



## Sample Gala Menu

### Included in Your Package

*Premium Open Bar Including Cappuccino & Espresso*  
Choice of Linen Tablecloth and Napkin Colors, LED Uplighting of Ballroom  
Hand Passed Beverage Service Upon Arrival

## Premium Cocktail Hour

### Tuscan Table

*A Beautiful Assortment of Imported & Domestic Cheeses & Assorted Crackers*  
*Grilled Marinated Vegetables of Eggplant, Squash, Zucchini, & Roasted Red Peppers*  
*Homemade Roasted Marinated Mushroom, Red Pepper, Artichoke & Olive Antipasto Mix*  
*Dried Molisana Italian Sausage & Sliced Cured Italian Meats*  
*Assorted Bruschetta with Crostini's, Hummus with Pita Chips*  
*Fresh Sliced Fruit Platters*  
*Assorted Flatbread Pizzas, Fresh Mozzarella & Tomato Salad*  
**Sliced Prosciutto Display**

**SIX Hot Stationary Hors d'oeuvres of Your Choice**



## Dinner Reception

### Salad Course

Served with Freshly Baked Dinner Rolls & Butter

#### Choice of ONE

#### **Prosciutto Mozzarella Caprese**

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

### Pasta Course

#### **~ Choice of One ~**

Farfalle Primavera

Penne with House Sauce, Marinara or Alla Vodka

Rigatoni Pomodoro

### Entree Course

#### **Surf & Turf**

Grilled Filet Mignon with Wild Mushroom Demi-Glace

&

Baked Stuffed Shrimp, White Wine Butter Sauce

#### **ACCOMPANIMENTS**

Garlic Mashed Potato & Roasted Mixed Vegetables

### Vegetarian Option

#### **Vegetable Napoleon**

Layered Grilled Vegetables with Balsamic Glaze

(Gluten Free & Vegan)

### Dessert

## **Family Style Italian Pastry**

*American Coffee & Tea Service*



## *Hors D'oeuvres Selections*

### *Hot Chaffered Hors D'oeuvres*

Fried Calamari with Marinara Sauce

Fried Calamari with Hot & Sweet Cherry Peppers with Marinara Sauce

Sautéed Calamari Fri Diablo

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

*Pannecotte - Sautéed Escarole & Beans with Fresh Tomatoes & Crispy Rustic Bread*

Spinach & Seafood Stuffed Baby Mushrooms

Eggplant Rollatini with Ricotta Stuffing & Marinara Sauce

Sautéed Portobello Mushrooms with Hot Peppers

*Clams Casino - Individually Baked with Bacon, Peppers & Onions*

Zuppa Di Mussels with Garlic - *Choice of Red or White Sauce*

Scallops Wrapped in Applewood Bacon

Soffritto with Red Sauce

Housemade Italian Meatballs

Chicken Teriyaki - OR - BBQ Pulled Pork Spring Rolls

*Chicken Satay - Sesame Seared with Sweet & Spicy Chili Glaze*