

Rustico Buffet

FROM \$65

HORS D'OEUVRES

Domestic Cheese and Gourmet Cracker Display
Crudité Fresh Cut Vegetables | Parmesan Peppercorn and Buttermilk Ranch

PASTA

Choice of One (1) Pasta and Sauce
Pasta - Penne, Ziti, Rigatoni, Bowtie
Sauce - Fresh Marinara, Blush, Parmesan Cream
Radiatore Macaroni & Cheese

SEASONAL VEGETABLE

Choice of One (1)
Garlicky Green Beans
Sautéed Broccoli with Roasted Red Peppers
Roasted Asparagus

POTATO

Choice of One (1)
Garlic Mashed Potato
Rosemary Roasted Potato
Sweet Mashed Potato

CHICKEN ENTRÉE

Choice of One (1)
Lemon & Rosemary Roasted Chicken
Sicilian Herb Roasted Chicken
Honey Chipotle Roasted Chicken

CARNE ENTRÉE

Choice of One (1)
Roast Beef with Natural Au Jus
Mesquite Rub Pork Loin with Apple Cider Au Jus
Pit Ham with Cherry Chutney

UPGRADES AND PERSONALIZATION AVAILABLE UPON REQUEST

INCLUDED IN THIS PACKAGE

5-Hour Staffed Reception, Use of Outside Patio and Fireplaces, 4-Hour House Brand Open Bar, Family Style Mixed Green Salad with House Dressing, Artisan Dinner Rolls with Butter, Coffee and Tea Station, Soft Drinks and Water, Cake Cutting and Service, Choice of Table Linens and Napkin Color

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND 8% NYS SALES TAX. GRATUITY IS DISCRETIONARY.

Simple Elegance Buffet

FROM \$75

HORS D'OEUVRES

Domestic Cheese and Gourmet Cracker Display

Crudité Fresh Cut Vegetables | Parmesan Peppercorn and Buttermilk Ranch

PASTA

Choice of One (1) Pasta and Sauce

Pasta - Penne, Ziti, Farfale, Rigatoni

Sauce - Blush, Vodka, Parmesan Cream,

Roasted Tomato Kalamata Olive Sauce

Radiatore Macaroni & Cheese

SEASONAL VEGETABLE

Choice of One (1)

Roasted Asparagus

Escarole & Beans

Garlic Sautéed Broccoli and Roasted Red Pepper

Shoestring Zucchini Squash

POTATO

Choice of One (1)

Garlic Mashed Potato

Sweet Mashed Potato

Horseradish Whipped Potato

Cheddar Scallion Mashed Potato

CHICKEN ENTRÉE

Choice of One (1)

Chicken Cacciatore

Chicken Marsala

Chicken French

Grilled Chicken and Goat Cheese Brulée

with Lemon Cream and Artichokes

CARNE ENTRÉE

Choice of One (1)

Prime Rib with Red Wine Au Jus

Carmalized Apple Stuffed Pork with

Cracked Pepper Brandy Cream

Strip Loin with choice of sauce - Garlic Cream,

Carmalized Onion Demi-Glace, Fresh Chimichurri

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Bar Packages

HOUSE BRANDS BAR

Whiskey, Gin, Vodka, Rum, Tequila, Amaretto

BEERS INCLUDE: (3) Domestic Selections

WINES INCLUDE: (4) House Brands

PREMIUM BRANDS BAR | +\$5PP

Tito's, Tanqueray, Captain Morgan, Southern Comfort,

Bacardi, Jack Daniels, Sambuca, VO, Jameson

BEERS INCLUDE: (3) Domestic Selections and (1) Import Selection

WINES INCLUDE: (4) House Brands

TOP SHELF | +\$10PP

Patron, Glenfiddich, Disaronno, Hennessy, Bullet Rye, Dewar's,

Tommy Rotter, Romana Sambuca, Grand Marnier, Grey Goose, Maker's Mark

BEERS INCLUDE: (1) Craft, (2) Domestic and (1) Import Selection

WINES INCLUDE: (4) Premium Brands

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A LA CARTE HAND-PASSED

Hors d'Oeuvres

Per 100

- MINIATURE ARANCINI \$125
- BACON WRAPPED SCALLOPS \$175
- VEGETABLE SPRING ROLLS \$100
- CLASSIC BRUSCHETTA \$100
- RICOTTA & MUSHROOM CROSTINI \$125
- SAUSAGE STUFFED MUSHROOMS \$125
- SHRIMP COCKTAIL \$175
- ROASTED SHRIMP COCKTAIL \$175

