SUGAR COOKIE

FRESH BAKED BROWNIES CHOCOLATE FUDGE OR CHEESECAKE SWIRL

HOMEMADE MINI CANNOLI REGULAR, CHOCOLATE COVERED OR NUTELLA

COLD HORS D'OEUVRES

MEDITERRANEAN HUMMUS DIP

HUMMUS & FETA CHEESE SERVED WITH ARTISAN PITA CHIPS OR FRESH NAAN BREAD.

DOMESTIC CHEESE & PEPPERONI PLATTER

CUBES OF SHARP CHEDDAR & PEPPER JACK CHEESES, SLICED PEPPERONI STICK, FRESH GRAPES & ASSORTED CRACKERS.

VEGETABLE CRUDITES PLATTER

FRESH CUT CELERY, BABY CARROTS, BROCCOLI, CAULIFLOWER & GRAPE TOMATOES, SERVED WITH BLEU CHEESE DIP.

CAPRESE SKEWERS

GRAPE TOMATOES & BOCCONCINI ON BAMBOO SKEWERS, DRIZZLED WITH EVOO & FIG BALSAMIC GLAZE AND TOPPED WITH CHIFFONADE FRESH BASIL

BRUSCHETTA

FRESH ARTISAN CROSTINI TOPPED WITH BOURSIN CHEESE, DICED TOMATOES, ONIONS, ROASTED RED PEPPERS, FRESH BASIL & GARLIC (TOSSED IN EVOO & BALSAMIC VINEGAR), SHAVED ASIAGO & FIG BALSAMIC DRIZZLE

JUMBO SHRIMP COCKTAIL PLATTER

SERVED WITH FRESH LEMON WEDGES & HOMEMADE COCKTAIL SAUCE

STUFFED PHYLLO CUPS

LIGHT AND CRISPY PHYLLO CUPS STUFFED WITH YOUR CHOICE OF (1) HOT OR COLD FILLING

CRAB DIP (COLD) ADD $4 PER PERSON

STREET CORN DIP (COLD)

BUFFALO DIP (HOT)

SPIN DIP (HOT)

HOT HORS D'OEUVRES

STUFFED MUSHROOM CAPS

JUMBO MUSHROOM CAPS STUFFED THEN BAKED WITH CHOICE OF: HOUSE CRAB MEAT STUFFING, SAUSAGE STUFFING OR CASINO STYLE STUFFING, TOPPED WITH MELTED ASIAGO & MOZZARELLA

GREENS & BEANS

ESCAROLE & CANNELLINI BEANS SAUTEED IN A GARLIC & BUTTER CHICKEN BROTH WITH PECORINO

(ADD: ITALIAN SAUSAGE, HOMEMADE GNOCCHI ~OR~ "STUFFED" STYLE WITH KALAMATA OLIVES, BREAD CRUMBS & ANCHOVIES ~ $1.50PP EACH)

BUFFALO CHICKEN WING DIP

SHREDDED CHICKEN BREAST TOSSED THEN BAKED WITH A SWEET BUFFALO WING SAUCE, CREAM CHEESE, CHUNKY BLUE CHEESE DRESSING, FRESH SCALLIONS & MELTED SHARP CHEDDAR & MOZZARELLA

TUSCAN SPINACH & ARTICHOKE DIP

FRESH SPINACH, ARTICHOKE HEARTS, DICED TOMATOES & ONIONS TOSSED WITH BUTTER, GARLIC & CREAM CHEESE, THEN OVEN BAKED WITH SHARP CHEDDAR, ASIAGO & TOASTED BREADCRUMBS. SERVED WITH CHOICE OF FRESH CROSTINI OR ARTISAN TORTILLA CHIPS FOR DIPPING.

HOMEMADE COCKTAIL MEATBALLS

BAKED THEN SLOW SIMMERED IN HOMEMADE SAUCE & TOPPED WITH PECORINO ROMANO.

BACON WRAPPED SCALLOPS

OVEN BAKED SEA SCALLOPS WRAPPED WITH APPLEWOOD SMOKED BACON, THEN TOPPED WITH A BLACK PEPPERCORN & NEW YORK MAPLE DRIZZLE

BEEF EMPANADAS

JAMAICAN STYLE BEEF EMPANADAS.

