



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

&

SIX Hand Butlered 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

Hand Passed Desserts, Cordials & Dessert Martinis

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



Hand Butlred Hors D'oeuvres

- Braised Short Rib Crostini - *Truffle Demi-Glace*
- Risotto Cups – *Porcini & Parmesan Risotto*
- Beef Tenderloin Crostini - *Horseradish Cream, Caramelized Onion & Chive*
- Mini Lobster Rolls – *Served Chilled with Brioche Bun*
- N.E. Clam Chowder Espresso Cups - *with Shrimp Fritter Garnish*
- Grilled Fresh Figs - *Wrapped with Prosciutto & Goat Cheese (seasonal)*
- Edamame Pot Stickers – *Soy Glaze (Vegetarian)*
- 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*
- Chicken Satay – *Sesame Seared with Sweet & Spicy Chili Glaze*
- BBQ Pulled Pork Spring Rolls – *Savory BBQ Sauce, Wonton Wrapped*
- Spicy Tuna & Salmon Sushi Rolls - *Pickled Ginger, Soy Sauce, Spicy Mayo & Wasabi*
- Pan Seared Scallops – *Roasted Red Pepper, Pineapple Salsa & Balsamic Reduction*
- BBQ Pulled Pork Slider *with Sesame Asian Slaw*
- American Beef Burger Slider - *Classic Accompaniments with Beer Shots*
- Lobster Mac & Cheese *with Parmesan Crust*
- Tequila Citrus Grilled Shrimp *with Tropical Chutney*
- 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 *Orange-Lime Vinaigrette*
- Mini Fish Tacos with *Peach Margaritas*
- Asparagus-Roasted Pepper Fontina Arancini
- Meatball Sliders with *Marinara*