

Brunch

Buffet \$22

includes coffee or hot tea and soda

Choice of 1

Sausage, Bacon, or Ham

Choice of 1

Stuffed French Toast (cream cheese & almonds) with Maple Syrup OR Waffles

choice of 1

Home Fries or Hash Browns

Choice of 1

Assorted Breakfast Pizzas, Scrambled Eggs, or Egg Strata

OR

Replace egg option with Omelet Station: \$25.00 per guest + \$50.00 chef fee

(Omelet Station Provisions: Bacon, Sausage, Mushrooms, Peppers, Onions, Tomatoes, and Cheese)

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

Entrées

Choice of 3

Grilled Vegetable Panini: fresh grilled vegetables, hummus & Goat cheese

Grilled Chicken Breast Panini: feta cheese, assorted field greens & pesto mayo

Caprese Panini: fresh mozzarella, tomato and basil, mixed greens and balsamic glaze

Assorted Wood-Fired Gourmet Pizzas: large pizzas cut into smaller squares

Penne Pollo: broccolini & grilled chicken in vodka cream sauce

Penne or Tortellini with your choice marinara or Bolognese

Penne con Funghi: mushrooms & peas in Alfredo sauce

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

Additions

Individual House Desserts: choice of Cheesecake, Chocolate Torte, or seasonal selection \$5.00 per guest

Italian Pastry Platter: mini éclairs, mini cannoli, cream puffs, traditional Italian cookies \$6.00 per guest

Fresh Fruit Salad: fresh and seasonal melons & berries. served with a Greek honey-yogurt dressing.

Small: serves 15 **\$65.00** **medium:** serves 25 **\$95.00** **large:** serves 40 **\$145.00**

Brunch Cocktails

Mimosa Bar Assortment of fresh juices, champagne, selection of fresh fruit garnish for champagne flutes \$9

Rosé Bar Selection of 3 Rosé wines, (1 sparkling) and 2 paired cheeses and fruits \$12

Bloody Mary Station vodkas, fresh tomato juices, celery, carrots, olives and horseradish \$9

Bellini Carafes: serves 8 guests \$30

Non-alcoholic Fruit Punch: serves 25 guests \$65

Spiked Rum & Champagne Punch: serves 25 guests \$100

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

Lunch

Includes coffee, hot tea and soda

Buffet \$20

Choice of 3 Entrées

Plated \$23

Choice of 2 Entrées

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

Entrées

Grilled Vegetable Panini: fresh grilled vegetables, hummus & Goat cheese

Grilled Chicken Breast Panini: feta cheese, assorted field greens & pesto mayo

Caprese Panini: fresh mozzarella, tomato and basil, mixed greens and balsamic glaze

Assorted Wood-Fired Gourmet Pizzas: large pizzas cut into smaller squares

Penne Pollo: broccolini & grilled chicken in vodka cream sauce

Penne or Tortellini with your choice marinara or Bolognese

Penne con Funghi: mushrooms & peas in Alfredo sauce

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

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

Chicken Parmesan: topped with our house made marinara

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

Roast Beef with a rosemary au jus

Additions

Individual House Desserts: choice of cheesecake, chocolate torte, or seasonal selection \$5.00 per guest

Italian Pastry Platter: mini éclairs, mini cannoli, cream puffs, traditional Italian cookies \$6.00 per guest

Fresh Fruit Salad: fresh and seasonal melons & berries. served with a Greek honey-yogurt dressing.

Small: serves 15 **\$65.00** **medium:** serves 25 **\$95.00** **large:** serves 40 **\$145.00**

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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
- Petites Fours:** assortment of petite pastry bites \$5

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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