



✦ 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.

Sit-Down Dinner 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.



Pasta Course

Select One

Rigatoni alla Filetto di Pomodoro

Rigatoni pasta served with a light tomato sauce, onions, and fresh herbs.

Penne alla Vodka

Penne pasta tossed in a creamy vodka tomato sauce with a hint of parmesan.

Cavatelli

Traditional pasta shells served with a light tomato or garlic & oil sauce.

Homemade Soup Chef's

selection of seasonal soup prepared fresh daily.

Premium Pasta Selections (Extra Charge)

Stuffed Shells

Pasta shells filled with ricotta and herbs, baked in marinara and mozzarella.

Manicotti

Delicate pasta tubes filled with ricotta, baked with tomato sauce and cheese.

Orecchiette con Rapini

Little ear" pasta sautéed with broccoli rabe and garlic-infused olive oil.

Linguini with Clam Sauce

Linguini is served with fresh clams in your choice of red or white wine sauce.



Salad Course

Select One

Mixed Green Salad

A crisp blend of garden greens with seasonal vegetables, served with house vinaigrette.

Tri-Color Salad

Fresh arugula, endive, and radicchio with extra virgin olive oil and lemon.

Caesar Salad

Classic romaine hearts tossed with Caesar dressing, croutons, and parmesan.

Greek Salad (Extra Charge)

Romaine lettuce, cucumbers, tomatoes, red onions, olives, and feta cheese in a light Greek dressing.



Main Entrée Course

Choose One

– All entrées are accompanied by the chef's weekly selection of seasonal vegetables.

Classic Entrées

New York Ribeye

Steak Grilled ribeye cooked to perfection with natural juices.

Stuffed Portobello Mushroom

Large portobello mushroom filled with spinach, herbs, and seasoned breadcrumbs.

Roasted Prime Rib

Slow-roasted prime rib served with au jus and horseradish.

Pork Chop Pizzaiola Center

cut pork chop simmered with tomatoes, peppers, and garlic.

Eggplant Rollatini

Thinly sliced eggplant rolled with ricotta and baked in marinara.

Chicken Francese

Egg-battered chicken breast in a lemon-white wine butter sauce.

Chicken Marsala

(Chicken breast in a rich Marsala wine mushroom sauce)

Chicken Parmigiana

Breaded chicken breast baked with marinara and mozzarella.

Salmon (Broiled)

Fresh salmon fillet, lightly seasoned and broiled with lemon and herbs.



Filet of Sole (Broiled or Stuffed)

A classic white fish served either simply broiled or stuffed with seasoned breadcrumbs and herbs.

Bronzino (Broiled)

Whole Mediterranean Sea bass, broiled and served with lemon and olive oil.

Broiled Chicken

Lightly seasoned chicken breast, simply broiled for a healthier option.

Shrimp Scampi

Jumbo shrimp sautéed with garlic, butter, and white wine over linguini.

Premium Entrées (Extra Charge)

Veal Marsala

Veal medallions sautéed with mushrooms in a Marsala wine sauce.

Veal Piccata

Veal cutlets are finished in white wine, lemon, and caper sauce.

Filet Mignon

Center-cut tenderloin, grilled and served with a red wine demi-glace.

Surf & Turf

A pairing of filet mignon with a fresh lobster tail.

Lobster Tail

Broiled lobster tail served with drawn butter.

Chilean Sea Bass

Pan-roasted Chilean sea bass with a delicate citrus-herb sauce.

Rack of Lamb Herb

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

Veal Chop alla Griglia

Grilled veal chop finished with rosemary jus.



Dessert

Occasion Cake

Elegant, Sheet 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!
