

EXIT STATIONS

PIZZA DA ASPORTO \$5pp
Leave a lasting impression with your guests with a station set up at the end of your affair with handmade pizzas to go.

Select 3 toppings for your guests to enjoy:
Pepperoni - Onions - Broccoli - Margarita Cheese - Red & Green Peppers - Mushrooms (Regular, Diet, Sprite & Bottled Water Included)

NEW YORK EXIT \$6pp
Rushing to get home... what is better than grabbing a fresh hot Knish, NY Style Hot Pretzel, or Assorted Donuts with an excellent cup of coffee for the drive home

Select 2 items for your guests to enjoy:
Knish (Regular, Diet & Sprite Sodas Included)
Hot Pretzels (Regular, Diet & Sprite Sodas Included)
Assorted Donuts (Regular & Decaf Coffee Included)

AMERICAN CLASSIC EXIT STATION \$6pp
Wrapped hot dogs & sliders, canned Regular, Diet, Sprite, bottled water

FOR THE LOVE OF CHEESE \$5pp
Looking for your last guilty pleasure of the night Accompanied by Regular, Diet & Sprite. Guests can choose from a selection of 3 types: Classic (American) - Bacon Grilled Cheese - Tomato Grilled Cheese

SUMMER SIPPIN \$4pp
Leave a lasting impression with your guests with a station set up at the end of your affair with fresh baked cookies, with freshly made Iced Tea & handmade Lemonade to go

Choose 3 Cookie Flavors:
Chocolate Chunk - Red Velvet
Butter Pecan - Lemon - Sugar
Peanut Butter with Peanut Butter Chips

BABY IT'S COLD OUTSIDE \$4pp
On your way out grab a hot cup of Cocoa or Coffee to keep you warm on your ride home. Snack on our freshly baked chocolate brownies & homemade Churros

AFTER PARTY PACKAGES

SWEET TREATS
(\$2,500 - 1 hour)

CHOCOLATE FOUNTAIN
Warm gourmet Belgian chocolate cascades off each tier as guests dip skewered delights such as strawberries, pineapple, marshmallows, pretzels, Oreo's, graham crackers, wafers & cookies

COOKIE JAR
Choose 3 Cookie Flavors:
Chocolate Chunk - Red Velvet
Butter Pecan - Lemon - Sugar
Peanut Butter with Peanut Butter Chips

COTTON CANDY MACHINE
Freshly spun sugar

CINNAMON SUGAR DONUTS
Served warm, melt in your mouth

PREMIUM TOP SHELF LIQUOR SERVICE
A full selection of unlimited cocktails, mixed drinks, Italian & California wines, imported & domestic beer, cordials, flavored soft drinks & exotic frozen specialties

LATE NIGHT DINER
(\$2,500 - 1 hour)

CRISPY WINGS
Tossed to order in guest's choice of:
Traditional Hot Sauce / Sweet BBQ / Honey Mustard
Accompanied By: bleu cheese, celery, carrot sticks

SLIDERS
guest's choice of:
Hand Formed Angus Burgers & Cheeseburgers
Accompanied By: steakhouse fries, sautéed onions, mushrooms, cheese, coleslaw, pickles, onions, lettuce, tomato, potato rolls & appropriate condiments

PIZZA
Brick oven cheese pizza baked to order
Choose Three Toppings:
pepperoni, meatball, mushrooms, cheese, Margarita, red & green peppers, broccoli, onions

PREMIUM TOP SHELF LIQUOR SERVICE
A full selection of unlimited cocktails, mixed drinks, Italian & California wines, imported & domestic beer, cordials, flavored soft drinks & exotic frozen specialties

MENU ENHANCEMENTS



WEDDINGS & SPECIAL EVENTS

(SELECT BOTH LATE NIGHT DINER & SWEET TREATS FOR \$4,500 - 1.5 hours!)

