

Marquee Platinum

\$59.95 PER PERSON · MINIMUM 50 GUESTS

COCKTAIL RECEPTION

APPETIZERS

CHOOSE FOUR, PASSED BUTLER-STYLE OR SERVED FAMILY-STYLE

Black Angus Beef Sliders	Hass Avocado and Gazpacho Shooters	Calamari Fritte
Smoked Mozzarella and Roma Tomato Bruschetta	Maryland Crab Cakes	Crispy Zucchini Fritte
Scallops Wrapped in Hickory Smoked Bacon	Tosca Gourmet Antipasto	Four-Cheese Ravioli
Coconut Shrimp	Stuffed Mushrooms	Mozzarella Caprese
Shrimp Tempura	Poblano Rice Balls	Prosciutto and Melon
Ginger Lamb Kabob	Classic Franks in the Blanket	Sushi Varie

CARVING STATION

CHOOSE TWO

BBQ Flank Steak	Ballotine of Roast Capon
Pernil-Boneless Roast	Smoked Glazed Ham
Shoulder of Pork	Loin of Pork
Oven Basted Turkey Breast	

ANTIPASTO BAR/TUSCAN TABLE

ALL INCLUDED

Cured Meats and Cheese	Seasonal Grilled Vegetables
Melanzane ala Mozzarella	Pasta Salad
Prosciutto e Melone	Seafood Salad
Bruschetta	

PASTA STATION

CHOOSE ONE

Penne Alla Vodka	Orecchiette with Rapini
Spinach and Cheese Ravioli in a Brandy Cream Sauce	Farfalle Primavera Ala Pesto
Rigatoni Bolognese	

SAUTEED STATION

CHOOSE FOUR

Chicken Cacciatore	Pork Loin Ala Marsala	Chicken Parmigiana
Shrimp Scampi	Cannelloni	Paella Ala Valenciana
Eggplant Rolantini	Cioppino	Chicken and Beef Fajitas
Clams Oreganata	Sausage and Peppers	Risotto Rosalba
Muscles Posilipo	Chicken Di Casa	Scungilli and Calamari Marinara

Marquee Platinum

CONTINUED

DINNER MENU

PASTA AND RISOTTO

CHOOSE ONE, SERVED À LA CARTE

Penne Alla Vodka
Spinach and Cheese Ravioli in a Brandy Cream Sauce
Rigatoni Bolognese
Orecchiette with Rapini
Farfalle Primavera Ala Pesto
Tortellini Boscaiola

Fusilli Al Alvina
Baked Ziti
Fusilli with Eggplant and
Fresh Mozzarella in Tomato Sauce
Baked Manicotti
Tortellini Ala Panna

Rigatoni Sofia
Risotto al Funghi
Risotto Donna
Risotto Siciliana

SALADS

CHOOSE ONE, SERVED À LA CARTE

Classic Caesar Salad
Tri Color Salad

Chopped Salad
Baby Spinach Salad

Italian Antipasto
Tomato Caprese

ENTREES

CHOOSE THREE, SERVED À LA CARTE

Grilled Sirloin Steak
Grilled Filet Mignon
Grilled Pepper Corn Crusted NY Strip Steak
Oven Roasted Pork Loin
Grilled Rib Eye Steak
Boneless Roast Prime Rib of Beef
Stuffed Pork Chop Valdostana
Herb Roasted Chicken

Chicken Cacciatore
Chicken Piccata
Grilled Chicken with Tomatoes and Basil
Chicken Parmigiana
Chicken Saltimbocca
Chicken Marsala
Chicken Milanese
Chicken Florentine

Chicken Cacciatore
Chicken Piccata
Eggplant Parmigiana
Eggplant Rollatini
Salmon Di Casa
Sole Francese
Grilled Filet of Atlantic Salmon
Grilled Filet of Mahi Mahi

Sautéed Filet of Red Snapper
Crabmeat Stuffed Filet of Sole
Baked Stuffed Shrimp
Veal Milanese
Veal Piccata
Veal Marsala
Veal Parmigiana
Veal Saltimbocca

SIDES

CHOOSE TWO, SERVED FAMILY-STYLE

Garlic Mashed Potatoes
Sautéed Spinach

Grilled Asparagus
Broccolini

Herb Roasted Potatoes
Green Beans

Italian Style Vegetables

DESSERT

SERVED FAMILY-STYLE

Tiramisu
New York Cheese Cake

Chocolate Molten Lava Soufflé
Warm Apple Strudel

Paris Brest
Panna Cotta

Chocolate Mousse
Crème Brûlée

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 Bar add \$5.00 per person
Price does not include tax and gratuity · Prices are subject to change

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

