



## COCKTAIL PARTY 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.

### WELCOME RECEPTION (First Half Hour)

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

– 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

\*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.

150 MAIN STREET, STONY BROOK, NEW YORK 11790 • 631-751-0555

## 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

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## 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)

## DESSERT (Last Hour)

– Choose One –

### Occasion Sheet 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

or

### 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

**60 Guest Minimum / Private party room for four hours**  
**\$55** per guest Monday-Wednesday, **\$69** per guest Thursday - 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: \$3-\$5 per guest. Suggested Staff Gratuity: \$3-\$5 per guest.

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