



Gala Sample

Package Includes

5-Hour Reception with Exclusive Facility Rental
Platinum Open Bar Including Cappuccino & Espresso
Bottles of Cabernet Sauvignon & Pinot Grigio on Guest Tables
L.E.D. Up Lighting Of Your Ballroom
Color Coordinated Linens & Signature Cocktail Included
Centerpieces

Premium Cocktail Hour

Tuscan Table

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

Jumbo Shrimp Cocktail & Clams on the Half Shell, Oysters with Classic Accompaniments

Sliced Prosciutto Display

Six Hand Butlered Hors d'oeuvres of Your Choice



CHOPPED SALAD MARTINI STATION

Shrimp Paradise

Sautéed Shrimp, Mango, Grilled Corn, Romaine, Cilantro, Tomato,
Scallions, Red Onion, Cucumber & Orange Citrus Vinaigrette

Mediterranean

Grilled Chicken, Shaved Fennel, Romaine, Roasted Red Peppers,
Olives, Croutons & Parmesan Peppercorn Dressing

Waldorf

Blue Cheese Crumbles, Gala Apples, Candied Walnuts, Craisins,
Celery & Champagne Vinaigrette

SHRIMP SCAMPI STATION

Jumbo Shrimp Sautéed Before your Eyes!

Lemon Butter White Wine Scampi Sauce

CHEF ATTENDED CARVING STATION

Roasted Leg of Lamb with Au Jus

Slow Roasted Prime Rib with Horseradish Cream & Mushroom Demi Glace

Veal Pastrami with Mustard-Tomato Demi

PARMIGIANO-REGGIANO CHEESE WHEEL PASTA STATION

“Chefs Choice Pasta & Pasta Sauce”



MASHED POTATO BAR

Prepared By Our Staff

Sweet Potatoes, Idaho Potatoes,
Bacon, Shredded Cheese, Sour Cream, Ham, Broccoli,
Gravy, Butter, Corn, Popcorn Chicken, Pecans, Marshmallow, Garlic Puree

ASIAN STATION

Assorted Spring Rolls & Crispy Dumplings with Dipping Sauces
Chicken Satay with Asian Dipping Sauce
Beef Teriyaki Skewers
Assorted Sushi Platters
Lo Mein & Fried Rice Display

Dessert

Deluxe Cookie and Pastry Plates Per Table
Hand Passed Assorted Artisanal Desserts
Hand Passed Espresso Martini's and Cordial's

American Coffee & Tea



Hand Butlered Hors D'oeuvres

Please Choose Six

- Braised Short Rib Crostini - *Truffle Demi Glace*
- Risotto Cups - *Porcini & Parmesan Risotto*
- Beef Tenderloin Crostini - *With Horseradish Cream, Caramelized Onion & Chive*
- Mini Lobster Rolls - *Served Chilled with Brioche Bun*
- N.E. Clam Chowder Espresso Cups - *with Shrimp Fritter Garnish*
- Yellow Fin Tuna Tartare - *Cucumber, Wonton Crisp, Wasabi Mayo*
- Wild Mushroom Cups - *Assorted Wild Mushrooms & Goat-Cheese Phylo Cup*
- Mini Yankee Pot Roast with *Mashed Potatoes & Mushroom Demi-Glace*
- Tomato Soup Shooters - *Served With Mini Grilled Cheese Wedges*
- Roasted Petite Lamb Chops - *Blackberry Demi-Glace*
- BBQ Pulled Pork Spring Rolls - *Savory BBQ Sauce, Wonton Wrapped*
- Duck Confit Cups - *Caramelized Onion & Cranberry Chutney*
- Pan Seared Scallops - *Roasted Red Pepper, Pineapple Salsa & Balsamic Reduction*
- BBQ Pulled Pork Slider with *Sesame Asian Slaw*
- American Beef Burger Slider with *Classic Accompaniments & Beer Shots*
- Lobster Mac & Cheese with *Parmesan Crust*
- Tequila Citrus Grilled Shrimp with *Tropical Chutney*
- Mini Fish Tacos with *Peach Margaritas*
- Lobster Bisque Shooters with *Sambuca Cream*
- Escargot with *Garlic Butter & Salsa Verde*
- Grilled Octopus Salad with *Citrus Vinaigrette*
- Filet Tip Skewers with *Ginger Teriyaki*
- Crab Avocado Cups with *Cilantro-Lime Vinaigrette*
- Asparagus-Roasted Pepper Fontina Arancini
- Truffle Potatoes Croquettes with *Chive*