



COCKTAIL RECEPTION PACKAGE

Your package includes an elegant four hour reception featuring unlimited premium liquors, a full selection of cocktails, beers, wines and champagne throughout your affair.

Includes an Unlimited Butlered Handmade Hot & Cold
Hors D'oeuvres with Elaborate Food Stations

Main Reception Table

Exhibit of Artisan Cheeses, Raisin Walnut Bread
Country Baskets of Fresh Vegetables
Antipasto Platter-Cured Meat, Salami, Condiments

Trattoria Station

– Choose Two –

Tortellini with Arugula & Roasted Tomatoes
Tri Color Cheese Tortellini, Pesto Parmesan Cream
Orecchiette Pasta with Broccoli Rabe & Sweet Italian Sausage
Farfalle Pasta with Julienne Vegetables, Roasted Garlic
Penne Pasta with Pancetta & Parmesan, Pink Vodka Sauce
Vegetarian Lasagna, Tomato Basil Sauce
Risotto ~ Wild Mushroom or Asparagus & Peas

Carving Board

– Choose Two –

Loin of Pork, Smoked Apple Glaze

*Roast Beef with Sherry Mushroom Sauce

Herb Roasted Turkey Breast, Cranberry Dressing

Baked Virginia Ham, Whole Grain Mustard, Smithfield Biscuit

*Marinated London Broil, Horseradish Cream Sauce

*Spice Rubbed Leg of Lamb, Plum Marmalade

Bistro Selections

– Choose Two –

Shrimp Bouillabaisse, Aioli Croutons

Poached Organic Salmon, Sauce Verte

Paella, Saffron Rice with Seafood, Chicken & Sausage

Sautéed Shrimp, Preserved Lemon Couscous, Sundried Tomatoes

Chicken ~ Tandoori Style, Fricassee, Picatta or Marsala

Seafood Fra Diablo, Shrimp, Mussels, Clams, Scallops

*Grilled Hanger Steak, Vidalia Onions, Cremini Mushrooms

Teriyaki Ginger Beef with Garden Vegetables

Beef Bourguignon, Red Wine Reduction

Shrimp & Chicken Scampi, Lemon Wine Garlic Sauce

– Choose Eight –

Cold Passed Hors D'oeuvres

Smoked Trout Mousse Mirabelle

Asparagus Tips Wrapped in Prosciutto

Santa Fe Chicken Salsa in Black Bean Cup

Tomato and Mozzarella Bruschetta, Phyllo Cup

Smoked Salmon Blini, Sour Cream and Scallion

Miniature Shrimp Cocktail, Cocktail Sauce

*Sesame Tuna, Vinaigrette, Sushi Style

Hot Passed Hors D'oeuvres

Asparagus Quiche

Seafood Bisque Shooter

Wild Mushroom Quiche

Little Neck Clams Casino

Asparagus & Fontina Phyllo

Zucchini Fritters, Harissa Sauce

Brochettes of Marinated Filet Mignon

Boulette of Shrimp Skewer, Asian Flair

Chickpea Fries, Espelette Scented Mayonnaise

Crab Cakes, Cilantro Sauce or Wasabi Mayonnaise

Scallops wrapped in Applewood Smoked Bacon



COCKTAIL SERVICE

Throughout your affair, we will provide unlimited Premium Brand Liquors, House Wines, Champagne, Unlimited Soft Drinks and Juices.

Our professional Bartenders are trained to serve responsibly.
(This includes a "No Shot" Policy)

DESSERTS

– Choose One –

Occasion Cake

We will create a Occasion Cake with your choice of filling:
Chocolate, Vanilla, Raspberry or Strawberry Mousse, Cannoli, or Fruit Filling
with Whipped Cream or Buttercream

Viennese Pastry Platters

Served at Each Table

Handmade Mini French Pastries, Cannolis, Napoleons, Eclairs,
Cream Puffs, Mini Mousse and Fruit Tartlet's

TABLE SIDE COFFEE SERVICE

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Tea

Private party room for four hours

Price Per Event: \$92 per person

Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$3-\$5 per guest. Suggested Staff Gratuity: \$3-\$5 per guest.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.