## OWindous Gfala ODinnex

## **5 Hour Premium Open Bar**

Your Guests will be Greeted with Signature Cocktails
A Full Selection of Premium Brand Liquors. A selection of Wines, Domestic \& Imported Beers, Sodas, Juices \& Non-Alcoholic Beverages

## Elegant Displays \& Chefs Table

Tropical \& Seasonal Fruits
Chef selection of Fresh Seasonal Fruits and Berries

Farm Fresh Cut Crudite’ with Hummus \& Pita Mediterranean Hummus with Pita Crisps and Fresh Cut Vegetable Crudite

## Imported \& Domestic Cheese's

Beautiful Display of Domestic and Imported Cheeses w/ Flat-breads \& Crackers

## Chefs Assortment of Salads

Mediterranean Salad of Ripe Tomatoes, Cucumbers \& Red Onions Assorted Mesclun Salad with Baby Greens with a Champagne Vinaigrette

Whole Wheat Pasta w/ Sun Dried Tomatoes
Chick Peas + Roasted Pimentos
Marinated Mushroom Salad

## Delicious Artesian \& Assorted Bread Display

# Your Choice of <br> Sushi Display or Antipasto Display 

## Tuscany Antipasto Bar

Fresh Mozzarella and Sun Dried Tomatoes on Crostini
Thinly Sliced Prosciutto * Sopressata Dried Salami * Spicy Pepperoni Marinated Mushrooms * Grilled Zucchini * Roasted Red + Green Peppers Other Seasonal Vegetables * Pepperoncini Peppers * Hot Peppers Sicilian Olives * Italian Black Olives * and More

## Or

## Sushi Display Boat \& Mirror

A Variety of Different Types of Sushi

Fresh Salmon Sushi * Fresh Tuna Sushi

Spicy Tuna Roll * Spicy Crab Salad Roll * California Rolls
Accompanied with Spicy Pickled Ginger, Wasabi Mustard + Soy Sauce

# Gourmet Hot \& Cold Hors d'Oeuvres 

A Fabulous Assortment of Freshly Made Hors d' Oeuvres Passed Butler Style

## Shrimp Cocktail

Poached Shrimp served cold with Horseradish Cocktail Dipping

## Maryland Crab Cakes

Crab and Seasoned Crumbs served with Horseradish Cream Sauce

## Fresh Mozzarella with Sun Dried Tomatoes

Sliced Fresh Mozzarella on Crisp Crostini Drizzled with Fresh Pesto Sauce

## Filet of Beef on Crostini

Sliced Beef Filet Topped with Melted Fresh Mozzarella and Horseradish cream

# Pulled Pork \& Cheese Quesadillas <br> With a dollop of Sour Cream 

## Chicken Satay Sticks

Grilled Marinated Chicken Served on a Skewer

## Jalepeno \& Cheese Potato Pinwheels

Garlic Mashed Potatoes with Cheddar Cheese and a touch of Jalapenos in a Puff Pastry Pinwheel

## All Beef Franks Wrapped in Puff Pastry

All Beef Frankfurters encased in Flaky Puff Pastry served with NY Style Deli Mustard

## Thai Style Spring Rolls

Delicious Vegetable Spring Rolls with an Apricot Dipping Sauce

## Classic Tomato Bruschetta

Diced Roma Tomatoes with EVOO and Balsamic Vinegar on Freshly Baked Crostini

## Gourmet Stations

# Italian Pastas <br> (Choice of 2) 

Served with Hot Garlic Focaccia Bread
Penne ala Vodka * Rigatoni Bolognese
Tortellini Alfredo • Pesto alla Genovese
Orecchiette Pasta with Broccoli Rabe \& Italian Sausage

## Carving Block

(Choice of 1)
Marinated Sliced Sirloin • Honey Glazed Baked Ham
Roasted Breast of Turkey $\bullet$ Roast Leg of Lamb w/Mint Jelly
Stuffed Roast Loin of Pork * Fresh Roast Brisket of Beef
Plus Chefs Choice of Chutneys, Sauces and Accompaniments

## Southwestern Grilled Fajitas

(Choice of 2)
Thinly Sliced Steak * Grilled Chicken * Grilled Shrimp
Served on warm Tortillas - Prepared Fresh for your Guests. served with Shredded Lettuce, Guacamole, Pico de Gallo, Jalapenos, Shredded Cheddar \& Sour Cream

# Mediterranean Gyro Station 

(Includes All)
Freshly Grilled Lamb and Beef Gyro
Roasted on a Vertical Spit
Sliced and Served with Warm Pita Bread,
Sliced Tomatoes, Lettuce, Diced Red Onions
with your choice of our Delicious Tzatziki Yogurt Sauce and our Spicy Hot Sauce

