

Warm Your Heart Dinner Stations

Cocktail Reception (Closed for one hour during dinner)

Four Hours Of Open Bar to Include: Budweiser, Coors Light, Miller Light, Michelob Ultra, Labatts Blue, Yuengling Lager, Seagrams 7, Dewar's, Tanquarey, Smirnoff, Bacardi, Pepe Lopez Tequila, Jim Beam, Kahlua, Chardonnay, White Zinfandel, Merlot, Cabernet & Pinot Grigio

Champagne Toast

Hors d'oeuvres Displays

One Hour Reception of Hors D'oeuvres Including Bruschetta with Garlic Rubbed Crostinis, Marinated Mushrooms, Tomatoes with Mozzarella and Basil, Assorted Cured Olives, Toasted Dill Butter Baguettes with Assorted Tapenades, Herb Encrusted Soft Cheese and Blooming Onion Dip with Crispy Pita Chips

Gourmet Stromboli Bread Display

Italian Bread Dough Rolled with Your Choice of Two of the Following fillings:
Broccoli and Cheddar

Sausage, Peppers and Mozzarella

Chorizo, Spinach and Mozzarella

Ham, Pepperoni and Provolone

Your Choice of 4 Hot or Cold Hand-Passed Hors D'oeuvres

Mixed Baby Field Greens

Topped with Julienne Garden Vegetables & Garlic Croutons Served with Champagne Vinaigrette

Fresh Rolls with Creamy Butter

*Chef Manned Carving Station (Your Choice of Two)***

All Natural Choice Roast Beef with Rosemary Demi Glace

Fresh Roasted Turkey Served with Homemade Gravy, Stuffing and Cranberry Sauce

Sweet Pit Ham with Fruit Chutney

Slow Roasted Cajun Pork Loin with Hot Mustard Sauce

Chef Manned Sauté Station (Your Choice of Two)

Veal Sausage or Grilled Chicken a lá Vodka Tossed with Cavatappi

Chicken Marsala with Shallots and Mushrooms

Pasta Primavera with Cavatappi in a Roma Tomato Cream Sauce

Sweet and Spicy Asian Stir Fry with Chicken and Rice

Chef's Choice Vegetable

Chef's Choice Potato or Rice

Chef's Dessert Display

Mini Custard Cream Profiteroles, Mini Assorted Topped Cheesecakes, Chocolate Covered Strawberries, Italian Cannolis and Mini Crème Brulee

Java Bar

Assorted Flavored Coffee (Including Decaf) and Herbal Teas with Cream, Sugar, Cinnamon Sticks and Biscotti

Coffee, Decaf, Tea and Soda

A Beautiful Tiered Wedding Cake Can be Substituted for the Chef's Dessert Display

\$63.99 Per Person

Please Add 19.5% Gratuity and New York Sales Tax

**These Items are Not Available for the Tasting

*This menu may not be available for certain size groups. Please see your Banquet Manager for more information

Final Guest Count is Required 7 Days Prior to Event

Package available November-April (excluding Christmas, NY Eve, Valentine's Day and Easter Sunday).

Also available year round Saturday AM