



Sample Gala Menu

6:00PM - 11PM

Top Shelf Open Bar
Bottles of Cabernet Sauvignon & Pinot Grigio on Each Table
Your Choice of Linen Colors Included

Cocktail Hour

Antipasto Table

Upon Arrival You Will Enjoy A Beautiful Assortment Of Imported & Domestic Cheeses, Grilled Marinated Vegetables, Sliced Italian Meats, Roasted Red Peppers, House Made Marinated Mushrooms, Artichoke Hearts, Assorted Bruschetta's, Crackers & Fresh Fruit

Hot Stationary Hors Appetizers

Fried Calamari with Marinara
Grilled Sausage & Sautéed Broccoli Rabe
Clams Casino With Bacon
Zuppa Di Mussels White
Seafood Stuffed Mushrooms
Eggplant Rollatini

Salad Course

~Choice of One~

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

Bolognese - Hearty Slow Stewed Tomato Chunky Beef Sauce with a touch of Cream

Primavera - Fresh Julienne Vegetables medley with tomato broth



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~

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