

Hors D'oeuvres

Tomato Bruschetta

Fresh Cherry Tomatoes, Red Onions, and Basil Over Toasted Italian Bread and Balsamic Glaze

Roasted Beet Coins and Goat Cheese Crumble

Oven Roasted Beets Topped with Goat Cheese Crumble

Whipped Hot Honey Ricotta & Thyme

Creamy Whipped Ricotta, Mike's Hot Honey, Orange Zest, and Thyme over Crostini

Fried Shrimp

Panko Fried Shrimp with Special Sauce Remoulade

Spanakopita

Savory and Flaky Greek Phyllo Dough Pie Filled with Spinach and Feta Cheese

Flatbread Pizzette

Flatbread Topped with Mozzarella Cheese and baked to perfection

Chicken Fingers

Tender White Chicken Meat Deep Fried Served with Dijon Honey Mustard

Pigs in a Blanket

Bite Size Franks Wrapped in Golden Crusty Dough Served with Homemade BBQ Sauce

Buffet

CHICKEN DISHES

Chicken Marsala

Pan Fried Chicken Cutlets & Mushrooms in Marsala Wine Sauce

Fried Chicken

Southern Style Buttermilk Fried Chicken & Gravy

Chicken Cacciatore

Braised Chicken "Hunter" Style, Tomatoes, Onions, Black Olives, Italian Herbs

Chicken w/ Cheese & Prosciutto

Chicken Cutlets Topped with Prosciutto and Swiss cheese

Chicken Cordon Bleu

Breaded Chicken Breasts Panned and Rolled in Layers of Ham and Cheese

SEAFOOD DISHES

Fried Calamari

Fried Squid Served with Homemade Marinara Sauce

Linguini with Clam Sauce

Linguini with Little Neck Clam and White Wine Sauce

Shrimp Fried Rice

Shrimp Mixed with Vegetables in Adobo Rice

Pasta Fra Diavolo

Shrimp & Seafood Tossed in Linguine with Spicy Tomato Sauce

Seafood Paella

Mixed Seafood Cooked in Rice and Lobster Tomato Broth

BEEF / PORK DISHES

BBQ Pork Ribs

Pork Ribs Roasted and Basted with Homemade BBQ Sauce

Sausage with Peppers

Sweet Italian Sausages Sautéed with Onions, Red & Green Bell Peppers

Ropa Vieja

Slow Braised Beef Brisket in Tomato and Spices

Pepper Steak

Ribeye Slices Chargrilled in Black Pepper Sauce with Green Peppers

Beef Teriyaki

Stir Fried Beef Slices in Pineapple Teriyaki Sauce

INTERNATIONAL DISHES

Eggplant Rollatini

Sliced Eggplants Rolled and Filled with Ricotta Filling

Fried Platanos

Sweet Plantains Deep Fried, Served with Lemon Aioli

Southern Style Mac and Cheese

Paprika Breadcrumbs Crusted Baked Mac n Cheese made with Mixed Blend of Cheese

Jerk Chicken

Caribbean Jerk Spice Seasoned Roasted Chicken

Spanish Rice with Chicken

Rice Cooked with Sofrito, Hand Torn Chicken, Vegetables in Chicken Broth

Spicy Fried Pork

Double Fried Pork Shoulder Strips in Spices

PASTA & STARCH DISHES

Penne Alla Vodka

Penne Pasta Cooked in Tomato Vodka Sauce, Pancetta & Peas

Baked Ziti

Ziti Baked in Marinara with Ricotta Cheese, Topped with Mozzarella Cheese

Baked Lasagna

Lasagna Sheets Layered with Bechamel, Ricotta, and Bolognese Sauce

Spaghetti with Marinara

Classic Spaghetti with Homemade San Marzano Tomato Sauce

Rigatoni with Arrabiata Sauce

Rigatoni in Spicy Guanciale, Garlic, Marinara Sauce

