

CHEF'S SELECTION OF PASSED HORS' D'OEUVRES +8

TUSCAN TABLE +6

Bruschetta with fresh seasonal toppings, Grilled Flatbreads with Hummus and Tapenade, Antipasto of Italian meats, cheeses, and appetizers

APPETIZER

(Choice of one)

Fresh Fruit Medley

Pasta of your choice

Hot Appetizer Misto (assorted hot apps per table) + 6

SALAD

(Choice of one)

Tossed Garden Greens with House Dressing

Mediterranean Chopped Salad

Caesar Salad

Tomato Fresh Mozzarella

ENTREES

(Choice of three)

*New York Strip Steak, Chicken Asiago with Prosciutto and Red Roasted Peppers, Grilled Marinade French Breast of Chicken, Roasted Atlantic Salmon, Fresh catch of the day, Shrimp fresh basil and plum tomatoes over penne, Eggplant Rollatini, Seasonal Vegetables and Potatoes included
Fresh Bread and Roll Display

DESSERTS

Candy Bar (\$8p/p), selection of assorted fine candies and chocolates presented in glass bowls
Cookies and Brownies (\$10p/p)
Ice Cream Sundae Bar (\$10 p/p)
Chef Choice Assorted Mini Pastries (\$12p/p)
Dessert Shooter Trio (\$15p/p) tiramisu, chocolate mousse, fresh berries and cream
Mini Dessert Buffet (\$22 p/p) include: dessert shooters, cookies, brownies, pastries, bite size treats

\$62 per person for 4 hours

BEVERAGE PACKAGES

Unlimited Open Bar \$30 p/p

Unlimited Beer & Wine \$20 p/p

Unlimited Soft Drinks, Coffee and Tea \$7 p/p

All Prices subject NYS Sales Tax, \$250 Non-member facility fee or \$150 Member Facility Fee & 18% gratuity. \$1,000.00 deposit due upon contract signing to secure date and pricing.

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. 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.