



3-Hour COCKTAIL

Salads & Assorted Breads

Select 1.

Baby Greens

mixed field greens tossed with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

Beets with Goat Cheese

white balsamic marinated beets over mixed greens and topped with crumbled goat cheese

Classic Caesar

tom romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

Fresh Mozzarella, Tomato, and Basil

sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

Gorgonzola Salad

fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

Spinach

dijon vinaigrette adorns baby spinach leaves, mandarin oranges, smoked gouda, and toasted slivered almonds

Traditional Garden

crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette

The Tuscan Table

Assortment of fine Italian specialties, fresh cheeses, imported meats, and local vegetables presented in grand style.

Caprese Display

fresh mozzarella and seasonal tomatoes, drizzled with extra virgin olive oil and topped with fresh basil

Cold Antipasto Display

marinated mushrooms, roasted red and yellow peppers, artichoke hearts, marinated white beans, fresh tortellini salad, eggplant caponata, and assorted seasonal salads

Gourmet International Cheeses

array of imported and domestic cheeses including cheddar, smoked gouda, fontina, dill havarti, and served with a selection of freshly baked breads and assorted crackers

Grilled Vegetables

local farm fresh seasonal vegetables in balsamic marinade, lightly brushed with extra virgin olive oil and garlic & grilled

variety of specialty carved fruits and vegetable displays all included.

Chef's Carving Table

Select 1.

Angus Sirloin

roasted and served with choice of two sauces: au jus and horseradish

Country Ham

maple-glazed and presented with spicy honey mustard

Lamb

herb-roasted leg of lamb with rosemary and served with mint au jus

Pork Loin

brown sugar and bourbon-roasted with applesauce

Turkey Breast

slow-roasted and served with cranberry relish

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Buffet Selections

Custom created to meet any menu requirements. Select 2.

Beef Buffet Selection

Braised Short Ribs

beef short ribs braised in red wine and a finely diced mirepoix

Ropa Vieja

Cuban shredded beef with cilantro, tomatoes, and sofrito, all served over white rice

Sirloin Tips Marchand du Vin

beef slowly braised in red wine, shallots, and mushrooms

Chicken Buffet Selection

Chicken Francese

buttery lemon-wine sauce envelops lightly battered chicken

Chicken Saltimbocca

breast of chicken with prosciutto, sage, and spinach, served in a marsala wine sauce

Chicken Scarpariello

sautéed chicken breast sautéed in a light cream sauce

Roast Chicken

oven-roasted chicken breasts with cremini mushrooms

Sautéed Chicken

red peppers and roasted garlic top this sautéed chicken in a tarragon and lemon butter sauce

Southern Chicken Fricassee

flour-dusted braised chicken served with carrots, celery, and mushrooms in a light cream sauce

Seafood Buffet Selection

Cashew-Crusted Tilapia

farm-raised tilapia crusted with crushed cashews in a light lemon butter sauce

Mahi Mahi

seared and topped with mango ceviche

Mussels Luciano

mussels steamed with fresh garlic, white wine, and extra virgin olive oil

Roast Salmon

lightly seared salmon prepared with herbs and a hint of lemon

Pork Buffet Selection

BBQ Ribs

slow-roasted St. Louis pork ribs covered in a tangy, traditional BBQ sauce

Grilled Sausage & Peppers

sweet Italian sausage grilled with peppers, onions, tomatoes, and basil

Hoisin Pork

roasted pork tenderloin marinated in hoisin, soy, sesame oil, and garlic

Veal Buffet Selection

Veal Marsala

flour-dusted scallopini of veal sautéed then finished with marsala wine, mushrooms, and demi-glace

Veal Meatballs

veal meatballs in a marsala wine and tomato demi-glace

Veal Piccata

tender veal cutlets sautéed in a butter sauce and finished with fresh lemon and capers

Around the World

Beef & Broccoli

teriyaki-glazed tender beef sautéed with peppers, onions, and broccoli in a garlic soy sauce

Hawaiian Chicken

teriyaki chicken with pineapple served with a spicy, sweet pineapple-soy dipping sauce

Jambalaya

chicken, shrimp, and sausage tossed with creole-style rice

Paella

slow-cooked rice stew with shrimp, scallops, mussels, clams, and chorizo sausage with a saffron seasoning

Polish Kielbasa

old-world style braised with sauerkraut, white wine, and caraway seeds

Sesame Chicken

boneless and breaded tender chunks of chicken fried then tossed in a spicy ginger glaze and topped with toasted sesame seeds

Steamed White Rice

Vegetable Fried Rice

nutty brown rice with fresh bell peppers, baby peas, and other vegetables

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Gourmet Pasta Selections

Pasta selections to enhance your menu. Select 1.

