



Two Hour Cocktail Reception

Penne ala Romano

Penne Pasta Sautéed with Fresh Vine Ripe Tomatoes, Basil and Mozzarella
In a Light Pomodoro Sauce

Assorted Cheese Platter

Assorted Selection of the finest Cheeses from around the world, Served with crackers and flat
breads.

Vegetable Crudité

Celery, Carrots, Cherry Tomatoes, Broccoli, Cauliflower and Assorted Seasonal Vegetables
Served with a Variety of Dipping Sauces

Passed Butler Style

Caprese Skewers

Fresh Mozzarella Balls, Vine-Ripe Cherry Tomatoes & Fresh Basil with Olive Oil & Balsamic
Vinegar

Assorted Egg Rolls

Philly Cheese Steak, Chicken Parmesan, Bolognese and our Mongolian Mozzarella Sticks.

Bruschetta

Marinated Vine-Ripe Tomatoes, Fresh Basil, Garlic Gloves & Diced Onions on Italian Crostinis

\$35.00 per person

This Includes House Beer & Wine (Red & White)

* Minimum of 20 guests *

\$100.00 bartender fee for the evening not included

Subject to 19% Gratuity and 8.625% NYS Sales Tax

Additional Platters A la Carte

Crab Cakes

\$80.00 per platter

Beef Sliders

\$65.00 Per Platter

Vegetable Dumpling

\$35.00 Per Platter

Calamari

\$85.00 Per Platter

Kobe Meatballs with Marinara Sauce

\$60.00 Per Platter

Wings

Choose

From

Honey Buffalo

Traditional Hot Sauce

Teriyaki

Approximately 60 Wings

Feeds 20 to 25 people

\$90.00

Assortment of Flat Bread

Choice of Bruschetta, Margarita, or Bolognese

\$15.00 per flatbread

Subject to 19% Gratuity and 8.625% NYS Sales Tax