SALADS

HOUSE PASTA SALAD
FARFALLE PASTA TOSSED IN A CREAMY ITALIAN VINAIGRETTE WITH BLACK OLIVES, RED ONION, ARTICHOKE HEARTS, ROASTED RED PEPPERS, PROVOLONE CHEESE & GENOA SALAMI.

COLD ASIAN NOODLE SALAD
ASIAN STYLE NOODLES TOSSED IN A SWEET THAI RED CURRY SAUCE MADE WITH FRESH GINGER, ASIAN STYLE SLAW, SESAME SEEDS & FRESH SCALLIONS.

MACARONI SALAD
(TRADITIONAL STYLE) MACARONI TOSSED IN MAYO WITH DICED CARROTS, CELERY & ONION.

POTATO & BROCCOLI SALAD
RED POTATOES AND BROCCOLI FLORETS TOSSED IN A CREAMY BACON * GORGONZOLA CHEESE VINAIGRETTE WITH FRESH SCALLIONS & ROASTED RED PEPPERS.

FRESH TOMATO & CUCUMBER SALAD
WEDGED VINE RIPENED ROMA TOMATOES & FRESH CUCUMBER TOSSED IN EVOO & BALSAMIC VINEGAR WITH FRESH BASIL, RED ONION, GARLIC & CRUMBLED GORGONZOLA

TORTELLINI PESTO CAPRESE SALAD
CHEESE TORTELLINI, GRAPE TOMATOES, BOCCONCINI, FRESH BASIL & ROASTED RED PEPPERS TOSSED IN A CREAM BASIL PESTO DRESSING TOPPED WITH SHAVED ASIAGO & FIG BALSAMIC DRIZZLE.

CAESAR SALAD
FRESH ROMAINE LETTUCE TOSSED WITH GARLIC HERB CROUTONS, SHAVED ASIAGO CHEESE & CREAMY CAESAR DRESSING.,

MIXED FIELD GREENS SALAD
FRESH SPRING MIX & ROMAINE LETTUCE WITH RED ONION, GRAPE TOMATOES, CUCUMBER, GARLIC HERB CROUTONS SERVED WITH BALSAMIC VINAIGRETTE AND/OR BUTTERMILK RANCH DRESSING.

STRAWBERRY & GORGONZOLA SALAD
MIXED FIELD GREENS TOPPED WITH SLICED STRAWBERRY, CRUMBLED GORGONZOLA, WALNUTS & RED ONION SERVED WITH A CREAMY BALSAMIC VINAIGRETTE.

PASTA

GNOCCHI
HAND-ROLLED POTATO & RICOTTA CHEESE DUMPLING TOSSED IN CHOICE OF MARINARA, PESTO ASIAGO CREAM OR BLUSH SAUCE TOPPED WITH PECORINO ROMANO.

RAVIOLI
FRESH PASTA FILLED WITH CHOICE OF RICOTTA OR PORCINI MUSHROOM. TOPPED WITH CHOICE OF MARINARA, PESTO ASIAGO CREAM OR BLUSH SAUCE AND PECORINO ROMANO.

LASAGNA
BAKED FRESH PASTA SHEETS LAYERED WITH SEASONED GROUND BEEF, RICOTTA, MOZZARELLA & ASIAGO CHEESES & MARINARA

VEGETABLE LASAGNA
BAKED FRESH PASTA SHEETS LAYERED WITH SPINACH, BROCCOLI, ROASTED PEPPERS, ARTICHOKE HEARTS, SCALLIONS, RICOTTA, MOZZARELLA & ASIAGO CHEESES, THEN OVEN BAKED IN A TOMATO BASIL CREAM SAUCE.

BAKED ZITI
AL DENTE PASTA TOSSED WITH MARINARA, PECORINO ROMANO, RICOTTA & MOZZARELLA CHEESES, THEN OVEN BAKED.

PENNE ALL
AL DENTE PASTA TOSSED IN A RICH TOMATO VODKA CREAM SAUCE WITH SAUTEED APPLE WOOD SMOKED BACON, ONIONS, FRESH BASIL & GARLIC TOPPED WITH SHREDDED ASIAGO CHEESE.

