

CATERING MENU

Please contact us at 631-584-5686 or 584-5682

For details and availability

Showers

Communions

Rehearsal Dinners

Sweet Sixteen

Christenings

Retirement

Holiday Parties

Birthdays

Business Events

Small Weddings

On Premises

Lunch Package A

Appetizer : (Select Two)

Baby Green Salad w/ golden balsamic dressing

Cesar Salad

Soup Du Jour

Roasted Beet Salad w/ goat cheese and caramelized nuts (additional charge \$ 1.50)

Entrees (select three)

Grilled Chicken w/ lemon olive oil

Sauteed Chicken Francese

Fish Du Jour

Roasted Loin of Pork w/ port wine glaze

Penne Pasta w/ chicken vodka sauce

Filet Mignon Au Poivre (additional \$10.00)

Vegetarian Selection

\$ 28.00 Per Person

Includes : Soda, Coffee, Tea, and Dessert

Chocolate Ganache or Strawberry Crème anglaise or Lemon Custard

\$ 8.00 House wine / Domestic beer

\$ 12.00 Premium Wines/ Domestic and Imported Beer

Dinner Package B

Appetizer (select two):

Baby Green Salad, golden balsamic dressing

Soup Du Jour

Cesar Salad

Roasted Beet Salad w/ goat cheese and caramelized nuts

Entrees :

Grilled Chicken w/ lemon olive oil

Sauteed Chicken Francese

Fish Du Jour

Roasted Loin of Pork

Penne Pasta w/ Chicken vodka sauce

**Pasta w/ shrimp / mushroom and sundried tomato cream, parmesan
regianno**

Filet Mignon / blue cheese butter (\$ 8.00 additional charge)

\$ 32.00 per person

Includes dessert:

Chocolate Ganache Cake or

Lemon Custard or

Strawberry Crème

Coffee , tea , soda

\$ 10.00 House wine / Domestic beer

Dinner Package C

Appetizer (select one):

Roasted Beet Salad

Penne Ala Vodka

Grilled Vegetables w/ French Brie

Second Course (select one)

Baby Greens Salad w/ golden balsamic dressing

Soup Du Jour

Entrees:

Free Range Chicken Breast brie cheese and lemon olive oil

Filet Mignon Medallions blue cheese butter

Fish Du Jour

\$ 42.00 per person

Includes Dessert :

Chocolate Ganache Cake or

Lemon Custard or

Strawberry Crème

Coffee, tea, soda

\$ 12.00 House Wine /Domestic Beer

Options

Childrens Menu available \$ 12.00 (under 12 years of age)

Passed Hors D'oeuvres \$ 9.00 per person

Antipasto Platters \$ 8.50 per person

Unlimited Champagne Punch \$ 4.00 per person

All Packages add 8.625 % tax and 20% Gratuity

A \$ 200.00 deposit is required upon booking party.

Catering Off Premises

	<i>½ tray</i>	<i>Full tray</i>
<u>APPETIZERS</u>		
Grilled Vegetables	\$40.00	\$70.00
Mixed Field Greens w/ gouda cheese		
Carrots and fennel	\$25.00	\$45.00
Grilled Portabello mushrooms w/		
Stuffed mushrooms	\$30.00	\$55.00
Thyme port	\$35.00	\$65.00
Ceasar salad	\$20.00	\$40.00
Calamari Salad	\$40.00	\$75.00
Poached Salmon w/ spinach	\$60.00	\$110.00
Stuffed Mushrooms	\$30.00	\$55.00
<u>PASTA</u>		
Farfalle pasta w/ cherry tomatoes		
Artichokes and fresh mozzarella	\$45.00	\$80.00
Penne w/ shrimp broccoli rabe and		
Sundried tomatoes	\$60.00	\$110.00
Rigattoni, calamari tomato, olive cream		
Sauce	\$50.00	\$100.00
Penne Bolognese	\$50.00	\$100.00
Penne w/ chicken and mushroom		
Cream sauce	\$50.00	\$100.00
<u>CHICKEN / PORK / BEEF</u>		
Chicken w/ artichoke/ sundried tomato	\$55.00	\$95.00
Chicken w/ lemon butter	\$55.00	\$95.00
Roasted Loin of Pork w/ apple/red		
Cabbage	\$60.00	\$100.00

	<i>½ tray</i>	<i>Full tray</i>
Roasted Loin of pork w/ soy ginger Emulsion	\$60.00	\$100.00
Filet Mignon Wellington	\$140.00	\$260.00
Filet Mignon w/ peppercorn sauce	\$140.00	\$260.00

FISH

Salmon Melanaise	\$70.00	\$140.00
Sea Scallops wrapped in puff pastry	\$70.00	\$140.00
Stuffed Tilapia w/ crab meat	\$65.00	\$110.00
Crab Cakes	\$70.00	\$135.00

½ tray feeds 6-8 people

Full tray feeds 12-14 people