

You're invited to choose from our **BREAK MENUS**



Morning Breaks

Coffee, Tea, Decaf \$2.95 per cup
Fruit Juices \$2.95 per person
Milk (skim, whole) \$2.95 per serving
Sparkling Waters \$2.50 per serving
Bottled Still Water \$2.50 per serving

Assorted Bagels \$3.50 per piece
Assorted Muffins \$2.50 per piece
Assorted Danish \$2.50 per piece
Sliced Fruits \$2.95 per person



Afternoon Breaks

Assorted Canned Sodas \$2.50 per person
Sparkling Waters \$2.50 per person

Assorted Cookies (2) \$2.95 per person
Whole Fruit \$2.95 per person



Break Suggestions

Light Healthy Break

Sparkling Spring Waters
Assorted Juices
Whole Seasonal Fruit
Granola Bars & Yogurt

\$8.95

Snack Attack

Sparkling Waters and Sodas
Assorted Cheese w/Crackers
Sliced Fruit w/Yogurt Dip
Assorted Cookies

\$9.95

The Sweet Tooth

Sodas, Milk and Coffee
Fresh Baked Brownies
Assorted Cookies
Whole Seasonal Fruit

\$8.95

Continental

Coffee, Tea, Decaf
Assorted Juices
Muffins, Bagels, Danish
Fresh Fruit

\$8.95



ITALIAN HERITAGE CENTER
EST. 1953

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A 20% service charge and 8% sales tax will be added to all items.
Prices quoted are subject to change.

You're invited to choose from our
BREAKFAST MENUS



Breakfast Buffets

Breakfast Favorites

Chilled Juice Bar
Freshly Scrambled Eggs
Breakfast Potatoes
Breakfast Sausage Links
Fresh Muffins
Sliced Fruit
Coffee, Tea, Decaf

\$14.95

Lumberjack's Feast

Chilled Juice Bar
Sliced Fruit
Buttermilk Pancakes w/Syrup
Scrambled Eggs
Breakfast Potatoes
Sausage Links and Crisp Bacon
Muffins and Danish Pastries
Coffee, Tea, Decaf

\$16.50

Deliciously Deluxe

Assorted Quiche
Scrambled Eggs
Breakfast Potatoes
Crisp Bacon
Breakfast Sausage
Muffins and Danish
Blueberry Pancakes
Fresh Fruit with Strawberry Yogurt Dip
Chilled Juice Bar
Coffee, Tea, Decaf

\$18.95

The Works

Bloody Mary & Mimosa Punch
Assorted Quiche
Bacon
Scrambled Eggs
Muffins, Danish, Blueberry Pancakes
Sliced Fruit with Yogurt Dip
Walnut Raspberry Chicken
Baked Stuffed Haddock
Rice Pilaf
Coffee, Tea, Decaf, Juices

\$26.95

You're invited to choose from our
LUNCHEON BUFFETS



Lunch Buffets

SERVED MONDAY THROUGH FRIDAY UNTIL 3PM

Crabmeat and Lobster Rolls available. All buffets are prepared for "on premises" consumption only.

Our Favorites

Baked Ham, Turkey, Tuna Salad
Provolone Cheese, Swiss Cheese, American Cheese
Lettuce, Tomato, Onion, Assorted Condiments, Garnishes
Pasta Salad Primavera and Garden Salad
Fresh Baked Italian Bread and Rolls
Potato Chips
Fruit Punch, Coffee, Tea, Decaf
Assorted Brownies
\$14.95 OR \$17.50 with Ziti and Meatballs

Upscale Delights

Chicken Marsala
Baked Stuffed Haddock
Carved Roast Beef
Rice Pilaf
Garden Salad
Fresh Sautéed Vegetables
Warm Rolls
Assorted Desserts
Fruit Punch, Coffee, Tea, Decaf
\$21.95

Italian Feast

Chicken Parmigiana
Baked Ziti
Homemade Italian Meatballs
Fettuccine Alfredo
Garden Salad
Fresh Sautéed Broccoli
Assorted Desserts
Fresh Baked Italian Bread
Fruit Punch, Coffee, Tea, Decaf
\$17.95

