

GALA AFFAIR PACKAGE

Champagne Toast

Full Open Bar

All premium liquors, vast selection of wines, c-domestic and imported beer, fruit juices, sodas and sparkling mineral water

Cocktail Reception – A *Passed Hors D'Oeuvres Butler Service*

Mini sliders, Tomato & Artichoke Crostini, Grilled Shrimp, Beef & Chicken Satay, Pigs in a blanket, Rice Balls

Cold Tuscan Table

Vegetable crudité with dips, seasonal fresh fruits, pasta & potato salad

Marinated seasonal vegetables, grilled vegetables, chefs salad

Assorted imported and domestic cheeses, deli meats

Homemade baked breads & focaccia pizza (menu subject to change)

Dinner Menu

Appetizer (select one)

Seasonal Fruit Medley or Baby Organic Field Greens

Intermezzo

Lemon Sorbet

Entrees (Select 3)

Roasted Prime Rib or Beef

Grilled Steak

Shrimp Scampi

Baked Salmon

Chicken Francese

Chicken Marsala

All entrees served with chefs choice of vegetable and potato

Elegant Designed Tiered Wedding Cake

Espresso, regular & decaf coffee & teas

*4 hour open bar & dessert options available

Deluxe Affair Package

Champagne Greetings – *Served butler style upon arrival*

Full Open Bar

All premium liquors, vast selection of wines, c-domestic and imported beer, fruit juices, sodas and sparkling mineral water

Cocktail Reception – *A deluxe selection of Hors D'Oeuvres passed butler style*

Some examples are: Jumbo Fried Shrimp, Tuna Tartare, Chicken & Lemongrass dumplings, Chicken Satay, Beef Franks in Puff Pastry, Sicilian Pizza, Grilled Cheese Bites, Spinach & Cheese Spanakopita

Stations Include

Silver chafing dishes selection (select 6)

Clams Oreganata
Fried Calamari
Eggplant Rollatini
Chicken Scarpariello or Piccata
Veal Florentine
Italian Sausage & Peppers
Mussels Possilipo or Marinara
Oriental Beef Stir Fry
Beef Bourguignon Stew
Tippa Marinara
Mini Angus Beef Sliders

Chef's Carving Board (Select 2)

Roasted Turkey
Baked Virginia Ham
Crusted Pork Loin
Roasted Leg of Lamb
Corn Beef or Pastrami

Pasta Station (select 2)

Gnocchi Pomodoro
Gemelli Alfredo
Orecchiette & Broccoli Rabe
Bowtie Carbonara

Risotto Station (select 1)

Mushrooms
Seafood
Parmesan
Vegetable

Mediterranean Table – Salumeria – Cold & Tuscan Presentation

Harvest of Grilled Vegetables Marinated in Balsamic Vinegrette & Olive oil

Imported Prosciutto, Italian Sausage, Cappelletti, Mortadella and Salami

Fresh Broccolini and Grape Tomato with Basil & Olive Oil

Wheel of Parmigiano, Pecorino, Soft Provolone, Cheddar & Swiss Cheese

Served with Homemade Breads & Stuffed Focaccia Pizzas

Deluxe Affair Dinner Menu

Champagne Toast

Appetizer (select 1)

Gourmet Mushroom Salad

Vine tomato, Burrata Wrapped English Cucumber with Balsamic Dressing

Insalata Caprese

Heirloom Tomato, Fresh Mozzarella, Basil, Arugula, Sea Salt Fig Glaze

Pasta (Select 1)

Mezzi Rigatoni Filetto

Plum tomato, onion, prosciutto, basil

Homemade Manicotti

Filled with ricotta cheese & tomato sauce

Cannelloni*

Minced beef, spinach topped with bechamel

Penne Alla Vodka

Creamy tomato sauce, pancetta, flambe vodka

Pasta Rigate

Tomato sauce garnish with basil & olive oil

Homemade Fettuccine Amatriciana*

Tomato sauce, cured pork, black pepper, pecorino cheese

Entrees (Select 3) *Vegetarian Options Available*

Prime Rib or Beef

Roasted thick cut served au jus

Jumbo Shrimp Oreganata

Seasoned bread crumbs, garlic & butter

French Cut Herb Chicken

White wine, lemon & garlic

All Entrees Served with Chef's Choice of Vegetable and Potato

Grilled Ribeye Steak

Charbroiled to your preference

Baked Filet of Salmon

Fresh Atlantic with chef's signature sauce

Cheicken Breast Verbena

Topped with asparagus, prosciutto, fontina cheese

Elegant Tiered Wedding Cake

Dessert (Select one)