## Pan Asian Wok

Your Choice of 1 Plus 1
Shrimp \& Vegetable Stir Fry * General TAO’'s Boneless Shanghai Chicken
Chicken Szechuan with Mixed Vegetables * Chicken w/ Broccoli Teriyaki
Barbecue Boneless Pork w/ Oriental Vegetables
PLUS: Your Choice of Oriental Fried Rice or Lo Mein
Also Includes Crispy Noodles

## Roast Pork (Pernil)

(includes all)
Slow Roasted Spanish Style Pork Shoulder (Pernil)
Served with Black Beans and Rice
Corn and Tomato Salsa, Chipotle Hot sauce

## New York Style Deli Corner

Carving of Cured Corned Beef or Lean Pastrami
Served on Cocktail Rye, with Old Fashioned Deli Mustard
Cole Slaw and Pickles

## Spanish Style Paella

(includes all)
Shrimp, Clams, Mussels,
Tender Strips of Chicken \& Chorizo Sausage
All cooked together, Simmered with Long Grain Rice, Saffron \& other spices to blend flavors. Served in an Open Pan

# Gourmet Potato + Mac \& Cheese Bar 

(Includes All)
Garlic Smashed Idaho Potatoes
Mashed Sweet Potatoes with Marshmallows
Plus
Baked Macaroni with 3 Cheeses
with an assortment of toppings: Fried Onions, Shredded Cheddar \& Sour Cream

# Caribbean Jerk Station 

(includes all)
Caribbean Jerk Chicken
served with Dirty Rice with Pigeon Peas
and Plantain Crisps

# South Asian Delights 

(includes all)
Chicken Tikka Masala
Vegetable Jalfrezi or Saag Paneer
Steamed Basmati Rice With Peas
Served with Naan Bread

## The Vegetarian

(includes all)
Grilled Tofu tossed with a Thai Chili Glaze
Tempora Fried Broccoli + Fried Cauliflower
Carrot and Broccoli Slaw Asian Style
Served with Pita Bread

# Seafood Fra Diavolo Station 

(Includes All)
Seafood Fra Diavolo with Shrimp, Mussels and Clams
Simmered in a Spicy Marinara Sauce
Served over Linguine Pasta
Plus
Fried Tender Calamari served with 2 Sauces
Hot \& Spicy and Mild Marinara Sauces
Served with Focaccia Garlic Bread

Sweet Caroline
(choice of 1)
Fried Chicken and Waffles with Maple Syrup or Slow Cooked Pulled Pork with Baked Beans Served with Baked Macaroni and Cheese and our Famous Cornbread

## The Soprano Station

(includes all)
Italian Sausage with Red and Green Peppers
Italian Style Meatballs with Homemade Tomato Sauce
Baked Rigatoni Siciliana with Ricotta, Sausage \& Mozzarella Cheese
Served with Garlic Bread, Grated Cheese and Red Pepper Flakes

# Banquet Dinner Menu 

## Champagne Toast

## First Course Duets

## Fresh Mozzarella \& Sliced Tomato Caprese

Fresh Mozzarella \& Sliced Vine Ripened Tomatoes garnished with Roasted Red Peppers Served with a Salad of Mixed \& Wild Greens topped w/ Balsamic Glaze Dressing

## Waldorf

Freshly Diced Green Apples, Walnuts, Dried Cranberries + Grapes
Mixed with Crumbled Goat Cheese
served with a Salad of Wild Greens w/ Raspberry Waldorf Dressing

## Bacon Blue

Oven Roasted Potato, Topped with Thick Double Cut of Crispy Bacon
Topped with Chunky Blue Cheese Dressing
Served with a Salad of Mixed Green

## Shrimp Caesar

(+\$3 additional pp)
A Skewer of Seasoned Shrimp served atop
Hearts of Romaine Lettuce Tossed with Our Caesar Dressing,
Topped with Shaved Parmigiana Cheese and Freshly Toasted Croutons

# Gala Banquet Dinner Selections 

Your Guests Choice of 6 selections $(1+4+1)$
Sirloin Steak *
Topped with Herb Butter

