



✦ Celebration Menu ✦

A menu crafted to bring elegance, flavor, and joy to your special event. Guests will be treated to fine beverages, hand-passed hors d'oeuvres, and a lavish antipasto station showcasing fresh, seasonal, and Mediterranean-inspired delights.

Buffet Menu

Selection of Fine Beverages

Open Bar

Enjoy unlimited premium liquors, handcrafted mixed drinks, Italian wines, bottled beer, and refreshing soft drinks served throughout your event.

Wine, Beer, & Soda

A balanced offering of red and white Italian wines, imported bottled beer, and assorted flavored sodas.

Wine & Soda

Elegant red and white Italian wines complemented by a selection of flavored sodas.

Soda Service

A refreshing variety of flavored sodas served for the duration of your celebration.



Butler-Served Hot Hors D'Oeuvres

An elegant assortment of warm bite-sized creations served by our attentive staff to keep your guests delighted.

Mozzarella Sticks

Golden-fried and served with marinara sauce.

Grilled Chicken Fajitas

Tender strips of chicken wrapped in soft tortillas with peppers and onions.

Potato Croquettes

Crispy on the outside, creamy on the inside.

Regular Pizza

Classic Italian favorite with rich tomato sauce and mozzarella.

Vegetable Spring Rolls

Crisp and light, paired with a sweet chili dipping sauce.

Spanakopita

A Greek pastry filled with spinach and feta.

Cocktail Franks

Mini franks wrapped in flaky pastry.

Shrimp

Lightly seasoned and served with cocktail sauce.

Bruschetta

Toasted bread topped with fresh tomatoes, garlic, and basil.

Broccoli Balls

Savory vegetable bites with Italian seasoning.

Rice Balls

Crispy golden arancini with a soft, cheesy center.



Antipasto Station

A lavish display prepared by our Garde Manger chefs, featuring an abundance of Mediterranean flavors and fresh seasonal selections.

Assorted Fresh Fruit

A colorful display of seasonal fruit.

Roasted Red Peppers

Sweet and smoky with olive oil drizzle.

Imported & Domestic Cheeses with Salami

A rich pairing of artisan cheeses and fine cured meats.

Marinated Mushrooms

Tender mushrooms infused with herbs and olive oil.

Mozzarella & Tomatoes “Caprese”

Fresh mozzarella layered with tomatoes and basil.

Grilled Zucchini, Eggplant & Portobello Mushrooms

Char-grilled garden favorites.

Corn & Black Bean Salad

A zesty Southwestern-style salad.



Marinated Artichokes & Sundried Tomatoes

Flavorful and tangy Mediterranean classics.

Imported Olives

A variety of brined and marinated olives.

Tomato Salad

Fresh tomatoes tossed with herbs and olive oil.

Seafood Salad

A chilled blend of seafood with a light dressing.

Mixed Green Salad

Crisp greens with assorted toppings.

Mixed Bean Salad

A protein-rich, tangy bean medley.

Orzo Salad with Feta, Sundried Tomatoes & Black Olives

A Greek-inspired pasta salad with vibrant flavors.



International Hot Specialties

Selection: _____

Chicken Specialties:

Chicken Marsala

Sautéed chicken breast in a mushroom and marsala wine sauce.

Chicken Parmigiana

Breaded chicken cutlet baked with marinara and mozzarella.

Chicken Francese

Egg-dipped chicken in a lemon-white wine butter sauce.

Chicken Scarpariello

Bone-in chicken sautéed with garlic, herbs, and peppers.

Pollo Asado

Latin-style roasted chicken with citrus and spices.

Pollo Guisado

Braised chicken in tomato and sofrito sauce.

Jerk Chicken

Caribbean-spiced chicken with a touch of heat.

Oriental Stir-Fried Chicken

Chicken sautéed with fresh vegetables in a savory sauce.

Chicken Fingers & Fries

A kid-friendly classic.



Meat Specialties:

Steak Pizzaiola

Sliced steak simmered with tomatoes, garlic, and herbs.

Pepper Steak

Strips of beef sautéed with bell peppers in a savory sauce.

Meatballs

Italian-style beef meatballs in marinara.