Oven Roasted Potatoes

Oven Roasted Red Potatoes Topped with Sour Cream and Cheddar Cheese

White Rice

Rice with Pigeon Peas

Rice Pilaf

Fried Rice

CHEF'S CARVING STATIONS

Fresh Turkey

Virginia Ham

Pernil

Pork Loin

Roast Beef

London Broil

COLD DISHES

Watermelon Carving w/ Fruit Display

Caesar Salad

Pasta Salad

Gourmet Cheese Platter

Potato Salad

SAUTE STATION

Fettuccini Alfredo

Fettuccine with Classic Italian Blend of Cheese Sauce

Tortellini Alfredo

Tortellini with Classic Italian Blend of Cheese Sauce

Garlic Penne Pasta

Penne Pasta Cooked in Roasted Garlic and Olive Oil

Pasta Carbonara

Creamy Egg Yolk and Pecorino Topped with Crispy Pancetta

Chicken and Broccoli

Bowtie Pasta and Grilled Chicken and Broccoli

DESSERTS

Sheet Cake

Coffee & Tea

Seated

Champagne Toast (Wedding & Sweet 16)

Four Course Meal

Red and White Wine offered during Main Course

Appetizer, Choice of Soup or Salad, Choice of Entree with two sides

APPETIZER

Fresh Melon in Season

CHOICE OF SOUP OR SALAD

Minestrone Soup

Hearty Italian Vegetable Soup with Tomato Broth and Pasta

Chicken Noodle Soup

Classic Chicken Soup Served with Vegetables and Egg Noodles

Classic Caesar Salad

Crispy Romaine Lettuce with Parmesan Cheese and Classic Caesar Dressing

Mixed Green Salad

Mesclun Mix Served with Fresh Vegetables and Italian Vinaigrette

Roasted Beet Salad

Oven Roasted Beets with Mixed Greens and Goat Cheese Crumbles

ENTRÉES

MEAT

Prime Rib Au Jus (English Cut)

Perfectly Cooked Center Cut Rib Eye Bone Out with Beef Au Jus

Top Sirloin Steak

9oz Angus Top Sirloin Steak, Broiled Over Open Flames

Filet Mignon

8oz Tenderloin, Seasoned and Cooked to Perfection. Served with Sauce Bordelaise

PORK

Pork Chops

10oz Center Cut Pork Chops Served with Orange Demi Glacé

Pork Tenderloin

Roasted Garlic & Lemon Adobo Seasoned Pork Tenderloin with Peach Chutney

CHICKEN

Chicken Cordon Bleu

Baked Chicken Breast Rolled with Ham & Swiss cheese with Sauce Beurre Blanc (White Wine Sauce)

Chicken Francaise

Battered Chicken Breast Pan Fried to Golden Brown with Lemon Capers Sauce

Chicken Cacciatore

Pan Seared Chicken Breast in Red Wine Marinara Sauce with Roasted Red Peppers, Onions, and Mushrooms

SEAFOOD

Shrimp Scampi

Jumbo Shrimps Gently Poached in Garlic Lemon Butter

Grilled Atlantic Salmon

6oz Atlantic Salmon Filet Char Grilled with Lemon Dill Sauce

Filet of Sole

Crabmeat Stuffed Filet of Sole Garnished with Parsley and Homemade Tartare Sauce

VEGETARIAN

Basil Pesto Lasagna

Creamy Pesto Sauce Smothered in Lasagna Sheets with Ricotta, Mozzarella, Toasted Pine Nuts

Eggplant Parm

Classic Thinly Sliced Breaded Eggplant, Bechamel Sauce, Covered in Marinara and Mozzarella

SIDES (served with the Entrées)

Steamed Vegetables

Mixed Seasonal Vegetables

Potato Au Gratin

Baked Potatoes layered in Creamy Parmesan & Onions

DESSERT

Sheet cake

Coffee & Tea