



CELEBRATIONS PACKAGE

YOUR EVENT WILL INCLUDE:

Formal Black Tie Service | Personal Maître d' Service
Champagne Floor-Length Table Linens | Champagne Napkins
Podium Complete with Microphone and Amplification
LED Lights

Guarantee Minimum Number of Guests: 75

Prices Include Room Rental

Prices per person plus 20% House Service Charge and 8% NYS
Sales Tax

TABLESIDE PACKAGE I

Four Hours Unlimited Soft Drinks

Baskets of Dinner Rolls and Butter on Each Table

APPETIZER

Select One

Baby Greens Salad – Roma Tomatoes, Cucumber and Red Onion – Balsamic Vinaigrette

Traditional Caesar Salad – Rosemary Focaccia Croutons and Shaved Pecorino

ENTRÉE

Select One from Each Category

Served with Chef's Selection of Starch and Fresh Vegetable

Chicken

Francaise – Lightly Battered and Sautéed with Chardonnay Wine, Finished with Lemon Juice

Marsala – Shallots and Sliced Mushrooms, Finished with Marsala Wine

Piccata – Lemon, Butter, White Wine and Capers

Fish

Broiled Filet of Sole – Lemon and Chardonnay Sauce

Pan Seared Atlantic Salmon – Champagne Citrus Beurre Blanc

Filet of Flounder Piccata – Lemon, Butter, White Wine and Capers

Vegetarian

Fresh Spinach Eggplant Rollatini – Stuffed with Herbed Ricotta Cheese, Topped with Marinara Sauce, Fresh Basil & Shaved Pecorino

Charcoal Grilled Vegetable Napoleon Stack over Quinoa

Vegetable Lasagna – Eggplant, Zucchini, Spinach, Herbed Ricotta and Fire Roasted Tomato Sauce

PLATED DESSERT

Select One

Chocolate Mousse Cake

Strawberry Shortcake

Red Velvet Cake

Coffee, Decaffeinated Coffee and Tea

TABLESIDE PACKAGE II

Four Hours Unlimited Soft Drinks

Baskets of Dinner Rolls and Butter on Each Table

APPETIZER

Select One

Baby Greens Salad – Roma Tomatoes, Cucumber and Red Onion – Balsamic Vinaigrette

Traditional Caesar Salad – Rosemary Focaccia Croutons and Shaved Pecorino

ENTRÉE

Select One from Each Category

Served with Chef's Selection of Starch and Fresh Vegetable

Meat

Grilled New York Strip Steak – Sherry Peppercorn Sauce

Slow-Roasted Prime Rib - Beef Au Jus

Grilled Flank Steak - Mushroom Cream Sauce

Chicken

Francaise – Lightly Battered and Sautéed with Chardonnay Wine, Finished with Lemon Juice

Marsala – Shallots and Sliced Mushrooms, Finished with Marsala Wine

Piccata – Lemon, Butter, White Wine and Capers

Fish

Broiled Filet of Sole – Lemon Butter Chardonnay Sauce

Pan Seared Atlantic Salmon – Champagne Citrus Beurre Blanc

Filet of Flounder Piccata – Lemon, Butter, White Wine and Capers

PLATED DESSERT

Select One

Chocolate Mousse Cake

Strawberry Shortcake

Coffee, Decaffeinated Coffee and Tea

BUFFET DINNER PACKAGE I

Four Hours Unlimited Soft Drinks | Dinner Rolls and Butter

SALAD

Baby Greens, Roma Tomatoes, Cucumber, Red Onion – Balsamic Vinaigrette

CHICKEN

Select One

Parmigiana – Chicken Cutlet Topped with Plum Tomato Sauce and Mozzarella Cheese

Francaise - Lightly Battered and Sautéed with Chardonnay Wine and Finished with Lemon Juice

Marsala - Shallots and Sliced Mushrooms, Finished with Marsala Wine

Piccata - Lemon, Butter, White Wine and Capers

FISH

Select One

Broiled Filet of Sole – Lemon Butter Chardonnay Sauce

Pan Seared Atlantic Salmon – Champagne Citrus Beurre Blanc

Filet of Flounder Piccata - Lemon, Butter, White Wine and Capers

PASTA

Select One

Bowtie Pasta – Sundried Tomatoes, Pesto Cream Sauce

Penne a la Vodka – Creamy Tomato Sauce

Penne Pomodoro – Plum Tomato Sauce

Served with Chef's Selection of Starch and Fresh Vegetable

PLATED DESSERT

Select One

Chocolate Mousse Cake

Strawberry Shortcake

Coffee, Decaffeinated Coffee and Tea

BUFFET DINNER PACKAGE II

Four Hours Unlimited Soft Drinks | Dinner Rolls and Butter

SALAD

Baby Greens, Roma Tomatoes, Cucumber, Red Onion – Balsamic Vinaigrette

Carving - Select One

Grilled Flank Steak - Mushroom Cream Sauce

Oven Roasted Turkey Breast - Creamy Gravy and Cranberry Sauce

New York Strip – Sherry Peppercorn Sauce

Herb Crusted Loin of Pork - Pan Gravy

Chicken - Select One

Parmigiana – Chicken Cutlet Topped with Plum Tomato Sauce and Mozzarella Cheese

Francaise - Lightly Battered and Sautéed with Chardonnay Wine and Finished with Lemon Juice

Marsala - Shallots and Sliced Mushrooms, Finished with Marsala Wine

Piccata - Lemon, Butter, White Wine and Capers

Fish - Select One

Broiled Filet of Sole – Lemon Butter Chardonnay Sauce

Pan Seared Atlantic Salmon – Champagne Citrus Beurre Blanc

Filet of Flounder Piccata - Lemon, Butter, White Wine and Capers

Pasta-Select One

Bowtie Pasta – Sundried Tomatoes, Pesto Cream Sauce

Penne a la Vodka – Creamy Tomato Sauce

Penne Pomodoro – Plum Tomato Sauce

Served with Chef's Selection of Starch and Fresh Vegetable

PLATED DESSERT - Select One

Chocolate Mousse Cake

Strawberry Shortcake

Coffee, Decaffeinated Coffee and Tea