

## PLATED MENU



### SALAD

(Select 1)

Classic Caesar Salad

Crisp Romaine Lettuce with Shaved Parmesan, Herbed Croutons, & Creamy Caesar Dressing

Mixed Baby Greens

with Pink Peppercorn Sherry Dressing

Tomato-Mozzarella Caprese Salad

A Bouquet of Baby Greens with a Balsamic Pesto



### ENTRÉE

(Select 3)

Top Round of Beef

Served in a Mushroom Au Jus

Onion-Crusted Chicken Breast

in a natural jus with a “Bone-in” Presentation

Chicken Marsala

Boneless Chicken sautéed in a Brown Mushroom Sauce

Chicken Francaise

Boneless Chicken sautéed in a Lemon White Wine Butter Sauce

Chicken Picatta

Boneless Chicken sautéed in a Lemon White Wine Butter Sauce, with Capers

Blackened Pork Chops

With Sun-Dried Tomatoes, Pistachios & Bacon in a Sherry Reduction

Herb-Crusted Tilapia

With Stewed Peppers & a Lemon Jus

Grilled Atlantic Salmon

In a Cauliflower Puree with Radicchio, Roasted Garlic & a Balsamic Reduction

Penne a la Vodka

served with Shaved Parmesan

Pasta Margarita  
Angel-Hair Pasta, Fresh Basil in a White Wine Pomodoro  
Chef's Selection of Season Vegetables & Potato, Rolls & Butter

## DESSERT

(Select 1)

Personalized Occasion Cake

Tiramisu  
With a Chocolate-Almond Biscotti

Chocolate Mousse  
With Caramel-Citrus Sauce

Vanilla Bean Panna Cotta  
With Fresh Berry Soup

Traditional Carrot Cake

New York Style Cheesecake  
With a Raspberry Drizzle

Apple Tart  
With Amaretto Sauce & Whipped Cream

Mango guava Mousse



## BEVERAGES

Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas  
Assorted Diet & Regular Sodas

(Upgraded Entrée Selections are Available. Please ask your Catering Sales Manager for details.)

## BAR ADDITIONS

(Please see Banquet Beverage Menu for Details & Pricing)

Limited Open Bar (Beer & Wine)

House Brand Open Bar

Premium Open Bar

Ultra-Premium Open Bar

Hosted Cash Bar

Cash Bar

**++ Prices are subject to a 20% Administrative Fee and a NYS Sales Tax.**

**The Administrative Fee is used to offset the administration of the Event**

**The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such.**

**Staff Gratuities are not include and are at your discretion.**

# PLATED MENU ADDITIONS/UPGRADES

## APPETIZER COURSE ADDITION

Penne a la Vodka	Pappardelle with Braised Beef Roasted Tomato, Shaved Parmesan & Fresh Basil	Jumbo Lump Crab Cake with Apple Fennel Slaw & a Lemon Coriander Aioli
Pasta Margarita Angel-Hair Pasta, Basil & White Wine Pomodoro	Antipasto Plate Marinated Olives, Grilled Artichokes, Sliced Air-Dried Salami & Italian Cheeses served Extra Virgin Olive Oil	Ravioli of Lobster with Tarragon Tomato Cream
Rigatoni Marinara	Tomato & Mozzarella with a Balsamic Drizzle	Lobster Arancini with Fennel Aioli
Farfalle Pesto Alfredo Bowtie Pasta in a Pesto Cream Sauce		

## ENTRÉE COURSE UPGRADE

### BEEF

Cabernet-Braised Short Ribs of Beef  
With Caramelized Onions

Roasted Prime Rib of Beef\*  
\*Available to parties of 50 or more

Grilled New York Strip Steak  
In a Red Wine Reduction with Roasted Shallots

Pan-Roasted Petite Filet Mignon  
With Red Wine Onion & Fresh Thyme

### SEAFOOD

Coconut-Glazed Grilled Mahi-Mahi  
With a Pineapple-Jalapeño Salsa

Crab-Stuffed Sole  
With a Parsley-Lemon Jus

Atlantic Cod  
In a Brown Butter Sauce

Red Snapper  
With Mango Pico de Gallo

### OTHER

Braised Duck Legs  
With Candied Orange Confit

Lamb Osso Bucco  
With Baby Carrots & A Balsamic Glaze

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