Meeting Special

A.M. Break
Assorted Muffins
Coffee, Tea or Decaf
Luncheon Buffet
Baked Ham, Turkey, Tuna Salad
Provolone Cheese, Swiss Cheese, American Cheese
Lettuce, Tomato, Onion, Assorted Condiments, Garnishes
Pasta Salad Primavera and Garden Salad
Fresh Baked Italian Bread and Rolls
Potato Chips and Assorted Brownies
Fruit Punch, Coffee, Tea, Decaf
P.M. Break
Assorted Sodas and Desserts
\$32.00

You're invited to choose from our
LUNCHEON ENTREES



Luncheon Entrees

SERVED MONDAY THROUGH FRIDAY UNTIL 3PM

Broiled Haddock (5 oz.)	\$18.95
Chicken Cordon Bleu	\$18.95
Baked Stuffed Chicken	\$17.95
Chicken Parmigiana (Served with Pasta)	\$17.95
Baked Virginia Ham	\$17.50
Oven Roasted Pork	\$17.95
Stuffed Shells with Meatballs or Sausage (Choose One)	\$17.50
Linguini, Penné, Fettuccine, Spaghetti with Meatballs or Sausage (Choose One)	\$16.95

*Lunch entrees are served with Tossed or Caesar Salad, choice of Potato, choice of Vegetable
(except pasta dishes, which are served with Meatballs or Sausage),
Italian Bread, Coffee, Tea, Decaf, and Dessert.*

You're invited to choose from our HORS D'OEUVRES

Cold Appetizers

Crudites with Creamy Garlic Herb Dip	\$2.95 per person
Smoked Salmon Platter with Chopped Egg, Capers, Dill Sauce	\$125.00 per 50 pieces
Fruit & Cheese Display Served with Crackers.....	\$2.95 per person
Sliced Fresh Fruit with Strawberry Cream Cheese Dip.....	\$2.95 per person
Fontinella Cheese Wheel w/ Pulled Bread and Grapes	\$3.95 per person
Olives, Pepperoni, Imported Cheeses, Maytag, Fontinella, Stilton	\$3.95 per person
Caramelized Brie with Fig Jam and Grapes.....	\$3.50 per person
Assorted Crostini and Spreads.....	\$2.50 per person

Hot Appetizers

per 50 / per 100

Fresh Sea Scallops Wrapped in Bacon.....	\$120.00 / \$225.00
Miniature Assorted Quiche.....	\$80.00 / \$150.00
Spinach & Feta Phyllo Triangles.....	\$85.00 / \$160.00
Homemade Italian Meatballs.....	\$75.00 / \$140.00
Mushroom Caps with Crab Stuffing.....	\$95.00 / \$175.00
Miniature New Orleans Chicken Skewers or Teriyaki Chicken Skewers	\$80.00 / \$150.00
Chicken Wings (Hot or Mild) with Bleu Cheese Dressing.....	\$75.00 / \$145.00
Brie with Raspberry Encroute	\$95.00 / \$185.00
Mushroom Turnovers.....	\$75.00 / \$140.00
Mini Tacos with Sour Cream and Salsa.....	\$65.00 / \$125.00
Beef Nachos, Cheese, Guacamole, Salsa, Sour Cream	\$65.00 / \$120.00
Deep Fried Mushroom with Horseradish Dip	\$75.00 / \$140.00
Coconut Shrimp with Orange Citrus.....	\$95.00 / \$185.00
Italian or Florentine Stuffed Mushrooms	\$70.00 / \$135.00
Hot Artichoke Dip with Toasted Pita Points.....	\$65.00 / \$120.00
Chicken Saltimbocca Bites.....	\$90.00 / \$175.00
Vegetable Spring Rolls	\$90.00 / \$175.00

Deluxe Appetizers

Rare Cold Peppered Tenderloin with Horseradish and Toast Points.....	\$200.00 per 50 guests
Jumbo Shrimp Cocktail	\$100.00 per 50 pieces
Petite Beef Wellingtons	\$125.00 per 50 pieces



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You're invited to choose from our
HORS D'OEUVRES



Pasta Appetizers

Fettuccine Alfredo	\$3.95 per person
Penne pasta with Red Sauce	\$3.95 per person
Pasta Primavera, Garlic/Oil or Red with Fresh Vegetables	\$3.95 per person



