

Wedding Packages

Classic Buffet

Each menu is based on a guest list of 100 or more for a five-hour reception. Price quotes for smaller buffet entree groups are available upon request.

Buttered Hors d'oeuvres

Please choose any six from the accompanying list of Hors d'oeuvres from our Cocktail Hour Menu.
All Perfect Setting Hors d'oeuvres are made fresh for each reception.

Pasta Course

Please choose two from the Pasta List Below

Entrees

Please choose three items, one of each standard category from the accompanying Buffet Entree List Below
All menus also include Hearth Baked Rolls with Sweet Butter

Vegetable & Starch

Please choose one of each from the Side Dish List Below

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

Also, ask about our various bar options.

Pricing for the above package is presented at \$90. per person after each of the following "Buffet Entree Suggestions"(Seafood Additional). The menu price includes all serving staff; linens in solid colors for bars, and buffet tables; china, silverware and glassware (Champagne Flute, Water Goblet) for guest tables (Bar glasses not included); This quote does not include fees charged to the caterer by your venue (ie "kitchen fees").

We can provide a quote for tables and chairs if your event facility doesn't provide them.
Please add 8.875% New York State Sales Tax to all package pricing.

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
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