

# SPECIAL PACKAGE

*all-inclusive packages*

## **5 - HOUR Room Rental**

Up to 3 - hours of set-up time before event

## **HORS D'OEUVRES**

Choice of four starters for cocktail hour

## **STANDARD OPEN BAR**

Spirits, beer, wine, champagne, assorted soft drinks

## **DESSERT**

Customizable sheet cake, coffee, tea

*buffet*

**Salad**

**3 Main Dishes**

**2 Pastas/Starch Dishes**

**Fruits Display**

**\$85/per person**

*seated*

**4 Course Meal**

*(served at the table)*

**[Appetizer, Soup/Salad,  
Entrée, Dessert]**

**\$110/per person**

*all packages include*

Professional Event Staff, Day-of Venue Coordinator

Tables, Chairs, Basic Linens,

Place Cards, Direction Maps

Complimentary Suite, On-site Parking, Coat Check

\* PRICING FOR FOOD & BEVERAGES DOES NOT INCLUDE  
20% ADMINISTRATIVE FEE OR 8.875% NYC SALES

## SELECT FOUR:

additional starters (+ \$2/per person)

### CAPRESE SKEWERS WITH BALSAMIC DRIZZLE

Fresh Cherry Tomatoes, Fresh Mozzarella, Basil Leaf with Balsamic Glaze

### CHICKEN FINGERS

Tender White Chicken Meat Deep Fried Served with Dijon Honey Mustard

### FLATBREAD PIZZETTE

Flatbread Topped with Mozzarella Cheese and baked to perfection

### FRIED SHRIMP

Panko Fried Shrimp with Special Sauce Remoulade

### PIGS IN A BLANKET

Bite Size Franks Wrapped in Golden Crusty Dough Served with Homemade BBQ Sauce

### SMOKED SALMON TEA SANDWICH

Smoked Salmon with Cream Cheese and Dill on White Bread

### SPANAKOPITA

Savory and Flaky Greek Phyllo Dough Pie Filled with Spinach and Feta Cheese

### TOMATO BRUSCHETTA

Fresh Cherry Tomatoes, Red Onions, Basil over Toasted Italian Bread and Balsamic Glaze

### VEGETABLE SPRING ROLLS

Tender White Chicken Meat Deep Fried Served with Dijon Honey Mustard

### WHIPPED HOT HONEY RICOTTA & THYME

Creamy Whipped Ricotta, Mike's Hot Honey, Orange Zest, Thyme over Crostini

## House Salad

House Chopped Salad with Homemade AWM Dressing

## SELECT THREE:

additional dishes (+\$5/per person)

### chicken:

#### CHICKEN ADOBO

Oven Roasted Chicken with Adobo Seasoning, Lemon, Garlic

#### CHICKEN CORDON BLEU

Breaded Chicken Breasts Panned and Rolled in Layers of Ham and Cheese

#### CHICKEN CACCIATORE

Braised Chicken "Hunter" Style, Tomatoes, Onions, Black Olives, Italian Herbs

#### CHICKEN MARSALA

Pan Fried Chicken Cutlets & Mushrooms in Marsala Wine Sauce

#### CHICKEN WITH CHEESE & PROSCIUTTO

Chicken Cutlets Topped with Prosciutto and Swiss cheese

#### JERK CHICKEN

Caribbean Jerk Spice Seasoned Roasted Chicken

#### FRIED CHICKEN

Southern Style Buttermilk Fried Chicken, Gravy

#### SPANISH RICE WITH CHICKEN

Rice Cooked with Sofrito, Hand Torn Chicken, Vegetables in Chicken Broth

## SELECT THREE:

additional dishes (+\$5/per person)

*pork:*

### BBQ PORK RIBS

Pork Ribs Roasted and Basted with Homemade BBQ Sauce

### SAUSAGE WITH PEPPERS

Sweet Italian Sausages Sautéed with Onions, Red & Green Bell Peppers

### SPICY FRIED PORK

Double Fried Pork Shoulder Strips in Spices

*seafood:*

### BLACKENED COD (+\$5 PER PERSON)

Pan Seared Cod Fillets, Flaky yet Firm, with Smokey Blackened Spices

### FRIED CALAMARI

Fried Squid Served with Homemade Marinara Sauce

### LINGUINI WITH CLAM SAUCE

Linguini with Little Neck Clam and White Wine Sauce

### SEAFOOD FRA DIAVOLO

Shrimp & Seafood Tossed in Linguine with Spicy Tomato Sauce

### SEAFOOD PAELLA

Mixed Seafood Cooked in Rice and Lobster Tomato Broth

### SHRIMP FRIED RICE

Shrimp Mixed with Vegetables in Adobo Rice

## SELECT THREE:

additional dishes (+\$5/per person)