Carbonara

farfalle stirred in a creamy egg sauce with smoky pancetta, prosciutto, and peas

Orecchiette di Rabe

pasta with sausage, broccolini, rabe, and extra virgin olive oil

Penne Alla Vodka

penne in a sweet tomato sauce and finished with vodka and cream

Ravioli Al Pomodoro

ravioli stuffed with ricotta, parmesan, mozzarella, and romano cheeses, served in a plum tomato and roasted garlic sauce finished with fresh basil

Rigatoni Bolognese

rigatoni served with a classic meat sauce blend of veal, pork, and beef

Stuffed Shells

classic pasta shells stuffed with mascarpone, ricotta, and spinach with a pomodoro sauce made from tomatoes, garlic, olive oil, and fresh basil

Tortellini Alfredo

rainbow cheese-filled tortellini tossed in a buttery parmesan cream sauce

Whole Wheat Penne Al Pesto

fresh basil, pine nuts, and garlic blended with parmesan and olive oil tossed with whole wheat penne pasta

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Vegetarian Buffet Selection

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Eggplant Rollatini

breaded eggplant cutlets rolled and stuffed with ricotta cheese in a tomato basil sauce

Pearl Couscous & Red Grains

whole grain blend of couscous, red rice, red quinoa, roasted tomatoes, red & yellow bell peppers, orange & yellow carrots, petite peas, shallots, roasted garlic & basil

Quinoa Pilaf*

quinoa tossed with leeks and sauteed shiitake, button, and cremini mushrooms

Tofu Stir Fry*

quick-cooked tofu with snow peas, water chestnuts, and tamari

Dessert

Assortment of Italian cookies and pastries

* Vegan / Gluten Free



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Signature Specialty Station Enhancements

Make your menu unforgettable. Upgrade items / additional charge.

Assorted Grilled Cheeses With Tomato Soup Shot

cheddar, Swiss, smoked gouda, American, and havarti cheeses, along with bacon and tomato, served with white, wheat, marbled rye, and Hawaiian breads

Bruschetta Station

fresh tomatoes with basil, sun-dried tomatoes, olive tapenade, white anchovies, and eggplant

Japanese Yakitori Station

skewers of short ribs, chicken breast, and pork loin, along with scallops and shrimp, served with seasonal vegetables, mushrooms, assorted sauces, and tofu salad

Kebab Station

marinated beef & chicken kabobs served with a warm pita, rice pilaf, & sesame tahini dipping sauce

Savory Crepe Station

scallops, shrimp, and mushrooms, sautéed in butter with seasonings, topped with gruyere cheese, ham and swiss with arugula topped with a dijon sauce, and eggplant, zucchini, bell pepper, tomatoes, garlic, and herbs

New York Deli Station

sliced hot pastrami, corned beef, 3-foot hero, and assorted cheeses, served with rye breads, mustards, coleslaw, and potato salad

Slider Station

miniature hamburgers, cheeseburgers, chicken sliders, and pulled pork, served with pickle chips, lettuce, tomatoes, and onions, along with ketchup and mustard

Soup Shot Station

baked potato, gazpacho, cucumber, roasted tomato, shrimp and broccoli, and asparagus with brie

Taco Station

marinated beef, seasoned chicken, fish, soft or crisp taco shells, and wheat tortillas, fresh tomatoes, shredded lettuce, guacamole, green chile and tomato salsas, cheddar cheese, sour cream, black beans, and corn

Mashed Potato Martini Bar

crushed red, sweet, and Idaho potatoes, along with pancetta, cheddar and fontina cheeses, chives, and sour cream