

Cocktail Party

PACKAGE INCLUDES

A Unique Alternative to a Traditional Buffet. Hot & Cold Hors D'Oeuvres and Specialty Stations Presented Throughout The Ballroom for Guests to Enjoy.

4 or 5 Hour Event Time, Choice of Linen Napkin & Tablecloth Colors
Ballroom Perimeter Uplighting - Fountain Soda - Lavazza American Coffee & Tea Station

MEDITERRANEAN TABLE

Imported & Domestic Cheeses, Grilled Marinated Vegetables, Sliced Italian Meats, House-made Marinated Antipasto (Roasted Red Peppers, Mushrooms, Artichoke Hearts, & Olives), Assorted Bruschetta with Crostini, Crisp Vegetable Crudité with Dip, & Sliced Fresh Seasonal Fruit Platters

HOT STATIONARY HORS D'OEUVRES

- Choice of Four -

Fried Calamari with Marinara Sauce, Lemon Aioli
Eggplant Rollatini with Ricotta & Marinara
Spinach & Seafood Stuffed Mushrooms

Fried Mozzarella with Marinara
BBQ Pulled Pork Spring Rolls
Chicken Teriyaki Spring Rolls

Clams Casino - Individually Baked with Bacon, Peppers, & Onions
Zuppa di Mussels with Garlic & Choice of Red or White Sauce

Pannecotte - Sauteed Escarole & Beans with Fresh Tomatoes & Crispy Rustic Bread

PASTA STATION

Prepared in Front of Guests by One of Our Uniformed Chefs

- Choice of Two -

Penne Alla Vodka - Sautéed Tomato, Prosciutto, Mushrooms, Vodka & a Touch of Cream

Rigatoni Bolognese - Slow Stewed Tomato Chunky Beef Sauce with a Touch of Cream

Rigatoni Filetto Di Pomodoro - "Chunky" Plum Tomato Sauce with Onions, Fresh Basil

Farfalle Primavera - Fresh Julienne Vegetable Medley with Tomato Broth

PRIME RIB CARVING STATION

Seasoned & Hand Carved to Order by One of Our Uniformed Chefs

Served with Horseradish Cream & Mushroom Demi-Glace

SALAD STATION

Made Custom By Guests

Mixed Greens, Chopped Tomatoes, Cucumbers, Carrots, Olives, Peppers, Shaved Red Onions, Croutons, Shaved Parmesan, Caesar & Balsamic Dressing

DESSERT STATION

- Choice of One -

Ice Cream Sundae Station

Vanilla & Chocolate Ice Cream with All the Trimmings Made Custom by Guests

Flambe Station

Bananas, Strawberries, & Blueberries, Flambeed Before Your Eyes by One of Our Uniformed Chefs. Served with Vanilla Ice Cream

2023