

# Corporate Packages

## Classic Buffet

Each menu is based on a guest list of 50 or more for a three-hour event.  
Price quotes for smaller buffet entree groups are available upon request.

### Pasta Course

Choose Two from Pasta List Below

### Entrees

Choose three items, One of each standard category from the accompanying Buffet Entree List  
All menus also include Hearth Baked Rolls with Sweet Butter

### Vegetable & Starch

Please Choose One of Each from the Side Dish List

### Dessert & Coffee

Delectable fresh filled cannoli's, Italian cookies and fresh sliced fruit

Freshly Brewed Colombian Blended Caffeinated  
And Decaffeinated Coffee

And Hot Water for Premium Earl Grey, Green Tea, English Tea and Herbal Teas





# Buffet Menu Options

## Pastas

*Penne Ala Vodka*

*Lasagna (Meat or Veg.)*

*Penne Pesto Alfredo*

*Baked Cheese Ravioli*

*Pasta Ala Carbonara*

*Cheese Ravioli Marinara*

*Linguini or w/ Garlic & Oil*

*Pasta with Chicken and Asparagus in Sherry Sauce*

*Farfalle w Broccoli Rabe & Sausage in Garlic Wine Sauce*

*Pasta Primavera (G&O or Creamy)*

*Ziti w/ Broccoli & Sun Dried Tomato*

*Pasta with Sauteed Zucchini and Onions*

*Pasta with Sausage and Blistered Cherry Tomato*

*Ricotta Stuffed Shells*

*Vegetable Stuffed Shells*

*Rigatoni Filet de Pomodoro*

*Rigatoni Marinara*

*Pasta with Fennel Ragù*

*Pasta Arabiata (SPICY)*

*Cavatelli with Eggplant Companiata*

*Rigatoni with Cilantro Pesto*

*Cavatappi with Sauteed Spinach and Mushroom in Garlic Wine Sauce*

*Spaghetti with Meatballs*

*Spaghetti con Pollo ( Chicken )*

*Rotelli w/ Roast Baby Peppers in Cajun Sauce*

*Mexican Baked Ziti*

*Orchetta with Sun Dried Tomato Pesto*

*Orzo tossed with Parmigiana Cheese & Basil*

*Eggplant Parmigiana ( Classic )*

*Grilled Eggplant Parmigiana*

*Eggplant Rollatini*

### PREMIUM PASTA'S

*Substitute any Standard Pasta for an additional \$5.50 per person*

*Tortelloni Alfredo*

*Tortellini w/ Meat Sauce*

*Fresh Homemade Pasta w Sauce of your choice*

*Cajun Shrimp Pasta*

*Spinach or Meat Stuff Cannelloni Marinara*

*Spinach Ravioli in Sundried Tomato Alfredo*

*Rotelli with Garlic and Shrimp Scampi Sauce*

*Roast Pepper and Mushroom Ravioli Putanesca*

*Pumpkin Ravioli in Cinnamon Cream Sauce*

*Lobster Ravioli ( Market Price )*



# Chicken

Balsamic Glaze Chicken w/ Fresh Mozzarella & Sun Dried Tomato  
Stuffed Chicken w/ Cornbread, Andouille Sausage, Apple, with  
Rosemary/Sage Apple Cider Glaze

Chicken Sorrentino w/ Eggplant, Prosciutto, Fresh Mozz in a  
Cream Sherry Sauce

Herb & Parmesan Crusted Chicken Breast with Sun-dried Tomato  
Chutney

Bacon & Cheese Stuffed Chicken in White Sauce

Stuffed Breast of Chicken with Spinach and Gruyere Cheese  
served w/ Port Wine Sauce

Breast of Chicken Filled w/ Asparagus & Herb Havarti Cheese in  
Wild Mushroom Sauce

Honey Glazed Chicken Breast Accompanied by a Sun-dried Cherry  
Chutney

Pecan Crusted Chicken with Cranberry & Apple Relish

Chicken Provencal

Chicken & Chorizo w/ Sun-dried Tomato, Shiitake Mushroom in a  
Lemon Caper Reduction

Pan Grill Boneless Chicken Thigh w/ Wild Mushrooms in Lemon  
Rosemary Reduction

Herb Crusted Roasted Chicken

Blackened Cajun Chicken with Tomato Bruschetta

Grill Chicken w/ Lemon Herbs

Chicken Ala Cacciatore

Chicken & Sausage Scarpariello

Southwest Grilled Chicken w/ Black Bean & Corn Relish

Chicken Cutlet Milanese - Tomato Basil or Raspberry Bruschetta

Chicken Medallions Sauteed w/ Sun-dried Tomato, Artichoke  
Hearts, Roasted Peppers and Black Olives

