

Dinner Menu

includes bread and butter, coffee, hot tea and dessert

The ROMA Dinner

Buffet \$30 (choice of 3 Entrée selections)

Plated \$34 (choice of 2 Entrée selections)

Salad

Choice of 1

Mista: organic mixed greens, tomato, cucumber, red onion & red peppers, balsamic vinaigrette

Caesar: crisp romaine lettuce, homemade dressing, Asiago cheese & croutons

Mediterranean Pasta: artichokes, sun-dried tomato, black olives & feta cheese

Side Options

Choice of 1

(additional sides \$3 per person)

Mashed Potatoes

Roasted Potatoes tossed with olive oil and herbs

Rice Pilaf infused with saffron

Penne topped with our house-made marinara

Entrées

served with a mixed medley of fresh seasonal vegetables

Penne Pollo: broccoli and chicken tossed in a vodka cream sauce

Penne Primavera: broccoli, mushrooms, sun-dried tomatoes & black olives tossed in a light marinara

Penne con Funghi: peas and mushrooms in a light Alfredo sauce

Pork Loin: drizzled with a whole grain mustard & honey glaze

Roast Beef: with a rosemary au jus

Stuffed Chicken Breast: artichokes, roasted red peppers, basil & goat cheese, basil cream sauce

Chicken French: our chef's specialty in a lemon butter wine sauce

Chicken Parmesan: topped with our house made marinara

**Pricing does not include NYS Tax, 25% facility charge. Prices subject to change without notice.

The *VENICE* Dinner

Buffet \$36 - Plated \$40

In addition to choices in the Roma package, you can also choose from the following:

Vegetables

Mixed Medley of fresh seasonal vegetables

Grilled Asparagus brushed with olive oil

Side Options

Choice of 1

Mashed Potatoes

Roasted Potatoes tossed with olive oil and herbs

Rice Pilaf infused with saffron

Penne topped with our house-made marinara & cheese

Entrées

BEEF

10 oz New York Strip Steak

12 oz Ribeye

6 oz Filet of Beef

Choice of Sauce

Porcini Mushroom Demi-glacé.

Poivre Vert Bordelaise Sauce

Honey Balsamic Glaze

SEAFOOD

Atlantic Salmon

Mahi Mahi

Additional selection available at Market Price

Grouper

Chilean Sea Bass

Red Snapper

Louisiana Redfish

King Crab Legs

Choice of Sauce

Lemon Caper Sauce

Trumpet Mushroom & Tomato

Lemon Buerre Blanc

Honey Lime Butter

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Grazing Stations

For Dinner; Stations are designed to be combined with at least 3 grazing stations
Stations are planned for 1 hour and prepared according to your final guest count - not unlimited refills.

Appetizer Station

Assorted Wood Fired Gourmet Pizzas, Grilled Brie, Mini Fried Raviolis,
Chicken Sates, Eggplant Fritters, Fresh Vegetable Platter, Fruit n' Cheese Platter
3 selections for \$10 per guest **4 selections for \$12 per guest**

House-made Mac & Cheese Station

Toppings:

Crispy Bacon, Scallions, Parmesan Cheese, Diced Red Onions, Sautéed Mushrooms, Diced Ham, Broccoli
\$15 per guest **\$3 additional for Lobster or Crab**

Southern Style BBQ Station

BBQ Pulled Pork, Jalapeno Cheddar Cornbread Muffins, Power Slaw, 4-Cheese Baked Mac n' Cheese,
Braised Green Beans and Bacon, House-made Baked Beans with Bacon & Molasses
\$14 per guest

Pizza, Salad & Wing Station

A selection of our most popular gourmet pizzas accompanied with our Mista or Caesar Salad, Wood Fired Chicken
Wings with house-made blue cheese. Tomato, Basil and Fresh Mozzarella Salad: **add \$4 per guest**
\$17 per guest

Italian Station

Penne Vodka, Penne Alfredo, Chicken Parmesan, and garlic bread. Green Beans, Braised Beef Meatballs
Antipasto: Salami & Capicola, marinated artichoke, and olive salad, assorted Italian cheeses
\$20 per guest

Chef Manned Stations

Chef fee of \$ 50.00

Pasta Station

Choice of 2 Sauces

Alfredo, Tomato Vodka, Marinara, Basil Pesto, Garlic & Olive Oil

Toppings:

Grilled Chicken, Roasted Peppers, Broccoli, Tomatoes,
Spinach, Mushrooms, Olives, Feta, Artichokes, Asiago Cheese

\$17 per guest

Carving Station

Served with small dinner rolls and gourmet sauces.

Prime Rib \$MV	serves 30
Turkey Breast \$180	serves 28
Beef Tenderloin \$270	serves 14
Pork Loin \$185	serves 20
Strip Loin \$270	serves 24
Ham \$195	serves 30

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Cocktail Party Hors d'oeuvres

prices include 2 pieces per guest.

- Shrimp Cocktail:** with house-made cocktail sauce \$5
- Shrimp & Crab Cakes:** finished with a creamy remoulade sauce \$5
- Grilled Brie on Baguette:** with a red raspberry preserve. \$4.25
- Artichoke French** \$5
- Fresh Mini Mozzarella Stuffed Meatballs:** with tomato basil sauce \$5
- Caprese Skewers:** mini fresh mozzarella balls and grape tomatoes with fresh basil and balsamic drizzle \$4.75
- Bacon Wrapped Scallops** \$5
- Stuffed Mushrooms:** filled with a vegetarian or meat stuffing \$4.95
- Phyllo Wrapped Asparagus** with balsamic drizzle \$4.75
- Mini Quiches** \$4.50
- Assorted Gourmet Wood Fired Pizzas:** large thin crusted – cut into small squares \$5
- Goat Cheese Mouse Crostini:** with tomato jam \$4.95

Platters

- Antipasto:** Italian meats, cheeses, and olives served with baguette \$7.50
- Fruit & Cheese:** imported and domestic cheeses, seasonal fruit & crackers \$5
- Vegetable:** seasonal vegetables & house-made dipping sauces \$4

Desserts

- Chocolate Covered Strawberries** house-made \$5
- Italian Pastries:** assortment of mini éclairs, mini cannoli, cream puffs and Italian cookies \$6
- Fresh Fruit Skewers:** assortment of fresh seasonal fruit \$5
- Petits Fours:** assortment of petite pastry bites \$6

Bar Options

- Cash Bar** guests pay for their own drinks - \$50 per bartender
- Tab Consumption** drinks are added to your final bill as ordered.
- Consult your Event Team for options pertaining to your budget

Beer & Wine Package \$20 per guest for 2 hours, \$22 per guest for 3 hours
Bar stocked with house red & white wines, bottled beer & draft beer, fountain soda

Full Bar \$24 per guest for 2 hours, \$26 per guest for 3 hours
Bar stocked with Cabernet, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc,
Bottled beer & draft beer, fountain soda

Liquor included, but not limited to brands like Seagram's 7, Jim Beam, Bacardi, Tito's vodka, Absolut, Jose Cuervo

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