Braised Short Rib with a Red Wine Glaze

Individual Filet Mignon*
Grilled Filet Mignon topped with a Burgundy Demi Glace

## Jumbo Shrimp Scampi

Jumbo Shrimp in a Butter, Lemon, White Wine \& Garlic Scampi Sauce

## Roasted North Atlantic Salmon

Fresh Salmon Served with a Lemon Dijonaise Sauce

## Seafood Stuffed Filet of Sole

Fillet of Sole with a Seafood Stuffing Baked in a Lemon \& White Wine Sauce

## Roast Duck Confit

Tender Roasted Duck with a Red Wine Demi Glace

## Stuffed Breast of Chicken

Stuffed with 4 Cheeses including Fresh Mozzarella, In a Creamy Herb Sauce

## Breast of Chicken Champagne

Served in a Champagne Wine

## Vegetable Lasagna

Ricotta Cheese, Mozzarella and Vegetables
Wrapped in Lasagna Noodles in a Pink Roma Tomato Sauce

## Vegan Entree

Roasted Seasonal Vegetables Sauteed with a Gluten Free Pasta

## All Entrees served with Chef's Choice of Accompaniments

* 

Consuming Raw or undercooked meats may increase your risk of food borne Illness, especially with certain medical conditions. Also, please let your server know of any food allergies All menu items are subject to change or substitution without notice

## Gala Banquet Dessert



## Cake Decorated for Your Occasion

Your choice of Our Beautifully Decorated
Stacked or Tiered Occasion Cake With your Choice of Fillings

INCLUDES: A Side Dessert of Tiramisu Mousse

Plus: Freshly Brewed Colombian Coffees \& Assorted Teas
Fresh Espresso Coffee also Available

# Optional Hot Buffet Selections 

## International Favorites (Page l)

## Grilled Salmon

Grilled Salmon over a Pineapple, Corn and Pimento Salsa
Jack Daniels Chicken with Broccoli
Fried Boneless Chicken w/ Sauteed Broccoli in a Jack Daniels Glaze

## Oriental Style Fried Rice

Sauteed Mixed Vegetables And Rice
Eggplant Parmigiana
Thinly Sliced Eggplant, Layered with Cheeses and Tomato Sauce Topped with Mozzarella

## Shrimp \& Seafood Alfredo

Shrimp and Other Seafood in a Delicious Cream Alfredo Sauce Tossed with Farfalle

## Italian Sausages w/ Peppers \& Onions

 Italian Sweet Sausage with Fresh Roasted Peppers, Potatoes and Onions
## Swedish or Italian Meatballs

Swedish Style in a brown gravy or Italian Style in Tomato Sauce

## Sliced Filet of Beef Burgonione

Beef Filet Tips with Champignon Mushrooms and Carrots in a Burgandy Wine Demi Glaze

## Chicken \& Waffles

Boneless Fried Chicken on Top of Waffles Drizzled with Spicy Honey

## Vegetable Lasagna Rollups

Lasagna Noodles Stuffed with Vegatables and 3 Cheeses in a Pink Tomato
Caribbean Jerk Chicken
Dry Rubbed and Slow Roasted to Perfection

Four Cheese Ravioli with Lobster Sauce<br>Four Cheese Ravioli in a Creamy Lobster Sauce

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# Optional Hot Buffet Selections International Favorites (Page 2) 

## Chicken Cutlet Parmigiana

Fresh Chicken Cutlets, Breaded, Fried and baked in Tomato Sauce. Topped with Mozzarella Cheese

## Chicken Franchese with Mushrooms

Lightly Egg Battered, Boneless Breast of Chicken w/ Fresh Mushrooms in a Butter, Lemon \& White Wine Sauce

## Barbecue Style Boneless Ribs

Tender Slow Roasted Pork in a Light Barbecue Sauce

## Oriental Stir Fry Vegetable Lo Mein

## Fresh and Oriental Vegetables Sauteed with Lo Mein Noodles

## Boneless Chicken Sauteed with Broccoli Rabe \& Sausage

Boneless Breast of Chicken Sauteed w/ Italian Sausage and Broccoli Rabe with Garlic and Olive Oil

## Boneless Chicken Scarparello

Boneless Chicken Breast of Chicken with Roasted Peppers, Italian . Sausage, Potatoes and Onions
New Orleans Jambalaya
Chcken, Diced Ham, Chorizo Sausage and Shrimp Sautéed Cajun Style with Rice
Greek Pastistio
A Greek Favorite: Pasta With Ground Beef baked in a Bechamel Sauce

## Broccoli Rabe + Sausage Risotto

Creamy Italian Style Risotto with Broccoli Rabe + Sausage. It's a Italian Favorite

## Chicken Tikka Masala

A South Asian Favorite, made with boneless chicken, ground spices, onions, tomatoes, cream + herbs
Served with Buttered Rice and Peas

