

MENU

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HOT & COLD HOR D'OEUVRES

HOT

Chicken Skewers

Chicken Fingers

Mini Egg Rolls

B.B.Q Sausages

Breaded Zucchini Sticks

Mini Quiche

Red & White Pizza

Mini Rice Balls

COLD

Assorted Cold Canapés

Shrimp Cocktail

Cucumber Gazpacho Shot

Beef Tar Tar

Rolled Bresaola with Arugula
& Parmigiano

Rolled Smoked Salmon with
Cream Cheese



ANTIPASTO

ANTIPASTO MONTECASSINO

Prosciutto, Melone, Caprese, Grilled Vegetables, Olives and Seafood Salad

ANTIPASTO MISTO

Prosciutto, Melone, Caprese, Grilled Vegetables, Olives

ANTIPASTO MEDITERRANEO

Grilled Vegetables, Marinated Button Mushrooms, Artichoke hearts, Olives, Seafood Salad in a Radicchio Leaf

ANTIPASTO ITALIANO

Sopressata, Spicy Capicollo, Genoa Salami, Provolone Cheese, Sun-dried Black Olives and Jardinière

SHRIMP COCKTAIL

Five Jumbo Shrimp served with Lemon Wedge and Cocktail Sauce

ANTIPASTO SMOKED SALMON

Four Slices of Smoked Salmon with Red Onion, Parsley, Capers and Lemon Wedge Served on a bed Mix Spring Salad

JUMBO SHRIMP INVOLTINI

3 Jumbo Shrimp wrapped in Zucchini in a Coulis of Shrimp served with a Fresh Spring Mix Salad in Vinaigrette

PROSCIUTTO & MELONE CLASSIC

2 Slices of Prosciutto over 2 Cantaloupe Wedges

SEA BASS APPETIZER

Sea Bass with an Orange Sauce and Sautéed Spinach



ANTIPASTO STATIONS & CENTRE ITEMS

ANTIPASTO BAR DELUXE

Mussels, Seafood Salad, Smoked Salmon, Whole Poached Salmon, Shrimp Cocktail, Cold Seafood, Trippa or Seppie con Piselli, Spiced Olives, Prosciutto, Caprese, Grilled Eggplant, Pizza, Giardiniera, Marinated Button Mushrooms, Tomato and Cucumber Salad, Rice Salad, Potato Salad, and Assorted Cheese Board

OYSTER STATION

150 oyster per 100 guests

ANTIPASTO SALAD BAR

An Assortment of Salami, Capicollo, Provolone, Sun-dried Tomatoes, Gardinière, Olives, Grilled Zucchini and Eggplant, Caesar Salad, Romandicchino Salad, Bruschetta, Marinated Mushrooms, Italian Sausage and Trippa

ANTIPASTO SALAD BAR

An Assortment of Focaccia, Gardinière, Olives, Grilled Zucchini and Eggplant, Cream Cheese rolled in Smoked Salmon, Caprese Salad, Bruschetta, Roasted Peppers, Rice Salad all marinara, Marinated Mushrooms and Prosciutto

RELISH TRAY

Selection of Celery & Carrots sticks, Pickled Onions, Pickles, Pickled Gardinière and Ranch Dip

DELUXE RELISH TRAY

A selection of Celery & Carrots sticks, Pickled Onions, assorted Jardinière, Feta Cheese, Kalamata Olives, Pickles & Ranch Dip

OYSTERS ROCKEFELLER

Oyster Topped With Parsley, a Rich Butter Sauce & Bread Crumbs

SUSHI STATION

Assorted of Sushi & Maki Rolls

MENU

SOUPS & SALADS

SOUPS

CONSOMMÉ OR CHICKEN NOODLE

STRACCIATELLA OR TORTELLINI

CLAM CHOWDER

MINISTRONE OR CREAM OF

BROCCOLI

CALDO VERDE

LEEK POTATO

CREAM OF ASPARAGUS

ZUPPA DI PESCE

*Calamari, Clams, Mussels and
Cuttlefish in Tomato Broth*

ZUPPA DI PESCE DELUXE

with ¼ lb. Lobster Tail per Person

PASTA & FAGGIOLI

SALADS

CALIFORNIA MIX

RADICCHIO SALAD

ROMANIE & RADICCHIO

CAESAR SALAD



PASTA

CHOICE OF SAUCES

Sugo (Fresh Tomato & Basil), Pomodoro, Bolognese, Alfredo, Arrabiatta, Pesto, alla Vodka, Rose, Marinara, Primavera, alla Panna

CHOICE OF SAUCES

Penne, Rigatoni, Gnocchi, Fusilli, Ravioli, Tortellini, Agnelotti, Farfale, Zitoni, Gemelli, Fettuccine, Paglia & Fieno, Spaghetti