Trippa Provinciale

Traditional stewed tripe with tomato and herbs.

Sausage & Peppers

Sweet Italian sausage sautéed with peppers and onions.

Barbecued Ribs

Tender ribs glazed with barbecue sauce.

Oriental Beef & Broccoli

Beef with crisp broccoli in a soy-based glaze.

Kielbasa & Pierogis

Polish sausage served with potato-filled pierogis.



Seafood Specialties:

Seafood Paella

Spanish saffron rice with shrimp, mussels, clams, and calamari.

Risotto ai Frutti di Mare

Creamy Italian rice with fresh seafood.

Fried Calamari

Crispy golden calamari with marinara.

Calamari Marinara

Tender calamari simmered in tomato sauce.

Mussels Marinara

Fresh mussels in a savory marinara.

Salmon Filet

Oven-roasted salmon finished with lemon and herbs.

Vegetarian Specialties:

Eggplant Rollatini

Rolled eggplant with ricotta, baked in marinara and mozzarella.

Eggplant Parmigiana

Breaded eggplant layered with cheese and sauce.

Escarole & Beans

A rustic Italian favorite of escarole with cannellini beans.

Mixed Vegetables

Seasonal roasted or sautéed vegetables.

Moussaka

Greek casserole layered with eggplant, meat sauce, and béchamel.

Pastitsio

Greek baked pasta with ground meat and creamy sauce.



International Flavors:

Oriental Rice

Seasoned rice with vegetables and soy flavors.

Arroz con Pollo

Spanish rice with chicken and sofrito.

Arroz con Gandules

Puerto Rican rice with pigeon peas.

Arroz con Frijoles

Rice with savory beans.

Sweet Plantains

Fried ripe plantains, a Caribbean favorite.



Carving Station

Oven-Roasted Turkey

Classic holiday-style turkey breast carved to order, served with cranberry relish and herb gravy.

Roast Beef

Traditional slow-roasted beef, sliced to perfection and served with natural au jus.

Corned Beef

Tender corned beef brisket, thinly sliced and served with mustard sauce.

Pastrami

Classic New York-style pastrami, hand-carved and served with spicy mustard.

Roast Pork

Juicy pork loin roasted with herbs, served with apple compote.

Filet Mignon

(Extra Charge) – Premium center-cut tenderloin carved to order, finished with a rich red wine demi-glace

Leg of Lamb *(Extra Charge)*

Slow-roasted leg of lamb, carved with rosemary and garlic jus

Whole Salmon *(Extra Charge)*

Fresh Atlantic salmon roasted whole, delicately carved and served with lemon-dill butter sauce

Suckling Pig *(Extra Charge)*

Whole slow-roasted pig, presented with crispy skin and tender meat, a dramatic centerpiece for your event.

Rack of Lamb *(Extra Charge)*

Herb-crusted rack of lamb carved to order, paired with mint demi-glace.



Dessert

Custom Wedding Cake

Elegant, tiered cake prepared by our pastry chef.

Coffee & Tea Service

Freshly brewed regular and decaf coffee, assorted teas, espresso, and milk.

Most Popular Additions *(Available Upon Request)*

Wok Station

Stir-fry specialties prepared fresh to order.

Chocolate Fountain

Flowing chocolate with marshmallows, fruit, and sweets for dipping.

Cotton Candy Machine

Freshly spun cotton candy, a whimsical favorite.

Intermezzo (Sorbet)

A refreshing palate cleanser served between courses.

Fresh Fruit Display

An elegant arrangement of seasonal fresh fruit.

Popcorn Machine

Theater-style popcorn, served hot and fresh.

Ice Cream Bar

Assorted flavors with toppings, prepared to your guests' liking.

Pastries & Cookies

An assortment of Italian and European sweets.



Ice Carvings

Hand-crafted ice sculptures to enhance your display.

Caviar Display with Frozen Vodka Bar

Premium caviar paired with vodka served from an ice bar.

Viennese Hour

A lavish spread of pastries, cakes, sweets, and desserts to end your evening in style.

Continental Viennese

A lighter version of the Viennese hour with sweets and desserts.

Special Requests... Please Don't Hesitate To Ask!
