



COCKTAIL RECEPTION PACKAGE

Your package includes an elegant four hour reception featuring unlimited premium liquors, a full selection of cocktails, beers, wines and champagne throughout your affair.

Includes an Unlimited Butlered Handmade Hot & Cold
Hors D'oeuvres with Elaborate Food Stations

Main Reception Table

Exhibit of Artisan Cheeses, Raisin Walnut Bread
Country Baskets of Fresh Vegetables
Antipasto Platter-Cured Meat, Salami, Condiments

Trattoria Station

– Choose Two –

Tortellini with Arugula & Roasted Tomatoes
Tri Color Cheese Tortellini, Pesto Parmesan Cream
Orecchiette Pasta with Broccoli Rabe & Sweet Italian Sausage
Farfalle Pasta with Julienne Vegetables, Roasted Garlic
Penne Pasta with Pancetta & Parmesan, Pink Vodka Sauce
Vegetarian Lasagna, Tomato Basil Sauce
Risotto ~ Wild Mushroom or Asparagus & Peas

Carving Board

– Choose Two –

Loin of Pork, Smoked Apple Glaze
*Roast Beef with Sherry Mushroom Sauce
Herb Roasted Turkey Breast, Cranberry Dressing
Baked Virginia Ham, Whole Grain Mustard, Smithfield Biscuit
*Marinated London Broil, Horseradish Cream Sauce
*Spice Rubbed Leg of Lamb, Plum Marmalade

Bistro Selections

– Choose Two –

Shrimp Bouillabaisse, Aioli Croutons
Poached Organic Salmon, Sauce Verte
Paella, Saffron Rice with Seafood, Chicken & Sausage
Sautéed Shrimp, Preserved Lemon Couscous, Sundried Tomatoes
Chicken ~ Tandoori Style, Fricassee, Picatta or Marsala
Seafood Fra Diablo, Shrimp, Mussels, Clams, Scallops
*Grilled Hanger Steak, Vidalia Onions, Cremini Mushrooms
Teriyaki Ginger Beef with Garden Vegetables
Beef Bourguignon, Red Wine Reduction
Shrimp & Chicken Scampi, Lemon Wine Garlic Sauce

– Choose Eight –

Cold Passed Hors D'oeuvres

Smoked Trout Mousse Mirabelle
Asparagus Tips Wrapped in Prosciutto
Santa Fe Chicken Salsa in Black Bean Cup
Tomato and Mozzarella Bruschetta, Phyllo Cup
Smoked Salmon Blini, Sour Cream and Scallion
Miniature Shrimp Cocktail, Cocktail Sauce
*Sesame Tuna, Vinaigrette, Sushi Style

Hot Passed Hors D'oeuvres

Asparagus Quiche
Seafood Bisque Shooter
Wild Mushroom Quiche
Little Neck Clams Casino
Asparagus & Fontina Phyllo
Zucchini Fritters, Harissa Sauce
Brochettes of Marinated Filet Mignon
Boulette of Shrimp Skewer, Asian Flair
Chickpea Fries, Espelette Scented Mayonnaise
Crab Cakes, Cilantro Sauce or Wasabi Mayonnaise
Scallops wrapped in Applewood Smoked Bacon



COCKTAIL SERVICE

Throughout your affair, we will provide unlimited Premium Brand Liquors, House Wines, Champagne, Unlimited Soft Drinks and Juices.

Our professional Bartenders are trained to serve responsibly.
(This includes a “No Shot” Policy)

DESSERTS

– Choose One –

Occasion Cake

We will create a Occasion Cake with your choice of filling:
Chocolate, Vanilla, Raspberry or Strawberry Mousse, Cannoli, or Fruit Filling
with Whipped Cream or Buttercream

Viennese Pastry Platters

Served at Each Table

Handmade Mini French Pastries, Cannolis, Napoleons, Eclairs,
Cream Puffs, Mini Mousse and Fruit Tartlet's

TABLE SIDE COFFEE SERVICE

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Tea

75 Guest Minimum / Private party room for four hours
\$55 per guest Monday-Thursday, **\$65** per guest Friday - Sunday

Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$2-\$3 per guest. Suggested Staff Gratuity: \$1-\$3 per guest.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.