Antipasto Plate

Italian Meats, Cheeses, Olives, Hot Peppers, Pepperoncini, Artichoke Hearts, Hard Boiled Egg ...	\$5.95 per person
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Sheet Pan Pizzas

Made in-house on fresh dough. Limit three per party.
Pepperoni, Three Cheese, Loaded, Sausage, Vegetarian
\$45.00 per sheet



House Made Fresh Dough Stuffed Breads

Broccoli and Cheese, Roasted Red Pepper and Cheese, Pepperoni, Sausage and Cheese, Spinach and Cheese	\$45.00 per loaf
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Party Snacks

Potato Chips with Assorted Dips	\$2.95 per person
Nacho Chips with Guacamole and Salsa	\$2.95 per person
Goldfish and Pretzels.....	\$2.50 per person
Assorted Mixed Nuts.....	\$3.95 per person

You're invited to choose from our **DINNER BUFFETS**



Dinner Buffets

All buffets are prepared for "on premises" consumption only.

For wedding receptions, your wedding cake is served as dessert with no cake-cutting fee applied.

Heritage Buffet

Chef's Carving Station with
Roast Turkey Breast and Pan Gravy

Ziti Marinara

Homemade Italian Meatballs and Italian Sausage

Fresh Broiled Haddock in Butter and Crumbs

Three Grain Wild Rice

Garden Salad

Fresh Baked Italian Bread

Coffee, Tea, Decaf

\$23.95

Celebration Buffet

Chef's Carving Station with
Baked Ham and Cranberry Glaze

Chicken Parmigiana

Fettuccine Alfredo

Homemade Italian Meatballs

Sausage, Peppers and Onions

Fresh Vegetable Medley and Garden Salad

Rice Pilaf

Fresh Baked Italian Bread

Coffee, Tea, Decaf

\$24.95

Italian Dinner Buffet

Stuffed Shells

Fettuccine Alfredo

Homemade Meatballs

Italian Sausage with Peppers and Onions

Chicken Parmigiana

Roasted Pepper Salad and Marinated Mushrooms

Antipasto Style Salad

Caesar Salad

Fresh Baked Italian Bread

Coffee, Tea, Decaf

\$25.95 OR \$27.95 with Homemade Cannoli

Deluxe Buffet

Chef's Carving Station with Roast Beef *au jus* and
Roast Turkey Breast and Pan Gravy

Ziti Marinara

Italian Sausage & Roasted Red Peppers

Homemade Italian Meatballs

Broiled Scallops with Lemon Butter and Crabmeat

Oven Roasted Potatoes or Rice Pilaf

Garden Salad or Caesar Salad

Fresh Baked Italian Bread

Coffee, Tea, Decaf

\$28.95

You're invited to choose from our **SPECIALTY BUFFETS**



Specialty Buffets

All buffets are prepared for "on premises" consumption only.

For wedding receptions, your wedding cake is served as dessert with no cake-cutting fee applied.

New York Buffet

Carved Prime Rib
Grilled Chicken with Rosemary, Sundried Tomato,
and Olives
Shrimp Scampi Alfredo
Spring Mix Green Salad
Roasted Red Potatoes
Green Beans Almondine
Fresh Vegetable Sauteé
Coffee, Tea, Decaf

\$29.95

Majestic Buffet

Carved Prime Rib with Horseradish Sauce and *Au Jus*
Chicken Cordon Bleu
Baked Stuffed Haddock
Three Grain Wild Rice
Oven Roasted Potatoes
Buttered Carrots
Broccoli with Cheese Sauce
Caesar Salad, Garden Salad
Croissants, French Rolls, Whole Grain Rolls
Coffee, Tea, Decaf

\$32.95

Ultimate Buffet

Carved Prime Rib and Carved Turkey with Pan Gravies, Horseradish Sauce and *Au Jus*
Seafood Newburg
Chicken Marsala
Rice Pilaf and Fried Vegetables
Oven Roasted Red Potatoes
Fresh Sauteed Vegetable Medley: Broccoli, Carrot, Cauliflower, Red Pepper, Pea Pods
Caesar Salad with Roasted Red Peppers
Antipasto Style Salad
Deluxe Bread Display
Coffee, Tea, Decaf

\$34.95

You're invited to choose from our
DINNER ENTREE SIDES AND DESSERTS

Dinner entrees include salad as first course, starch and vegetable choices.

