

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 Sautéed Zucchini and Onions
Pasta with Sausage and Blistered Cherry Tomato
Ricotta Stuffed Shells
Vegetable Stuffed Shells
Rigatoni Filet de Pomadoro
Rigatoni Marinara
Pasta with Fennel Ragu
Pasta Arabiata (SPICY)
Cavatelli with Eggplant Companiata
Rigatoni with Cilantro Pesto
Cavatappi with Sautéed 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 Franches
 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 Musketiere (Beef, Pork, & Chicken in a Sherry Sauce)

Slow Roasted BBQ Beef Brisket
Veal Sorentino (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
Sautéed Zucchini Rounds
Sautéed Peas & Carrots
Roasted Asparagus
Asparagus Batons with Heirloom Grape Tomatoes
Stir-fry Mushroom Melange

Sautéed Broccoli Rabe with Olive Oil and Garlic
Steamed Herb Broccoli
Sautéed 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
Sautéed Corn Niblets
Green Beans w/ Red & Yellow Pepper Confetti
Balsamic Grilled Vegetables
Green Beans Almandine
Sautéed 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.)***