Rosemary Garlic Chicken

Boneless Chicken Thighs with Teriyaki Glaze

Chicken Florentine

Chicken Marsala

Chicken Parmigiana

Chicken Ala Franchese

Boneless Chicken Thighs with Jerk Glaze

Buffalo Chicken Breast

Asian Orange Ginger Chicken

Teriyaki Chicken Wings

Fajita Style Chicken

Chicken w/ Traditional Jamaican Jerk Sauce

Hawaiian Chicken with Pineapple Relish

Caribbean Brown Stew Chicken

Santa Fe Chicken w/ Chipotle Crema

Coconut Crust Chicken

Fried Chicken

West Indian Style Curried Chicken

East Indian Chicken Tikka Masala

Indian Butter Chicken

Boneless BBQ Chicken

Stir Fry Chicken w/ Vegetables

Homemade Chicken Fingers

Oven Roast Sliced Turkey Breast w/ Gravy

Herb Crusted Turkey London Broil w/ Lemon Thyme Aioli





# Beef

Roast Sirloin of Beef with a Creamy Horseradish Sauce  
Latin Grilled Beef Medallions with Green Chili Aioli (Green chilies, cilantro, cumin, garlic, herbs)  
Sirloin Tips with Baby Bello Mushrooms & Pearl Onions  
Char Grilled Hanger Steak Au Poivre  
Carved Top Sirloin Au Jus  
Burgundy Beef Medallions with Baby Bello Mushrooms  
Beef Bourguignon  
Char Grilled Flank Steak, served with Garlic Aioli  
Char Grilled Skirt Steak Chimichurri  
Teriyaki Glazed Skirt Steak  
Beef Stroganoff  
London Broil Sherry Glazed with Wild Mushrooms  
Country Kitchen Beef Stew  
Meatballs Parmigiana

Peppered Steak  
Carne Guisada (Spanish Stew)  
London Broil  
Corned Beef and Cabbage  
Meat Loaf with Gravy  
Stir Fry Beef & Vegetables  
Mongolian Beef & Onions  
Turkish Beef Kofta  
Southern Chicken Fried Steak  
Curried Beef & Potatoes  
Steak Fajita  
Cuban Ropa Vieja  
Shepard's Pie  
Philly Cheese Steak  
Bratwurst and Sauerkraut

## Premium Beef

Available for substitution an additional cost

BBQ or Braised Beef Short Ribs  
Filet Mignon  
Prime Rib  
Oxtail Stew  
Tre Muskietiere (Beef, Pork, & Chicken in a Sherry Sauce)

Slow Roasted BBQ Beef Brisket  
Veal Sorrentino (Veal, Ham, Eggplant, with Mozz)  
German Sauerbraten  
Skirt Steak  
Veal & Peppers - Veal Marsala - Veal Picata





# Pork

- Sage & Pecan Crusted Roast Loin of Pork with a Port Sauce
- Spiral Cut Honey Glazed Ham with Coarse Maple Mustard
- Herb Crusted Pork Loin Au Jus
- Pork Tenderloin in Lemon Caper Reduction
- Boneless Cajun Pork Chops with Tomato Shallot Relish
- Roasted Pork Loin with Shiitake Mushrooms in Sherry Sauce
- Grill Pork Cutlets with Roast Baby Peppers & Cippolini Onions
- Pork Cutlets w/ Mushrooms in Garlic and Wine Sauce
- Slow Roasted Spanish Pernil Asado
- Sautéed Pork Medallions w/ Snow Peas
- Asian Stir-Fry Pork & Vegetables
- All American BBQ Pulled Pork
- Slow Cooked BBQ St Louis Ribs
- Hawaiian Baby Back Ribs
- BBQ Jerk Ribs
- Traditional Sausage & Peppers
- Ginger Garlic Pork with Vegetables
- Roast Pork & Broccoli
- Apricot Glazed Ham w/ Pineapple
- Pork Milanese with Warm Arugula
- Sweet and Sour Pork
- German Beer Infused Bratwurst and Sauerkraut
- Asian Style Honey Garlic Pork
- Broccoli Rabe and Mozzarella Stuffed Pork Loin
- Pork Schnitzel
- Boneless Pork Chops
- Grilled Pork Tenderloin
- Black Bean Pork Chop
- Stir-Fry Pork and Vegetables
- Pork Loin with Sherry Wine Sauce
- Pork Tenderloin in Lemon Caper Reduction
- Chipotle Rubbed Pork Loin

