



### *Cocktail Social Hour*

Crudite Table with Assorted & Domestic cheese, Pepperoni, Crackers, & Vegetable Platter with Dip

### *Champagne Toast*

Asti Spumanti

### *Salad Course*

Tossed Garden Salad topped with Olives, Tomato, Onion, Cucumber, Croutons and House Dressing on the side

**(Served Individually)**

### *Buffet Entrees*

**(Choice of up to 6)**

- Fresh Tomato & Basil Salad
- Fresh Fruit Salad
- Manicotti
- Cavatelli
- Spinach Bowtie Carbonara Sauce
- Lobster Ravioli with a Champagne Sauce
- Eggplant Parmesan
- Penné Primavera
- Primavera
- Meatballs
- Italian Sausage
- Chicken Melina
- Chicken Marsala
- Chicken Francaise
- Chicken Cordon Bleu
- Stuffed Sausage & Apple Roasted Pork Loin
- Baked Stuffed Shrimp
- Broiled Cod Piccata
- Baked or Broiled Tilapia
- Hand Sliced Prime Rib of Beef with Au Jus
- Hand Sliced Steamship Round Roast with Au Jus
- Hand Sliced Oven Roasted Turkey Breast

Served with Seasoned Vegetables, Oven Roasted Potatoes, Sliced Bread & Butter

### *Dessert*

Vanilla Ice Cream Puff Topped with Chocolate Syrup. Coffee, Tea, & Decaffeinated Coffee – Served

### *Bar*

3.5 Hours of Top Shelf Open Bar with our selection of Premium Liquor, Beer, Soda, and Wine

**All of this for just**

**\$66.95/\$71.95 – Saturday Events**

*(Tax & Service Charge are not included in these prices)*

**The complete package with DJ, Cake, and Flowers is available. Please inquire.**