BAKED PASTAS

Lasagna

Cannelloni

Fazzoletto

Rotolo

RISOTTO

With Mushrooms

With Seafood

With Asparagus

With Asparagus & Mushroom



CHICKEN ENTRÉE

ROLLED STUFFED CHICKEN BREAST

Sautéed chicken stuffed with cheese & red peppers

CHICKEN BREAST PICCATA

Lightly floured Chicken Breast in a Lemon & White Wine Sauce

CHICKEN PARMIGIANA

Breaded Chicken Breast with Tomato Sauce topped With Mozzarella Cheese

CHICKEN CORDON BLEU

Breast of Chicken Stuffed with Black Forest Ham and Swiss cheese

CHICKEN MARSALA

Sautéed Chicken Breast in a Marsala & Mushroom Sauce

CHICKEN KABOB

Skewered Chicken with Vegetables

CORNISH HEN

Stuffed Hen with Wild Rice and Seasoned Herbs

GRILLED CHICKEN BREAST

Seasoned breast with Fresh Herbs

CHICKEN SUPREME

Breast with Wing Roasted with Fresh Herbs & the Skin On



VEAL & BEEF ENTRÉE

VEAL PICCATA

Lightly Floured veal in a Lemon & White Wine Sauce

VEAL PARMIGIANA

Breaded veal with Tomato Sauce topped with Mozzarella Cheese

VEAL MARSALA

Lightly Floured veal in a Marsala & Mushroom Sauce

FRENCH CUT VEAL CHOP

Seasoned and Grilled

VEAL ROAST

VEAL MEDALLION

8OZ FILET MIGNON

8OZ CHATEAUBRIAND

9OZ NEW YORK SIRLOIN STEAK

9OZ RIB-EYE STEAK

8OZ BEEF MEDALLION

ROAST BEEF

PRIME RIB

ASSORTED MIX GRILL

Lamb Chop, Grilled Chicken Breast, Grilled Sausage

SURF & TURF

CENTRE PLATTERS & 2ND ENTRÉES

PEROGIES

Sautéed with Onions in Butter

CABBAGE ROLLS

Stuffed with Minced Meat & Rice

ITALIAN SAUSAGES

Choice of Mild, Medium or Hot

ROAST CHICKEN IN ROSEMARY

ROAST RABBIT

PORK, BEEF SHISH KEBOB or CHICKEN SHISH KEBOB

With Mushrooms, Onions & Peppers

ROAST LAMB

With Herbs and Mint Leaf

PORCHETTA

On a buffet served with Roasted Red Peppers & Dinner Rolls or Centre Dish

CHICKEN CASSIAROLE

Roast Chicken pieces sautéed in a light Pomodoro including a California Spring Mix.

TRIPPA

SEAFOOD

PESCE MISTO

Shrimp, Scallops, Calamari and Mussels in a light Pomodoro Sauce

PESCE MISTO DELUXE

Shrimp, King Crab Legs, Scallops, Calamari and Mussels with White Wine

FRITTURA MISTA

A Classic Combination of Fried Shrimp & Calamari

FRESH SALMON FILET

Baked or Grilled

FISH KABOB

Scallops, Shrimps and Swordfish on a Skewer

FRESH GRILLED SWORD FISH

FRESH CHILEAN SEA BASS

FILET OF SOLE ALLA MILANESE

Breaded & Sautéed with a wedge of Lemon

BAKED SALMON AU GRATIN

With a topping of Breadcrumbs, Seafood and a Hint of Orange Rind

JUMBO SHRIMP & CALAMARI ALLA ROMAGNOLA

Sautéed in a batter

STUFFED PACIFIC SALMON FILET

Stuffed with Vegetables and wrapped in a Puff Pastry



DESSERTS

ICE CREAM

Zabaglione, Amaretto, Lemon, Chocolate, Banana, Orange, Coffee Mocha, Pistachio, Chocolate Chip, Chocolate Raspberry, Grand Marnier, Hazelnut, Rum Raisin, Torrone, Bascio, Spumoni, Chocolate Trifle, Tiramisu, Crema, Cookies & Cream, Pralines & Cream, Jamacho Almond Fudge, Maple Walnut, Mango Sorbet and Raspberry Sherbet

FRESH FRUIT PARFAIT

With French Vanilla Ice Cream & Whipped Cream

ASSORTED TARTUFO

Chocolate, Vanilla and Amaretto

CREPE GELATO

With Fresh Fruit and Strawberry & Chocolate Sauce

ORANGE & LEMON SHERBERT CUPS

FRESH FRUIT PLATTERS

Assortment of Fresh Seasonal Fruits

FRUIT COCKTAIL

Fresh Fruit Peeled and Sliced and marinated in a Grand Mariner Liqueur

FRESH PASTRY PLATTER

CRÈME BRÛLÉE



LATE NIGHT BUFFETS

PORCHETTA STATION

Accompanied By Peppers & Buns

SLIDER & FRIES

Mini Burgers and Fresh Cut French Fries

WAFFLE STATION

Chef Prepared Belgian Waffles with Fresh Strawberries, Fresh Whipped Cream, Maple Syrup, Whipped Butter, Apple Topping & Blueberry Topping

GRILLED PANINI STATION

Assortment of Grilled Paninis, Grilled Cheeses & Grilled Vegetable Sandwiches

PORTUGUESE STYLE BUFFET

Sweet Table inclusive assortment of Portuguese Pastries and Cakes, Baby cold Dungeness Lobster, assorted Patties, Crabs and Shelled Shrimp

MONTECASSINO DELUXE SWEET TABLE

Assortment of pastries, fresh Seasonal decorated Fruits, Assortment of Torts, Cakes, and Separate Coffee Station



MENU

BAR

TOASTS

SPUMANTE TOAST

SPUMANTE & STRAWBERRY COCKTAIL STATION IN LOBBY

MARTINI SERVICE

BEFORE DINNER – INCLUDES ICE SCULPTURE

AT BAR ALL NIGHT

PROSECO & BERRY STATION

BARS

DELUXE BAR

Cabernet House Red & White Wine, Beer, 5 Bar Brands, Cognac, Aperitifs, Liqueurs & Cocktails Included Heineken and Corona (7 Hour Bar)

PREMIUM DELUXE FULL BAR

Deluxe Bar plus Remy VS Cognac & Grand Marnier

ENHANCED DELUXE BAR

Deluxe Bar plus Johnnie Walker

BRIDAL SHOWER BAR

Wine, Soft Drinks, Coffee, Tea, Espresso, and Sparkling Wine Punch during Reception

REGULAR BAR – STAGS

Wine, Beer, 5 Bar Brands, Cognac, Vermouth & Peach Schnapps

WINE & BEER BAR

