



## Sample Gala Menu

6:00PM - 11PM

### Included in your Package:

Five-Hour Dinner Party with *Premium* Open Bar Including Cappuccino & Espresso Bar, Bottles Of Cabernet Sauvignon & Pinot Grigio On Each Table, Your Choice of Linen Colors Included

### Cocktail Hour

~Taste of Tuscany~

SIX Hot Stationary Hors D'oeuvres of Your Choice  
& TWO hand passed Hors D'oeuvres

A Beautiful Assortment Of Imported & Domestic Cheeses with Assorted Crackers,  
Grilled Marinated Vegetables of Asparagus, Eggplant, Squash, Zucchini & Roasted Carrots  
House Made Mushroom & Olive Antipasto Mix, Molisana Dried Italian Sausage & Sliced Cured Italian Meats,  
Roasted Red Pepper, Artichoke & Tomato Bruschetta's with Crostini's Fresh Seasonal Sliced Fruit Platters

### Hors D'oeuvres Selections

#### Hot Chaffered Selections

-Please Choose 6 -

Fried Calamari With Marinara Sauce  
Homemade Fried Mozzarella With Marinara Sauce  
Sautéed Broccoli Rabe In Olive Oil And Garlic  
Grilled Italian Sausage & Broccoli Rabe  
Sautéed Escarole & Beans In Olive Oil And Garlic  
Spinach & Seafood Stuffed Baby Mushrooms  
Eggplant Rollatini With Ricotta Stuffing & Marinara Sauce  
Clams Casino Individually Baked With Bacon, Peppers & Onions  
Zuppa Di Mussels With Garlic - Choice Of Red Or White Sauce  
Scallops Wrapped In Applewood Bacon  
Housemade Italian Meatballs  
BBQ Pulled Pork Spring Rolls  
Chicken Satay With Asian Dipping Sauce

### Hand Buttered Hors D'oeuvres Selections

-Please Choose 2 -

Caprese Skewers – Fresh Baby Mozzarella, Grape Tomatoes & Basil  
Petite Pan Seared Crab Cakes- With Spicy Remoulade  
Tequila Citrus Grilled Shrimp – Tropical Mandarin Chutney  
Risotto Cups – Porcini & Parmesan Risotto  
Beef Tenderloin Crostini- With Horseradish Cream, Caramelized Onion & Chive  
Grilled Fresh Figs Wrapped With Prosciutto & Goat Cheese  
Wild Mushroom Cups Assorted Wild Mushrooms & Goat-Cheese Phylo Cup  
Tomato Soup Shooters Served With Mini Grilled Cheese Wedges



## 3 Course Gala Dinner

### First Course

*~Choice Of One~*

*~Served With Fresh Italian Bread & Butter~*

#### **Prosciutto Mozzarella Caprese**

Layered Fresh Mozzarella & Tomatoes with Flowered Prosciutto, Fresh Basil with Balsamic Reduction

#### **Baby Spinach Salad**

Candied Walnuts, Gorgonzola Cheese & Asian Apple, Pommerey Mustard Vinaigrette

#### **Caesar Salad**

Hearts Of Romaine, House Made Caesar Dressing, Garnished With Garlic Croutons

#### **Mixed Baby Green Salad**

Assorted Baby Greens With Garden Vegetables, Balsamic Vinaigrette

### Pasta Course

*~Choice of One Pasta with Your Choice of Sauce~*

Penne, Rigatoni, Farfalle or Cavatelli

#### Sauce Selections

**House Tomato Sauce** - Sautéed Onions, Bacon And Fresh Tomato Finished With Fresh Basil

**Alla Vodka** – Sautéed Tomato, Prosciutto & Mushrooms, Finished With Vodka & A Touch Of Cream

**Filetto Di Pomodoro** – “Chunky” Plum Tomato Sauce with Onions, Finished with Fresh Basil

**Primavera** – Fresh Julienne Vegetables medley with tomato broth

**Marinara** – Vegetarian Tomato Sauce with Fresh Basil

### Dinner

**Everyone Receives:**

#### Surf & Turf

**Slow Roasted Prime Rib Of Beef & Tequila Grilled Jumbo Shrimp**

Served with Wild Mushroom Demi-Glace

*~Chef Choice of Vegetable & Potato~*

**OR**

Give your Guests Choice of Three Entrée Selections



## **Entrees**

~Choice Of Three~

### **~Carne~**

#### **Slow Roasted Prime Rib Of Beef**

Wild Mushroom Demi-Glace

#### **Honey Brined Frenched Grilled Pork Chop**

With Roasted Pepper-Grilled Corn Salsa

### **~Pesce~**

#### **Salmon Teggianese**

Sautéed Escarole, White Bean, Tomato, Salsa Verde

#### **Stuffed Filet Of Sole**

Crabmeat & Spinach Stuffing, White Wine Butter Sauce

#### **Baked Stuffed Shrimp**

Three Jumbo Shrimp, Crabmeat Stuffing, White Wine Butter Sauce

### **~Pollo~**

#### **Statler Chicken Breast**

Wing-Bone-In & Crispy Skin Seared, Honey Brined, Stuffed With Prosciutto, Spinach & Asiago Cheese  
With Lemon Chicken Jus

#### **Chicken Francese**

Lightly Egg Battered Sautéed Chicken Medallions, Lemon White Wine Butter

#### **Chicken Marsala**

Pan Seared 'Statler' Skin On Breast With Marsala Mushroom Sauce

*~All Entrees Served With Vegetable & Potato~*

**\*\*Both Dinner Options Served with Dessert\*\***

## **Dessert**

Assorted Italian Pastry Platters

American Coffee & Tea



## Station Enhancements

### Flambé Station

Bananas, Strawberry & Blueberry Foster Station, Flambéed Before Your Eyes Served Over Vanilla Ice Cream With Caramel Sauce

### Ice Cream Sundae Station

Perfect For Any Age. A Buffet Of Vanilla And Chocolate Ice Cream With All The Trimmings Made Custom By Each Of Your Guests. Caramel Sauce, Chocolate Sauce, Raspberry Colis, Gummy Bears, Bananas, Whipped Cream, Cherries, Assorted Sprinkles, Chocolate Chips, Reese's Peanut Butter Cups

### S'mores Station

Make Your Own – Chocolate Bars, Graham Crackers & Marshmallows Toasted By You Over A Flame

### Chocolate Fountain

With Fruit Carving Display With Assorted Cookies, Fruits, Marshmallows & Pretzels

### Hand Piped Cannoli Station

Freshly Made Before Your Eyes With Chocolate & Vanilla Shells

### Gelato Bar

Tiramisu, Strawberry, Dolce De Leche & Chocolate Hazelnut Flavors Served By A Uniform Chef