Trio Viennese Trays

Assorted Italian mini pastries

Assorted petit fours

Seasonal sliced fruit

Signature Dessert Plate

Mini pastry

Vanilla & chocolate mousse tower

Chocolate covered strawberries

Espresso, Cappuccino, Regular & Decaf Coffee & Teas

Cordials and Chocolate Liquor Cups Available After Dinner

5 ½ Hour Open Bar & Bottled Wine on Tables

***May be chosen at an additional charge**

GRAND ROYAL AFFAIR PACKAGE

Champagne Greetings – *Served butler style upon arrival*

Full Open Bar

All premium liquors, vast selection of wines, c-domestic and imported beer, fruit juices, sodas and sparkling mineral water

Cocktail Reception – *A grand selection of Hors D'Oeuvres passed white glove service*

Some examples are: Jumbo Fried Shrimp, Tuna Tartare, Chicken & Lemongrass dumplings, Chicken Satay, Beef Franks in Puff Pastry, Sicilian Pizza, Grilled Cheese Bites, Spinach & Cheese Spanakopita, Risotto Croquette, Stuffed Mushroom, Herb-crusted Baby Lamb Chop

Stations Include

Chefs Presentation

Spaghetti Sautéed Aglio & Olio Parmigiano

Silver chafing dishes selection (select 8)

Clams Oreganata
Fried Calamari
Eggplant Rollatini
Chicken Scarpariello or Piccata
Veal Florentine
Italian Sausage & Peppers
Mussels Possilipo or Marinara
Oriental Beef Stir Fry
Beef Bourguignon Stew
Tippa Marinara
Mini Angus Beef Sliders

Pasta Station (select 2)

Gnocchi Pomodoro
Gemelli Alfredo
Orecchiette & Broccoli Rabe
Bowtie Carbonara

Risotto Station (select 1)

Porcini
Seafood
Vegetable

Chef's Carving Board (Select 2)

Roasted Turkey

Baked Virginia Ham

Crusted Pork Loin

Roasted Leg of Lamb

Corn Beef or Pastrami

Mediterranean Table – Salumeria – Cold & Tuscan Presentation

Harvest of Grilled Vegetables Marinated in Balsamic Vinaigrette & Olive oil

Imported Prosciutto, Italian Sausage, Cappelletti, Mortadella and Salami

Fresh Broccolini and Grape Tomato with Basil & Olive Oil

Wheel of Parmigiano, Pecorino, Soft Primo Sale, Cheddar & Swiss Cheese

Served with Homemade Breads & Stuffed Focaccia Pizzas

Seafood Raw Bar

Jumbo Shrimp Cocktail

Little Neck Clams & Oyster Cocktail

Chilled Seafood Salad Polpo & Seppia

Sushi Hand Rolls Accompanied with Ginger, Soy Sauce & Wasabi

Custom Ice Carving

(Menu Subject to Change)

GRAND ROYAL AFFAIR DINNER MENU

Champagne Toast

Appetizer (select 1)

Gourmet Mesclun Salad

Vine tomato, Burrata Wrapped English Cucumber with Balsamic Dressing

Insalata Caprese

Heirloom Tomato, Fresh Mozzarella, Basil, Arugula, Sea Salt Fig Glaze

Pasta (Select 1)

Mezzi Rigatoni Filetto

Plum tomato, onion, prosciutto, basil

Homemade Manicotti

Filled with ricotta cheese & tomato sauce

Cannelloni*

Minced beef, spinach topped with bechamel

Penne Alla Vodka

Creamy tomato sauce, pancetta, flambe vodka

Pasta Rigate

Tomato sauce garnish with basil & olive oil

Homemade Fettuccine Amatriciana*

Tomato sauce, cured pork, black pepper, pecorino cheese

Entrees (Select 4) *Vegetarian Options Available*

Filet Mignon

Center cut, red wine reduction

Jumbo Shrimp Oreganata

Seasoned bread crumbs, garlic & butter

French Cut Herb Chicken

White wine, lemon & garlic

Broiled Seafood Combination*

Lobster, scallops, shrimp seasoned breadcrumbs

French Boned Veal Chop*

Grilled topped with shitake mushrooms

Surf & Turf*

Lobster tail & filet mignon combo

All Entrees Served with Chef's Choice of Vegetable and Potato

Grilled Ribeye Steak

Charbroiled to your preference

Baked Filet of Salmon

Fresh Atlantic with chef's signature sauce

Chicken Breast Verbena

Topped with asparagus, prosciutto, fontina cheese

Chilean Sea Bass*

Skinless filet, fried capers, leeks, lemon juice

Herb Crust Rack of Lamb Chop*

Rosemary reduction and mint marmalade

Brazilian Lobster Tail*

5oz twin lobster tails with lemon & butter

Dessert (Select one)

Trio Viennese Trays

Assorted Italian mini pastries

Assorted petit fours

Seasonal sliced fruit

Espresso, Cappuccino, Regular & Decaf Coffee & Teas

Cordials and Chocolate Liquor Cups Available After Dinner

5 ½ Hour Open Bar & Bottled Wine on Tables

***May be chosen at an additional charge**

Signature Dessert Plate

Mini pastry

Vanilla & chocolate mousse tower

Chocolate covered strawberries