COCKTAIL HOUR

SEAFOOD MARKET Displayed on crushed ice & continuously replenished with shrimp cocktail, raw clams on the half shell, oysters, Dungeness crab, crab clusters, seafood salad, cocktail sauce & lemon wedges	\$18pp	MASHED POTATO BAR Yukon gold, white roasted garlic & purple mashed potatoes served in martini glasses with all the fixings	\$5pp
ADD LOBSTER	\$8pp	PEKING DUCK STATION Crispy breast of duck sliced to order accompanied with Hoisin sauce, Mu Shu Pancakes, chopped scallions & cucumbers	\$7pp
SMOKED SEAFOOD DISPLAY Salmon, white fish, brook trout, pickles & all garnishes	\$6pp	SOUTHERN COMFORT Jalapeno Macaroni & Cheese Carolina BBQ Pulled Pork Sliders St. Louis Barbeque Ribs Accompanied with Corn Bread, Baked Beans, Coleslaw	\$5pp
SUSHI & SASHIMI BAR (with Sushi Chef) An assortment of freshly rolled California (maki), tuna (tekka), eel & cucumber (kappa) rolls & tasty pieces of yellowtail tuna, shrimp & salmon	\$14pp	TUSCAN ANTIPASTO <i>Imported Italian Cold Cuts:</i> Mortadella, Prosciutto di Parma, Genoa Salami, Capicola, Sweet & Hot Dry Sausage, Soppressata, Pepperoni	\$3pp
OYSTER & CLAM BAR Long Island's own little neck clams stuffed with seasoned bread crumbs, olive oil, garlic & parsley passed butler style	\$10pp	<i>Imported Cheeses:</i> Bel Paese, Ricotta Salata, Parmesan, Asiago, Auricchio Provolone, Fresh Bocconcini Mozzarella with vine-ripened tomatoes & fresh sweet basil, marinated in an extra virgin olive oil dressing, oil-cured Sicilian olives & caponata	
BAKED CLAMS Long Island's own little neck clams stuffed with seasoned bread crumbs, olive oil, garlic & parsley passed butler style	\$5pp	VEGETARIAN <i>Farmers Market Risotto</i> Prepared with fresh seasonal vegetables	\$4pp
BABY LAMB CHOPS Served with mint jelly	\$6pp	<i>Eggplant Terrine</i> Layered and baked in a plum tomato & basil sauce	
SUCKLING PIG Slowly roasted & marinated by our chefs own recipe	\$400	<i>Zucchini Rollatini</i> Filled with a blend of imported Italian cheeses, baked in a plum tomato & fresh sweet basil sauce	
HAND CARVED ICE SCULPTURE (customized designs available for an additional cost) Heart Monogram Heart with Love Birds "LOVE"	\$350 _{per piece}		

COCKTAIL HOUR

PUB GRUB <i>Create your own special slider (\$3pp)</i> Sirloin - Meatballs - Chicken	\$6pp	MARTINI BAR Variety of imported & domestic vodkas & gins flowing from a customized ice sculpture accompanied by an assortment of garnishes & accompaniments	\$6pp
With a variety of toppings: Sautéed onions, sautéed mushrooms, sliced American & Swiss cheese, coleslaw, pickles, sliced onions, shredded lettuce, sliced tomato, potato rolls, appropriate condiments & steakhouse fries		VODKA & CAVIAR BAR Assorted domestic & imported vodkas poured from a handmade sculpture. Paired with domestic paddle fish, salmon roe & wasabi caviar. Accompanied by fish blinis, sour cream, chopped egg, chopped Bermuda onion & imported grapes	\$9pp
<i>Crispy Chicken Wings (\$3pp)</i> Choice of: Hot - Sweet BBQ - Honey Mustard Accompanied by: blue cheese, celery & carrot sticks		SANGRIA BAR (select two) Red: red wine, brandy, triple sec, apple & citrus slices White: white wine, brandy, triple sec, apple & citrus slices Sparkling: Spanish wine, brandy, triple sec & mixed fruit	\$3pp

DESSERT

VIENNESE TABLES A magnificent array of desserts including homemade Italian pastries, chocolate dipped fruit, puddings & mousses, French butter cookies, cakes, pies, tarts, chocolate fountain, ice cream sundae bar, waffle station & hand carved exotic fruits. * Includes 1hr overtime for evening parties only	\$18pp	SUNDAE BAR Complete ice cream sundae bar with assorted toppings	\$4pp
		GELATO BAR Choice of 2 flavors of Baci Gelato served in bowls or sugar cones	\$6pp
VIENNESE TRAYS Silver trays of Italian pastries, French butter cookies, & slices fresh fruit placed on every table	\$8pp	GOOD HUMOR EXIT STATION Individually wrapped ice cream: Chocolate Eclair, Strawberry Shortcake, Toasted Almond	\$4pp
CHOCOLATE FOUNTAIN Warm gourmet Belgian chocolate cascade off each tier as guests dip skewered delights such as strawberries, pineapple, marshmallows, pretzels, Oreo's, graham crackers, wafers & cookies	\$3pp	ITALIAN ICE EXIT STATION Assorted individual Marino's Italian ices	\$4pp
		COTTON CANDY & POPCORN	\$5pp
		HOT PRETZEL MACHINE	\$4pp
		SWEET TOOTH CANDY CART Vast assortment	\$6pp

DINNER RECEPTION

APPETIZERS

(if chosen, same items cannot be selected in cocktail hour)

HOT ANTIPASTO \$8pp Served family style, combination of baked clams, fried calamari, eggplant rollatini, and stuffed mushrooms
LOBSTER RAVIOLI \$6pp Filled with fresh lobster meat and topped in a light pomodoro sauce
PASTA \$3pp Your choice of penne filetto di pomodoro or alla vodka served as an additional course

MAIN ENTREE

CHILEAN SEA BASS MISO GLAZE \$10pp In citrus Ponzu sauce
VEAL CHOP \$16pp Grilled to perfection, served with a wild mushroom cognac sauce
PRIME RIB OF BEEF \$9pp Served with au jus
SURF & TURF \$15pp Cold water lobster tail and filet mignon served with drawn butter and mushroom champignon
TWIN LOBSTER TAILS \$16pp

ADDITIONS

FAMILY STYLE BROCCOLI RABE \$4pp
BOTTLED WATER \$6pp Imported San Pellegrino & Acqua Panna; unlimited on all tables