Additions TO ANY EVENT

- ANTIPASTO DISPLAY OF CURED ITALIAN MEATS,
OLIVES AND GRAPES \$4.50PP
- DOMESTIC CHEESE AND CRACKER DISPLAY \$2.50PP
- FRESH FRUIT DISPLAY \$2.50PP
- FRESH VEGETABLE DISPLAY \$2.50PP

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INSIDE OR OUTSIDE

On-Site Ceremony | \$595

- SET UP AND TAKE DOWN OF CEREMONY
- USE OF DECORATIVE WEDDING ARCH
- ADDITIONAL HOUR PRIOR TO WEDDING DAY FOR REHEARSAL

HORS D'OEUVRES

*Imported & Domestic Cheese and Gourmet Cracker Display
Antipasto Display of Cured Italian Meats, Olives and Grapes
Choice of (2) Two Hand-Passed Hors d'Oeuvres*

BEEF ENTRÉE

Choice of One (1)

*Filet Mignon with Truffled Mashed Potatoes and Red Wine Demi-Glace
Prime Rib, Garlic Mashed Potatoes, and Natural Au Jus*

CHICKEN OR PORK ENTRÉE

Choice of One (1)

*Chicken Milanese Arugula and Roasted Potato Salad
Chicken Francese over Escarole
Porchetta with Creamy Parmesan Polenta*

SEAFOOD OR VEGETARIAN ENTRÉE

Choice of One (1)

*Lobster Ravioli with Lemon Beurre Blanc Roasted Vegetable Lasagna
Pecan Crusted Salmon with Creamy Butternut Squash Eggplant Napoleon layered with Fresh Marinara
Grilled Swordfish and Roasted Fingerling Potatoes Roasted Vegetables layered with Fresh Ricotta & Pecorino*

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Deluxe Brunch

FROM \$23

Fresh Fruit
Scrambled Eggs or Vegetarian Egg Frittata
Roasted Chicken
Cinnamon Swirl French Toast
Applewood Smoked Bacon or Breakfast Sausage
Rosemary Roasted Homefries
Coffee Station, Fresh Orange & Cranberry Juices

Southern Brunch

FROM \$25

Buttermilk Fried Chicken
Baked Macaroni & Cheese
Scrambled Eggs
Belgian Waffles
Fresh Cut Fruit
Coffee Station, Fresh Orange & Cranberry Juices

Italian Summer Picnic

FROM \$23

Marinated Grilled Chicken Breast
Italian Sausage with Peppers & Onions
Summer Pasta Salad
Parmesan Fries
Green Salad or Cucumber Tomato Salad
Assorted Rolls
Freshly Baked Assorted Cookies
Unlimited Soda

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STATIONS FROM \$75

HORS D'OEUVRES

*Imported & Domestic Cheese and Gourmet Cracker Display
Antipasto Display of Cured Italian Meats, Olives, Grilled Vegetables and Grapes
Choice of (2) Two Hand-Passed Hors d'Oeuvres*

CARVING STATION

*Choice of Two (2)
Prime Rib, Garlic Mashed Potatoes, and Natural Au Jus
Beef Sirloin with Natural Au Jus
Herb Crusted Turkey
Traditional Herb Stuffed Porchetta*

PASTA STATION

PASTA *Choice of Two (2)*

*Mezza Rigatoni
Linguine
Farfalle*

SAUCE *Choice of Two (2)*

*Parmesan Cream
Marinara
Bolognese*

SALAD STATION

GREENS

*Romaine
Mixed Greens*

ACCOMPANIMENTS

*Grilled Chicken
Roasted Shrimp*

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Cake Cutting and Service, Choice of Table Linens and Napkin Color*

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