



Verdi's Westbury Retirement Celebration Buffet Dinner Package

Welcome

Celebrate life's milestones at Verdi's Westbury. Our Retirement Celebration Package is designed to create lasting memories with family and friends, offering exceptional cuisine, warm hospitality, and an elegant setting.

Open Bar

Unlimited selection of liqueurs, mixed drinks, Italian wines, bottled beer, and soft drinks, served throughout your event.



Chef's Fresh Cold Buffet Selections

Seafood Salad

A refreshing mix of shrimp, calamari, and mussels in lemon-herb dressing.

String Bean Salad

Crisp beans tossed with olive oil and garlic.

Grilled Eggplant & Zucchini

Char-grilled seasonal vegetables with herbs.

Fresh Mozzarella & Tomato Platter

Mozzarella with ripe tomatoes and basil, drizzled with olive oil.

Mixed Green Salad

Garden greens, cucumbers, and tomatoes with house vinaigrette.

Three Bean Salad

A colorful medley of beans tossed with herbs.

Cold Cut Platter

Assorted imported and domestic meats and cheeses.

Fresh Asparagus

Lightly seasoned and served chilled.



Chef's Signature Hot Buffet – Presented in Elegant Silver Chafing Dishes

Rigatoni al Filetto di Pomodoro

Pasta with a light tomato and basil sauce.

Penne alla Vodka

Creamy tomato-vodka sauce finished with parmesan.

Fettuccini Alfredo

Rich cream sauce tossed with fresh fettuccini.

Linguine with Clam Sauce

Delicate pasta with clams in garlic and white wine.

Baked Ziti

Oven-baked pasta layered with mozzarella and marinara.

Pasta Primavera

Seasonal vegetables sautéed in garlic and olive oil.

Spaghetti Carbonara

Classic Italian pasta with pancetta, parmesan, and black pepper.

Ravioli Napolitana

Cheese-filled ravioli in a savory tomato sauce.

Pepper Steak

Tender strips of beef with peppers and onions.

Stuffed Shells

Jumbo pasta shells filled with ricotta and baked in marinara.

Sausage & Peppers

Sweet Italian sausage with bell peppers and onions.



Barbecued Spareribs

Slow-roasted ribs glazed with smoky BBQ sauce.

Chicken Francese

Chicken breast in a light lemon-butter wine sauce.

Eggplant Parmigiana

Layers of eggplant, marinara, and mozzarella, baked golden.

Roasted Potatoes

Herb-seasoned and oven-roasted to perfection.

Chicken Marsala

Sautéed chicken with mushrooms in a Marsala wine sauce.

Italian Meatballs

Traditional meatballs in rich marinara sauce.

Tripe con Patate

Rustic Italian-style tripe stew with potatoes.

Chicken Scarpariello

Chicken sautéed with sausage, peppers, and garlic.

Mussels Marinara

Fresh mussels in zesty tomato-garlic sauce.

Fried Calamari

Crispy calamari served with marinara.



Decadent Desserts & Coffee Experience

Cassata Cake

Homemade sponge cake layered with sweet ricotta and cannoli cream, topped with fresh whipped cream.

Coffee & Tea Service – American coffee, herbal teas, and espresso.

Rental & Add-On Options

Room Rental Only (No Catering) – Available for private gatherings.

Custom Décor Packages – Centerpieces, draping, and floral upgrades.

Stage & AV Equipment – Lighting, microphones, and projection setup.

Valet Parking & Coat Check – Available upon request.