# Seafood Options

Available for substitution an additional cost

Filet of Sole Oreganata  
 Tea Smoked Salmon Filet with Apple Red Onion Marmalade  
 Mahi Mahi with Saffron, Fennel, Tomato Relish  
 Poached Salmon Filet Topped with Tomato Caper Concasse  
 Chipotle Glaze Salmon with Bacon Pepper Salsa & Wonton Crisps  
 Thai Spiced Salmon with a Spicy Almond Sauce

Maryland Crab-cakes (2) with Remoulade Sauce  
 Tri-Color Tortellini w/ Lump Crab-meat In Roast Red Pepper Sauce  
 Sea Scallops & Baby Mushrooms in Lemon Garlic Sauce OR  
 Chilean Sea Bass Medallions in Champagne Sauce —  
 \$14. per person





# Vegetable Sides

Fire Roasted Vegetables  
Roasted Cauliflower  
Julienne Zucchini, Carrots & Summer Squash  
Sugar Snap Peas with Red Pepper Ribbons  
Oriental Stir Fry  
Wilted Spinach w/ Garlic & Olive Oil  
Cider Glazed Roasted Root Vegetables  
Baby Broccoli with Shallot Butter  
Ratatouille  
Asparagus with Bruschetta  
Sauteed Zucchini Rounds  
Sauteed Peas & Carrots  
Roasted Asparagus  
Asparagus Batons with Heirloom Grape Tomatoes  
Stir-fry Mushroom Melange

Sauteed Broccoli Rabe with Olive Oil and Garlic  
Steamed Herb Broccoli  
Sauteed Seasoned Broccoli  
Carrot & Spinach Timbale  
Creamed Spinach  
Baby Carrots with Cardamom Butter  
Braised Swiss Chard with Cranberries  
Plantanos Maduros  
Brussel Sprouts w/ Bacon & Shallot Butter  
Sauteed Corn Niblets  
Green Beans w/ Red & Yellow Pepper Confetti  
Balsamic Grilled Vegetables  
Green Beans Almandine  
Sauteed Green Beans w/ Bacon & Caramelized Shallots  
Collard Greens prepared your way

# Starch Sides

Oven Roast Rosemary Baby Potatoes  
Mashed Yukon Gold Potatoes w/ Truffle Oil  
Roast Red Bliss Potato w/ Shallots & Dill  
Roasted Fingerling Potato  
Baby Bleu Scallop Potatoes  
Parmesan & Basil Mashed Potatoes  
Garlic Mashed Potato  
Crushed Potato & Artichoke w/ Garlic Butter  
Special Mash Potato (Cheddar, Sour Cream, Onion, and Herbs)  
Potato Lyonnaise  
Heirloom Potato Smash w/ Crumble Gorgonzola & Olive Oil  
Lemon Potatoes  
Sweet Potato Mash w/ Marshmallow

Wild Mushroom Polenta  
Risotto with Herb Pesto  
Garlic Parmigiana Risotto  
Israeli Cous Cous  
Wild & Long Grain Rice w/ Slivered Almonds  
Rice with Pecan and Sun Dried Cherries  
Lemon Saffron Basmati Rice  
Brown Rice & Lentil Pilaf  
Jasmine Rice w/ Ginger & Lemon Grass  
Basmati Rice w/ Vegetable Confetti  
Rice Pilaf - Fried Rice - Rice & Peas - Arroz con Gondules  
Saffron Rice - Wild Rice Pilaf - White Rice - Sticky Rice  
Arroz Moro - Rice and Beans



# Venue Prices

## Corporate Buffet with:

California Bar	\$65. per person
Wine and Beer	\$89. per person
Standard Open Bar	\$99. per person
Midway Open Bar	\$110. per person
Top Shelf Open Bar	\$129. per person

**To privatize your corporate event and close out the whole space see prices below**

## Cityview Rooftop Private Venue Prices

(Inclusive, of Free Parking, and discounted with a Food and Beverage Package attached)

### **Monday thru Thursday**

Days Between 8 am - 3 pm: \$400. per hour (4-hour minimum).

Evenings Between 3 pm - 11 pm: \$1500.

### **Friday thru Sunday Space Rental:**

Friday thru Sunday, Days Between 8am - 3pm: \$500. per hour (4-hour minimum).

Friday Evenings Between 3pm - 12am: \$3900.

Saturday Evenings Between 3pm - 12am: \$4500.

Sunday Evenings Between 3pm - 12am: \$3000.

**(These prices are for the venue only; paired with an added food and beverage package. Indoor and outdoor space, for up to a 5-hour event.)**