All dinner entrees include freshly baked bread and butter.

For wedding receptions, your wedding cake is served as dessert with no cake-cutting fee applied.



Salads

Choice of:

Tossed Garden Salad

Caesar Salad.

Greek Style or Antipasto Style, add **\$1.95 per person**



Potato

Choice of:

Oven Roasted Potatoes with Fresh Herbs & Chives

Mashed Potato

Rice Pilaf

Red Bliss Garlic Mashed

Baked Potato with Sour Cream



Vegetable

Choice of:

Maple Glazed Carrots

Green Beans with Sautéed Almonds

Broccoli Sautéed with Garlic, Olive oil

Fresh Sautéed Seasonal Vegetables



Dessert

Choice of:

Strawberry or Blueberry Shortcake

Toll House Sundae

Gingerbread with Whipped Cream

Assorted Cookies and Brownies

Hot Fudge Brownie Delight

Ice Cream Puff with Hot Fudge

Apple Crisp with Ice Cream

\$2.95 per person



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You're invited to choose from our DINNER ENTREES I

Del Mar (Of the Sea)

Haddock Florentine	\$26.95
<i>Fresh haddock lightly breaded, baked and served with a spinach and mushroom boursin sauce</i>	
Broiled Haddock	\$25.95
<i>Fresh fillet of haddock broiled in lemon butter with a cracker crumb topping</i>	
Baked Stuffed Haddock	\$27.95
<i>Fresh fillet of haddock stuffed with our special blend of herbs and crabmeat, topped with a newburg sauce</i>	
Oven Poached Salmon	\$27.95
<i>Fresh fillet served with a citrus-infused hollandaise sauce</i>	
Broiled Scallops	\$34.95
<i>Fresh scallops topped with herbed cracker crumbs, butter and lemon quarters</i>	
Baked Stuffed Scallops	\$36.95
<i>Fresh scallops topped with herbed cracker and crabmeat stuffing, white wine, lemon and butter topping</i>	

Pasta and Vegetarian Options

Penne Rigati (Ziti), Fettuccine or Spaghetti	\$23.95
<i>Topped with our own marinara sauce and served with meatballs or Italian sausage</i>	
Wild Mushroom Ravioli	\$23.95
<i>Choice of marinara or parmesan cream sauce</i>	
Eggplant Parmigiana	\$23.95
<i>Thinly sliced eggplant, breaded and deep fried, served with penne pasta, topped with melted provolone and mozzarella cheese and our marinara sauce</i>	
Stuffed Shells	\$23.95
<i>Ricotta stuffed shells topped with our own marinara sauce and served with meatballs or Italian sausage</i>	
Fettuccine Alfredo Primavera	\$23.95
<i>Fettuccine topped with garden vegetables and topped with a rich Alfredo sauce</i>	
Pasta Primavera (Vegan)	\$23.95
<i>Penne pasta prepared w/ garden fresh vegetables, sauteed with olive oil, garlic, herbs and white wine</i>	
Pasta Primavera (Vegan)	\$23.95
<i>Garden fresh vegetables served in our own marinara sauce over penne pasta</i>	

*Pasta dinners served with choice of salad, dessert, fresh Italian bread, coffee, tea and decaf.
For wedding receptions, your wedding cake is served as dessert with no cake-cutting fee applied.*

You're invited to choose from our DINNER ENTREES II

Carne (Meats)

