

Marquee Bronze

COCKTAIL RECEPTION

HORS D'OEUVRE

Eggplant Rollantini
Sausage and Peppers
Buffalo Wings
Crudités and Chips
Assorted Dips

DINNER MENU

PASTA SELECTIONS CHOOSE ONE

Penne Alla Vodka

Tossed with Parma Prosciutto and Pepper Flakes
Finished with Vodka, Parmesan Cheese and Light Cream Tomato Sauce

Rigatoni Bolognese

Hearty Meat Sauce with Plum Tomatoes, Basil,
a Touch of Cream and Parmesan Cheese

Sun Dried Tomato and Cheese Ravioli

Light Roma Tomato Sauce, Fresh Mozzarella,
Toasted Garlic and Basil Oil

Conchette Alla Siciliana

Medium Shell Pasta Tossed with Roasted Eggplant,
Peppers, Grilled Onion, Capers, Plum Tomatoes,
Italian Parsley and Parmesan Cheese

Orecchiette with Rapini

"Ear" Shaped Pasta with Anchovy, Garlic and Chili Pepper Flakes
Then Tossed with Broccoli Rabe, Turnip Greens and Chicken Broth

Farfalle Primavera Al Pesto

Bow Tie Pasta Tossed with Basil Pesto, Pignoli Nuts and Olive Oil,
Topped with Lightly Sautéed "Jardinière" of Fresh Vegetables

SALADS CHOOSE ONE

Classic Caesar Salad

Hearts of Romaine Lettuce Dressed with Anchovy and
Lemon Scented Caesar Dressing, Garlic Croutons and Parmesan
Crisp

Tri Color Salad

Radicchio, Baby Arugula and Frisse Lettuces
Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil

Chopped Salad

English Cucumber, Crisp Bell Pepper, Roma Tomato and Fresh
Vegetables Tossed with hearty Romaine and Crisp Iceberg,
Champagne Vinaigrette

Baby Spinach Salad

Baby Spinach Leaves Tossed with Crisp Bacon, Apple,
Chopped Egg and Frizzled Onion, Cider Vinaigrette

\$39.95 PER PERSON • MINIMUM 50 GUESTS

Monday through Thursday · Friday & Sunday Evening add \$10.00 per person · Saturday Evening add \$15.00 per person
Must Choose Either: Wine, Beer and Soda \$10.00 per person or
Open Bar \$18.95 per person, for premium add \$5.00 per person
Service Charge 20%, plus Tax

ALSO INCLUDED: PIN SPOT LIGHTING TO HIGHLIGHT YOUR TABLE CENTERPIECES · STAGE LIGHTING
MARQUEE SOUND SYSTEM FOR YOUR IPOD PLAYLIST · CHOICE OF COLOR LINENS · VALET PARKING
"CHIAVARI STYLE" BALLROOM CHAIRS NO EXTRA CHARGE · ROUND BANQUET TABLES WITH TABLECLOTHS TO THE FLOOR

ENTREES CHOOSE ONE FROM EACH CATEGORY

ENTREES FISH

Spinach Stuffed Fillet of Sole

Asparagus Risotto
Sauce Beurre Blanc

Grilled Fillet of Atlantic Salmon

Glazed with Sweet Soy Miso
Sticky Rice and Shiitake Mushrooms
Toasted Sesame and Snow Peas Tops

Grilled Fillet of Mahi-Mahi

Glazed with Tamarind Marmalade
Papaya and French Green Bean Salad
Couscous

Fillet of Sole Francese

Risotto with Parma Prosciutto, Peas and Fontina
Lemon Butter Sauce

ENTREES POULTRY

Roast French Breast of Chicken and Confit Leg

Boulangerie Potatoes, Leeks, Crimini Mushrooms
Natural Jus

Medallions of Chicken Breast Marsala

Oyster Mushrooms, Herbed Orzo and Rapini

Pollo Francese

Toasted Almond and Chive Rice Pilaf, Leaf Spinach
Lemon Butter Sauce

Tuscan Stuffed Cornish Game Hen

Stuffed with Olives, Roasted Eggplant, Sun Dried Tomatoes, Anchovy
and Marjoram
Madiera Jus Lie

BBQ Bangkok Half Chicken

Marinated with Garlic, Ginger, Coriander and Soy
Jasmine Rice and Baby Bok Choy
Chili Sauce

Stuffed French Breast of Chicken

Stuffed with Spinach, Oven Roasted Tomato, Mozzarella and Grilled
Zucchini
Soft Polenta
Natural Jus

Porcini Crusted Breast of Chicken

Wild Mushroom Risotto
Haricot Vert, Braised Baby Carrots and Truffle Oil

Chicken Milanese

Thinly Pounded French Breast of Chicken, Breaded and Pan-Fried
Spinach Fettuccine Alfredo and Sauce Meunière

DESSERT TABLE

Miniature Cannoli and Cheesecakes
Fruit
Coffee and Tea

