

Experience a la Carte Service in a Catering Setting...



Includes Baskets Overflowing with Fresh Baked Breads and Rolls

APPETIZER

- Choose One -

SOUP – BEEF BARLEY or CREAM OF POTATO

PASTA

Penné a la Vodka • Gemelli Pasta in a Sweet Red Pepper Cream Sauce Rigatoni with Fresh Spinach & Sundried Tomatoes in Garlic Olive Oil

SEASONAL FRUIT SALAD



SALAD

- Choose One -

CLASSIC PUB SALAD with CREAMY DILL DRESSING • CAESAR SALAD MONTEREY SALAD • GREEK SALAD



ENTREE

- Choose Three -

SLICED STEAK with your choice of sauce, OR ROASTED TENDERLOIN OF PORK with bourbon-onion sauce

CHICKEN: MODENA, MARSALA, FRANÇAISE, GAELIC, O'SHEA, or CORDON BLEU

SEAFOOD: FILET OF SALMON with a citrus-herb crust, TUNA TERIYAKI, TILAPIA with a lemon dill butter, or FLOUNDER FRANÇAISE

All Entrées served with Roasted Potatoes and Steamed Garden Vegetables



DESSERT

- Choose One -

WARM APPLE CRUMB a la MODE • BROWNIE SUNDAE • PEACH MELBA RICE PUDDING • COOKIE PLATTERS • CUSTOM BAKERY CAKE

Freshly Brewed Coffee, Tea and Decaf

per guest + tax + 20% administration fee



Additional Vervices Available

BEVERAGE PLANS

UNLIMITED SOFT DRINKS
BEERS, WINES AND SODA
or
FULL SERVICE PREMIUM BAR



COCKTAIL FOOD SERVICE

FAMILY-STYLE PLATTERS
COLD STATIONS
or
PASSED HORS D'OEUVRES



DESSERT SERVICE

CUSTOM BAKERY OR ICE CREAM CAKES VIENNESE PLATTERS

or

A SELECTION OF FRESH BAKED LONG ISLAND PIES (seasonal)



WE ALSO OFFER CATERING SERVICES OFF-SITE

* Please See One of Our Specialists *

FINAL MENU SELECTIONS: Due 3 Weeks Prior FINAL HEAD COUNT: Due 1 Week Prior FINAL PAYMENT METHOD: Cash or Check

ADMINISTRATION CHARGE: Fee charged to offset cost of planning and executing your event which includes labor, room rental, utilities, insurance, cleaning, and administrative costs. This amount is not distributed as a gratuity to the workers who provide services. Instead we compensate workers on an hourly rate of service. This charge is subject to New York State Sales Tax under 20 NYCRR section 527.8(A).