Chicken Cordon Bleu	\$26.95
<i>Hand stuffed with Swiss cheese and ham, breaded, baked, finished with a pan gravy</i>	
Chicken Cordon Bleu in Puff Pastry.....	\$28.95
<i>Our Chicken Cordon Bleu wrapped in puff pastry and baked, a house favorite</i>	
Baked Stuffed Chicken.....	\$24.95
<i>Boneless breast stuffed with an herb and bread stuffing, topped with a pan gravy</i>	
Chicken Breast Heritage	\$26.95
<i>Lightly breaded, stuffed with fresh basil, provolone cheese and prosciutto, and finished with white wine cream sauce</i>	
Baked Chicken Parmigiana	\$24.95
<i>Boneless breast breaded, sauteed and baked in marinara sauce topped with mozzarella</i>	
Chicken with Artichokes	\$24.95
<i>Boneless breast basted in white wine, garlic and herbs, topped with artichokes, roasted red pepper, tomatoes and scallions</i>	
Chicken Diane	\$24.95
<i>Boneless breast sauteed with mushrooms and scallions, finished with a brandy and dijon mustard demi-glaze</i>	
Chicken Marsala	\$24.95
<i>Boneless breast pan seared with mushrooms, marsala wine and demi glaze</i>	
Prime Rib of Beef.....	\$28.95
<i>Ribeye roasted to perfection with fresh garlic and cracked black peppercorns, topped with au jus</i>	
Filet Mignon	\$35.95
<i>Cooked to perfection, served with house made Bernaise sauce</i>	
Large New York Sirloin	\$26.95
<i>Hand cut and charbroiled, served with gorgonzola butter</i>	
Surf and Turf Combination.....	\$41.95
<i>Petite filet mignon with choice of seafood</i>	
Childs Meal (Under Age 12)	\$12.95
<i>Chicken Fingers and French Fries</i>	

*All dinner entrees are served with your choice of salad, potato or rice, vegetable, fresh Italian bread, coffee, tea and decaf.
Split menus of two entrees are welcomed. For wedding receptions, your wedding cake is served as dessert
with no cake-cutting fee applied.*

You're invited to choose from our
COMPLETE WEDDING PACKAGES



Package I Buffet

Chair covers in your choice of colors
Any dinner buffet*
Champagne toast in garnished flutes
Hot and cold appetizers
passed during social hour
Your wedding cake served as dessert
Coffee and tea station

\$45.95 / person



Package II Buffet

Chair covers in your choice of colors
Candles and floral centerpiece
Any dinner buffet*
Champagne toast in garnished flutes
Hot and cold appetizers
passed during social hour
Your wedding cake served as dessert
Chocolate fountain
Coffee and tea station

\$57.95 / person



Package I Place Settings

Chair covers in your choice of colors
Any two sit-down entrees*
Champagne toast in garnished flutes
Hot and cold appetizers
passed during social hour
Your wedding cake served as dessert
Coffee and tea service

\$49.95 / person



Package II Place Settings

Chair covers in your choice of colors
Candles and floral centerpiece
Any two sit-down entrees*
Champagne toast in garnished flutes
Hot and cold appetizers
passed during social hour
Your wedding cake served as dessert
Chocolate fountain
Coffee and tea service

\$61.95 / person

You're invited to choose from our COMPLETE WEDDING PACKAGES



Package III

Chair covers in your choice of colors
Candles, mirrors and floral centerpiece
Any two sit-down entrees or specialty buffet
Champagne toast in garnished flutes
Hot and cold appetizers
passed during Social Hour
Open Bar first Hour
A bottle of red and a bottle of white wine
per table served with dinner
Viennese dessert table served with your wedding cake
served for dessert
Coffee and tea service
\$75.95 per person



Ultimate Package

Chair covers in your choice of colors
Candles, mirrors and floral centerpiece
Customized buffet or tailored dinner entrees
Champagne Toast in garnished glass
Open Bar for four hours
Deluxe hot and cold appetizers
passed during social hour
Wine service with dinner
Chocolate fountain and petits fours
served with your wedding cake for dessert
Coffee and tea service
\$96.95 per person



Deluxe Entrees

Broiled Scallops	\$34.95
<i>Fresh scallops topped with herbed cracker crumbs, with butter and lemon quarters</i>	
Filet Mignon	\$35.95
<i>Cooked to perfection, served with house made Bernaise Sauce</i>	
Baked Stuffed Scallops	\$36.95
<i>Fresh scallops topped with herbed cracker and crabmeat stuffing, white wine, lemon and butter topping</i>	
Surf and Turf Combination	\$41.95
<i>Petite Filet Mignon with choice of Seafood</i>	