FARFALLE ALLA PESTO
AL DENTE BOWTIE PASTA TOSSED IN A LIGHT BASIL PESTO CREAM SAUCE WITH PINE NUTS, PEAS, PROSCIUTTO, ROASTED RED PEPPERS & ASIAGO CHEESE.

MAIN COURSES

STUFFED CHICKEN BREAST WITH PROVOLONE, PROSCIUTTO, FRESH BASIL, PIMIENTOS & PESTO CREAM.

GARLIC PARMESAN HERB ROASTED CHICKEN
CHICKEN ON THE BONE, RUBBED WITH GARLIC, FRESH HERBS & EVOO THEN OVEN ROASTED TO PERFECTION.

CHICKEN CUTLET
SEASONED PANKO BREADED AND FRIED CHICKEN BREAST TOPPED WITH SHAVED ASIAGO & SERVED WITH LEMON WEDGES.

CHICKEN FRANCAISE
CHICKEN BREAST EGG BATTERED THEN SAUTEED IN A RICH LEMON, BUTTER & SHERRY WINE SAUCE.

CHICKEN MADEIRA
CHICKEN BREAST SAUTEED IN A RICH MADEIRA WINE SAUCE WITH MUSHROOMS & MELTED ASIAGO.

CHICKEN OR EGGPLANT PARMIGIANA
LIGHTLY BREADED & FRIED CHICKEN CUTLET OR FRESH SLICED EGGPLANT TOPPED WITH MARINARA, PARMIGIANO & REGGIANO & MELTED MOZZARELLA CHEESES THEN BAKED.

ITALIAN SAUSAGE WITH PEPPERS & ONIONS
SWEET ITALIAN SAUSAGE OVEN ROASTED WITH BELL PEPPERS, ONIONS & GARLIC.

SMOKED HONEY GLAZED SPIRAL HAM
DRIZZLED WITH HONEY, BROWN SUGAR & SPICES THEN OVEN ROASTED.

SLICED TOP SIRLOIN MARSALA
SLOW OVEN ROASTED TO PERFECTION, SLICED, THEN TOPPED WITH A RICH, CREAM MARSALA WINE SAUCE WITH SAUTEED MUSHROOMS AND ONIONS.

BRAISED BEEF SHORT RIBS
PAN SEARED WITH MIREPOIX THEN SLOW ROASTED IN A SWEET VEAL DEMI & SHERRY WINE BRAISING LIQUID WITH FRESH HERBS & GARLIC.

CRAB STUFFED HADDOCK
SEASONED HADDOCK STUFFED THEN BAKED WITH OUR HOUSE CRABMEAT STUFFING AND TOPPED WITH A LEMON BUTTER & SHERRY WINE SAUCE.

ROASTED PRIME RIB
SLOW OVEN ROASTED TO PERFECTION, SLICED, THEN TOPPED WITH A VEAL DEMI PAN JUS, SERVED WITH HORSERADISH ON THE SIDE.

GOURMET SIDE DISHES

ROASTED ASPARAGUS WITH BUTTER & PECORINO ROMANO

GARLIC PARMESAN HERB ROASTED POTATOES

YUKON GOLD MASHED POTATOES
MASHED WITH BUTTER, SOUR CREAM, GARLIC, ASIAGO & FRESH CHIVES.

BAKED POTATO
CHOICE OF JUMBO IDAHO OR SWEET POTATO SERVED WITH BUTTER, SOUR CREAM & FRESH CHIVES.

CURRY RICE PILAF
MADE WITH BROWN RICE, FRESH CHIVES, MINCED ONION, GARLIC & SPICES.

POLENTA
CREAMY CORN POLENTA MADE WITH BUTTER, PARSLEY, GARLIC, PECORINO ROMANO & ASIAGO CHEESES.

MASCARPONE MAC & CHEESE
BAKED ROTINI PASTA TOSSED IN A RICH MASCARPONE CREAM SAUCE TOPPED, MELTED ASIAGO & MOZZARELLA CHEESE.

SAUTEED ZUCCHINI
FRESH ZUCCHINI & YELLOW SQUASH LIGHTLY SAUTEED IN EVOO & BUTTER WITH DICED TOMATOES, ONIONS, GARLIC, FRESH BASIL & PECORINO ROMANO.