



BUFFET PACKAGE: GOLD MENU

Salad (Select One)

House Salad - Mixed Greens, Tomato, Red Onion and Cucumber Tossed with Balsamic Vinaigrette

Caesar Salad - Crisp Romaine, Croutons and Parmesan Tossed with Classic Caesar Dressing

(Select One)

Buffet Entrée Choices

(Select One)

Chicken Parmesan - Breaded Chicken Cutlet topped with Mozzarella and Marinara Sauce

Chicken Francese - Flour and Egg Dipped Sautéed Chicken Cutlets with a Lemon Butter White Wine Cream Sauce

Chicken Marsala - Pan Seared Chicken Cutlet with a Classic Mushroom Marsala Sauce

(Select One)

Filet of Salmon - Oven Roasted Salmon with a Champagne Cream Sauce

Shrimp Scampi - Herb Marinated Shrimp topped with White Wine Garlic Cream Sauce

Tilapia - Baked Tilapia Topped with Olives, Capers, Onions and a Chunky Tomato Wine Sauce

Shrimp Francese - Flour and Egg Dipped Sautéed Shrimp Lemon Butter White Wine Cream Sauce

(Select One)

Boneless Braised Short Ribs
Short Rib in Red Wine Demi-Glace

Sausage & Peppers - Italian Sausage and Crisp Bell Peppers in Marinara Sauce

Veal Marsala (\$3 Add'l Per Guest) - Flour and Egg Dipped Veal Cutlet with a Classic Mushroom Marsala Sauce

Sliced Petit Filet (\$5 Add'l Per Guest) -
Sliced Filet - Onion - Mushroom in a Red Wine Sauce

Penne alla Vodka - Penne in a Classic Vegetarian Pink Vodka Sauce (No Meat)

Baked Ziti - Ziti in Marinara and topped with Melted Mozzarella

Ravioli Baked Parmesan - Cheese Ravioli in Marinara Sauce and topped with Melted Mozzarella

Pesto Penne Pasta - Penne with Sun Dried Tomatoes tossed in a Nut Free Pesto Sauce

Wild Mushroom Pasta - Bow Tie Pasta tossed with Sautéed Mushrooms, Caramelized Onion and Baby Tomatoes in a Mushroom Marsala Sauce

Eggplant Napoleon - Breaded Eggplant Layered with Ricotta Cheese, Fresh Basil and Topped with Marinara Sauce

(Package Includes the Following)

Vegetable Medley - A Variety of Fresh Roasted Vegetables Tossed with Roasted Garlic and Oil

Mashed Potatoes - Yukon Gold Potatoes Mashed with Fresh Cream and Butter

Fresh Bread on Every Table

Package Includes:

Dessert Buffet

Assorted Cookies, Brownies, Cannoli's , Mini Flan,
Chocolate Pot De Crème , Chocolate Covered Strawberries, S'mores

Unlimited Non-Alcoholic Beverages
Soda, Juice, Coffee and Tea Station

4 Hour Party \$50 Per Person

Private Party Space: Use of Entire Venue
For You and Your Guests

35 Adult Guest Minimum, Under 10yr/ \$25 per Child

Event Staff to Set Up, Serve & Clean

NYS Sales Tax and 20% Gratuity Not Included

Deposit Required to Hold Date

Add On Family Style Appetizers \$5 Per Person

Risotto Cakes with Basil Aioli **And** Chicken Pot stickers with Ponzu Sauce

Wine - Beer \$10pp

Sangria & Wine - Beer \$15pp

Premium Open Bar \$25pp

Optional Enhancements