

Gala Menu Package

PACKAGE INCLUDES

5 Hour Event Time with Premium Open Bar Including Cappuccino & Espresso
Fountain Soda, Lavazza American Coffee & Tea
Choice of Six Hot Stationary Hors d'oeuvres
Choice of Linen Tablecloth and Napkin Colors - Ballroom Perimeter Uplighting

Premium Cocktail Hour

TUSCAN TABLE

A Beautiful Charcuterie Board with Artisanal Cheeses, Dried Sausage, & House-made Jam
Grilled Marinated Vegetables of Eggplant, Squash, Zucchini, & Roasted Red Peppers
House-made Roasted Marinated Mushroom, Red Pepper, Artichoke & Olive Antipasto
Sliced Soppressata, Mortadella, & Salami
Fresh Mozzarella & Tomato Salad
Crisp Vegetable Crudit  with Dip
Assorted Bruschetta with Crostini
Hummus with Pita Chips
Fresh Sliced Fruit Platters
Assorted Flatbread Pizzas
Sliced Prosciutto Display

SIX Hot Stationary Hors d'oeuvres of Your Choice

Fried Calamari with Marinara Sauce, Lemon Aioli
Fried Calamari with Hot & Sweet Cherry Peppers, Marinara Sauce, Lemon Aioli
Saut ed Calamari Fri Diablo
Homemade Fried Mozzarella with Marinara Sauce
Grilled Italian Sausage with Saut ed Broccoli Rabe
Pannecotte - Saut ed Escarole & Beans with Fresh Tomatoes & Crispy Rustic Bread
Spinach & Seafood Stuffed Baby Mushrooms
Eggplant Rollatini with Ricotta Stuffing & Marinara Sauce
Clams Casino – Stuffed with Bacon, Peppers, Onions & Breadcrumbs
Zuppa Di Mussels with Garlic - Choice of Red or White Sauce
Crispy Coconut Shrimp with Scallion Sweet Chili
Three Cheese Arancini with Creamy Pesto (Nut Free)
House-made Meatballs with Marinara
Chicken Teriyaki Spring Rolls
BBQ Pulled Pork Spring Rolls
Chicken Satay with Scallion Sweet Chili

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Dinner Reception

FIRST COURSE

- Choice of One -

Served with Fresh Dinner Rolls & Butter

Prosciutto Mozzarella Caprese - Fresh Mozzarella & Tomatoes topped with Flowered Prosciutto, Fresh Basil, & Balsamic Reduction

Baby Spinach - Candied Walnuts, Gorgonzola, Asian Apple, Pommery Mustard Vinaigrette

Caesar - Hearts of Romaine, House-made Caesar Dressing, Garlic Croutons

Assorted Baby Greens - Garden Vegetables, Balsamic Vinaigrette

PASTA COURSE

- Choice of One Pasta with Selection of Sauce -

Penne - Rigatoni - Cavatelli

SAUCE SELECTIONS

Marinara - Vegetarian Tomato Sauce with Fresh Basil

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

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

Bolognese - Slow Braised Ground Beef with Tomato & a Touch of Cream

ENTREE COURSE

Surf & Turf

Grilled Filet Mignon with Wild Mushroom Demi-Glace
Accompanied by Baked Stuffed Shrimp with White Wine Butter Sauce

Vegetarian Option

Vegetable Napoleon

Layered Grilled Vegetables with Balsamic Glaze
(Gluten Free & Vegan)

All Entrees are Served with
Roasted Mixed Vegetables
and Mashed Potatoes

DESSERT COURSE

Family Style Dessert Platters

Assorted Cookies, Cannoli, Brownies

Lavazza American Coffee & Tea Service