

Gourmet Hors d'oeuvres

Your cocktail party will include the following butler passed items:

Sesame chicken with honey mustard

A medley of fresh vegetable tempura

Our own homemade pigs in a blanket

Skewered steak kabobs

Spicy shrimp firecracker egg rolls

Shrimp on tip toast with oven dried tomato relish

Homemade fresh mozzarella & roasted peppers

Miniature Bruschetta di Pomodoro

All of our homemade Hors d'oeuvres are prepared fresh the day of your affair. These Hors d'oeuvres will be butler passed, white glove service, by our professional wait staff continuously for 45 minutes.

“GOURMET MENU”

First Course (*please choose one*):

Rigatoni with fresh tomato & basil

Penne alla Vodka

Farfalle Emiliana

(Bowtie pasta with onions, prosciutto, peas and mushrooms in light cream sauce)

Second Course (*please choose one*):

Insalata della Casa

Caesar Salad

Third Course:

Your FOUR entrees will include:

Veal Valentino: Scaloppine of veal, artichokes, radicchio, mushrooms, and roasted peppers served in a Cognac sauce.

Chicken Boscaiola: Breast of chicken Francese style, with asparagus, mushrooms, and sun-dried tomatoes, in a Madeira wine sauce served with herbed potato puree.

Sea Bass Mediterranean: Filet of Sea Bass, topped with an herb crust, baked and served over a Lobster bisque sauce (no butter, no cream)

Eggplant Rollatini: Hand rolled eggplant stuffed with Mozzarella, Ricotta & Parmigiana cheeses, baked with fresh tomato and basil sauce.

All entrees are served with seasonal vegetables, potatoes,
and hot freshly baked semolina bread.

Fourth course:

Your choice of: Chocolate Truffle or Raspberry Royale Mousse cake with personalized inscription .

Coffee Assorted Teas Decafe

“GOURMET BUFFET”

SELECTION OF **5** DISHES FROM OUR GOURMET MENU TO INCLUDE:
TWO PASTAS, ONE CHICKEN, ONE VEAL, ONE FISH, SEASONAL VEGETABLES
AND ROASTED POTATOES. CHOICE OF HOUSE SALAD OR CAESAR SALAD AND
FRESHLY BAKED SEMOLINA ROLLS.

PASTA SELECTIONS

Mezza Rigatoni with garlic, oil, broccoli, and sun dried tomatoes

Rigatoni tomato & basil

Penne alla Vodka

Fusilli Bolognese

Farfalle Emiliana

(Bowtie pasta with onions, Prosciutto, peas, mushrooms in a light cream sauce)

CHICKEN SELECTIONS

Chicken Francese

Chicken Piccata

Chicken Campagnola

Chicken Marsala

VEAL SELECTIONS

Veal Primavera

Veal Marsala

Roast Loin of Veal

FISH SELECTIONS

Bass Oreganata

Monkfish Francese

Mussels with red or white sauce

Grilled Salmon served with a creamy dill sauce

Your choice of: Chocolate Truffle or Raspberry Royale Mousse cake with
personalized inscription.

Coffee Assorted Teas Decafe