



## **Gala Reception**

(75 Person Minimum)

### **Cocktail Reception**

#### **Butler Passed Hors d'oeuvres**

Gunpowder Chicken, Ranch Dip  
Crostini, Filet Mignon Tip, Wasabi Cream Sauce  
Cracker Crusted Shrimp, Creole Fondue  
Farmer's Market Vegetables and Goat Cheese Strudel  
Mini Risotto Cake with Saffron  
Mini Crab Cakes

#### **Tuscan Table**

Grilled Seasonal Vegetables, Roasted Mushroom Salad  
Caponata with Crostini, Tomato, Mozzarella and Fire Roasted Peppers  
Freshly Baked Herb Infused Focaccia, Black and Green Regional Olives

#### **Salumeria**

Prosciutto di Parma, Mortadella, Hot and Sweet Capicola and Genoa Salami

#### **International Cheeses**

Assorted Crackers and Flatbreads

Or

#### **Classic Smoked Salmon Display**

Assorted House Cured Gravlox and Classic Smoked Salmon  
Cucumber Dill, Israeli Cous Cous, Hummus, Wild Rice and Currants  
Grain Mustard Sauce and Breads

#### **Carving Station**

Select Two

Roasted Turkey Breast, Cranberry Chutney, Sage Pan Gravy  
Spiced Baked Ham, Maple Glaze  
Herb and Garlic Marinated Shell Steak, Cabernet Wine Sauce  
Rosemary and Thyme Roasted Tenderloin of Pork, Sweet & Sour Tarragon Sauce  
Or  
Carnegie Deli: Corned Beef and Pastrami, Mini Knishes, Deli Mustard and Pickles

#### **Pasta Station**

Penne Pasta, Blush Sauce, Mushrooms and Peas  
Orecchiette Pasta, Broccoli di Rabe, Assorted Sausages

#### **Italian Regional Station**

Corn Meal Crusted Fried Calamari  
Chicken Scarpiello with Sausage  
Eggplant Rollatini, Creamy Impastata Cheese, Tomato and Basil Sauce



## **Appetizer**

Select One

Roasted Portobello Mushroom Strudel  
Gathered Greens, Lemon Thyme Vinaigrette

Or

Maryland Crab Cake with Market Vegetable Slaw, Chipotle Remoulade

Or

Ratatouille Beggars Purse  
Gathered Greens, Balsamic Vinaigrette

## **Entrée**

### **Meat Selections**

Select one

Chateaubriand, Sautéed Wild Mushrooms, Merlot Wine Sauce Reduction  
(only available for parties up to 200 people)

Herb Marinated Grilled Filet Mignon, Cabernet Wine Sauce

Prime Rib of Beef, Natural Au Jus

### **Poultry Selection**

Select One

Chicken Wrapped in Phyllo with Seasonal Vegetables, Roasted Garlic Cream Sauce

Breast of Chicken, Market Vegetables, Saffron Risotto, Red Wine Glaze

Herb Marinated Breast of Chicken, Lemon Wine Sauce

Pan Seared Breast of Chicken, Grand Marnier Sauce

### **Fish Selection**

Select One

Pan Roasted North Atlantic Salmon, Kalamata Olives, Capers, Fresh Tomato and Fish Fumet

Roasted North Atlantic Salmon Encrusted in Basil, Triple Citrus Ginger Sauce

Shrimp Toscana, Garlic and Herb Marinated Shrimp served with Jasmine Rice

Olive Oil Poached Monk Fish, Saffron White Wine

Entrées are served with Chef's Selection of Seasonal Vegetables and Starch

## **Dessert**

Select One

Occasion Cake

Trilogy: Layers of Milk, Dark and White Chocolate Mousse

Canoli Mousse Cake: Ricotta Mousse with Chocolate Chips

Apple Caramel: Apple Cake with Caramel Streusel

Junior's Cheesecake: Straight from Brooklyn!

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Assorted Soft Drinks