

LET'S PARTY
Three Party Rooms Available
SIT DOWN MENU

Catering Menu 1

Choice of:

Appetizers:

Caesar Salad
House Salad

Entrees

Chicken Francais

Boneless chicken breast dipped in white wine and lemon

Rigatoni a la Vodka

Served in a pink cream Absolute sauce, flavored with prosciutto

Grilled Chicken, Steak or Veggie Fajita

Marinated strips of chicken, beef or fresh vegetables sautéed with green bell peppers, onions and tomatoes and served with refried beans, Mexican rice, sour cream, guacamole, pico de gallo & warm flour tortillas

Beverages

Includes cake, coffee and soda
\$28.95

Catering Menu 2

Choice of

Appetizers:

Caesar Salad
Tri- colored Salad

Choice of

Pasta:

Penne a la Vodka
Rigatoni Filetto di Pomodoro

Choice of

Entrees:

Chicken a la Gia

Boneless chicken breast smothered with mushrooms and sun dried tomatoes in a brown sauce

L.I. Roasted Duck- any style

South American Sea Bass

A fresh fillet sautéed in white wine, lemon, a touch of garlic and sprinkled with Italian seasoned bread Crumbs

Veal Marsala

Veal sautéed in a light Shiitake mushroom sauce

Grilled Chicken, Steak or Veggie Fajita

Marinated strips of chicken, beef or fresh vegetables sautéed with green bell peppers, onions and tomatoes and served with refried beans, Mexican rice, sour cream, guacamole, pico de gallo & warm flour tortillas

Beverages

Includes cake, coffee and soda
\$34.95

3 Hour Brunch Party
(available for Sit Down or Buffet)

Egg Station- eggs made to order any style
Pancakes, French Toast Stations
Belgium Waffle Station
Sausage, Bacon, Hash Browns,
Assorted Bagels, Bialys,
Muffins, Danishes, Pastries,
Cream Cheese, Butter, Jelly,
Choice of Any Style:
Pasta and Chicken,
Includes: Occasion Cake, Coffee, Soda, Juice

\$28.95

Cocktail Hour – Passing Hors D’Oeuvres

Choice of 5

Pigs in Blankets, Grandma’s Pizza, Chicken Fingers
Cheese Quesadilla, Meatballs- Italian or Swedish,
Chimichangas, Mozzarella Sticks

\$6.95

Passing Hors D’Oeuvres

Steak on Garlic Toast, Sesame Chicken,
Coconut Fried Shrimp, Asian or Italian Calamari,
Steak Springrolls, Chicken Brochettes,
Grilled Portobello Wraps

\$9.95

Options:

Roasted Steak Carving.....	\$6.50
Raw Seafood Bar.....	\$15.00 - \$20.00
Carving Station – Lamb, Duck.....	\$7.50
Turkey, Ham.....	\$5.50
Fresh Mozzarella and Tomato with Basil Platter.....	\$5.00
Crue d’Ete and Cheese Station.....	\$5.00

Family Style

Cold Antipasto

Prosciutto di Parma
Soppressatta, Genoa Salami,
Provolone, Grilled Marinated Eggplant,
Roasted Peppers, Extra Virgin Olive Oil & Olives

\$9.95

Hot Antipasto

Baked Stuffed Clams,
Stuffed Mushrooms, Quesadillas,
Fried Calamari, Eggplant Rollatini,
Beefsteak Tomato & Fresh Mozzarella
with Extra Virgin Olive Oil & Olives

\$10.95

BUFFET MENU

Catering Menu A

Choice of Any Style Entrees

Rigatoni a la Vodka

Served in a pink cream Absolute sauce, flavored with Prosciutto

Chicken Francais

Boneless chicken breast dipped in white wine and lemon

Beefsteak Enchilada

Marinated beefsteak in flour tortillas with melted cheese

Fresh Baby Asian Salad

Mexican Rice

Roasted Potatoes

Includes:

Cake, Coffee, Soda, Juice

\$28.95

Catering Menu B

Choice of Any Style Entrees:

Rigatoni Filetto di Pomodoro and Penne Primavera

South American Sea Bass

A fresh fillet sautéed in white wine, lemon, a touch of garlic and sprinkled with Italian seasoned bread crumbs

Beefsteak Enchilada

Marinated Beefsteak in flour tortillas with melted cheese

Eggplant Rollatini

Our Chef's specialty!

Chicken a la Gia

Boneless chicken breast smothered with mushrooms and sun dried tomatoes in a brown sauce

Includes:

Mexican Rice, Roasted Potatoes,
Baby Asian, Caesar or Tri Color Salad,
Cake, Coffee, Soda and Juice

\$34.95

Also Available:

Liquor Packages, Make Your Own Sundaes, Viennese Packages
Kids 9 & Under are Half Price, Kids 2 & Under are Free (Up to 5 Kids)
Substitutions Available from Regular Menu

OPTIONAL LIQUOR PACKAGES

House Package I

Domestic Beer, House Wine
\$12.50 per person for 3 Hours

House Package II

Imported and Domestic Beer,
House Wine and House Liquor
\$17.50 per person for 3 Hours

Top Shelf Package

Imported and Domestic Beer, Choice Wines,
Top Shelf Liquor (Absolute, Tanqueray, Dewars, etc.)
\$22.50 per person for 3 Hours

Premium Package

Imported and Domestic Beer, Choice Wines,
Premium Liquor (Grey Goose, Belvedere, JW Black, etc.)
\$27.50 per person for 3 Hours

Picano Package

Sangria, Mimosa, Champagne Punch, Poinsettia
Your choice of two, \$9.00 per person for 3 Hours

Options:

Private Bar with Bartender - \$250.00
Extra Cocktail Waitress or Waiter - \$125.00
Virgin Drinks - \$5.50 per person