*vegetarian:*

### EGGPLANT ROLLATINI

Sliced Eggplants Rolled and Filled with Ricotta Filling

### FRIED PLATANOS

Sweet Plantains Deep Fried, Served with Lemon Aioli

### SOUTHERN STYLE MAC N CHEESE

Paprika Breadcrumbs Crusted Baked Mac n Cheese made with Mixed Blend of Cheese

*beef:*

### BEEF TERIYAKI

Stir Fried Beef Slices in Teriyaki Sauce

### CLASSIC MEATLOAF (+\$5 per person)

Baked Ground Beef with Mirepoix, Topped with Homemade Tomato Sauce

### OXTAIL STEW (+\$8 per person)

Braised Oxtail in Tomato Stew and Vegetables

### PEPPER STEAK (+\$5 per person)

Ribeye Slices Chargrilled in Black Pepper Sauce with Green Peppers

### ROPA VIEJA

Slow Braised Beef Brisket in Tomato and Spices

## SELECT TWO:

additional dishes (+\$3/per person)

*pasta:*

### BASIL PESTO PASTA

Farfalle Pasta with Basil Pesto, Pecorino, Toasted Pine Nuts

### BAKED LASAGNA

Lasagna Sheets Layered with Bechamel, Ricotta, and Bolognese Sauce

### BAKED ZITI

Baked in Marinara with Ricotta Cheese, Topped with Mozzarella Cheese

### PENNE ALLA VODKA

Penne Pasta Cooked in Tomato Vodka Sauce, Pancetta & Peas

### RIGATONI WITH ARRABIATA SAUCE

Rigatoni in Spicy Guanciale, Garlic, Marinara Sauce

### SPAGHETTI WITH MARINARA

Classic Spaghetti with Homemade San Marzano Tomato Sauce

*starches:*

### SPANISH RICE WITH CHICKEN

Rice Cooked with Sofrito, Hand Torn Chicken, Vegetables in Chicken Broth

### OVEN ROASTED POTATOES

### STIR-FRIED VEGETABLE FRIED RICE

### VEGETABLE FRIED RICE

### WHITE RICE

## *Fruits display*

Beautiful Array of Fresh Fruits

## *Sheet Cake:*

CAKE FILLING FLAVORS:

Dulce de Leche

Strawberry

Pineapple

Vanilla Custard

Chocolate Pudding

Lemon

Cherry

Vanilla & Chocolate Cannoli

INCLUDES STAFF, GLASS/SILVERWARE

*assorted soft drinks.*

*coffee, & tea*

## *upgrades:*

### VENETIAN TABLE \*

Eclairs, Cannolis, Napoleons, Madeleines, Cream Puffs,  
Chocolate Covered Strawberries, & Macarons

### CHOCOLATE FOUNTAIN \*

Fresh Cut Assorted Fruits, Assorted Cookies, S'mores Kit

\* additional +\$6 / per person

## SELECT FOUR:

additional starters (+\$2/per person)

### CAPRESE SKEWERS WITH BALSAMIC DRIZZLE

Fresh Cherry Tomatoes, Fresh Mozzarella, Basil Leaf with Balsamic Glaze

### CHICKEN FINGERS

Tender White Chicken Meat Deep Fried Served with Dijon Honey Mustard

### FLATBREAD PIZZETTE

Flatbread Topped with Mozzarella Cheese and baked to perfection

### FRIED SHRIMP

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### PIGS IN A BLANKET

Bite Size Franks Wrapped in Golden Crusty Dough Served with Homemade BBQ Sauce

### SMOKED SALMON TEA SANDWICH

Smoked Salmon with Cream Cheese and Dill on White Bread

### SPANAKOPITA

Savory and Flaky Greek Phyllo Dough Pie Filled with Spinach and Feta Cheese

### TOMATO BRUSCHETTA

Fresh Cherry Tomatoes, Red Onions, Basil over Toasted Italian Bread and Balsamic Glaze

### VEGETABLE SPRING ROLLS

Tender White Chicken Meat Deep Fried Served with Dijon Honey Mustard

### WHIPPED HOT HONEY RICOTTA & THYME

Creamy Whipped Ricotta, Mike's Hot Honey, Orange Zest, Thyme over Crostini



*Starter*

FRESH MELON IN SEASON

## SELECT ONE:

*please select either a soup or salad*

*soup:*

### CHICKEN NOODLE SOUP

Classic Chicken Soup Served with Vegetables and Egg Noodles

### MINESTRONE SOUP

Hearty Italian Vegetable Soup with Tomato Broth and Pasta

*salad:*

### CLASSIC CAESAR SALAD

Crispy Romaine Lettuce with Parmesan Cheese and Classic Caesar Dressing

### MIXED GREEN SALAD

Mesclun Mix Served with Fresh Vegetables and Italian Vinaigrette

### ROASTED BEET SALAD

Oven Roasted Beets with Mixed Greens and Goat Cheese Crumbles

# SELECT THREE:

please choose 3 entrees

*chicken:*

## CHICKEN CORDON BLEU

Baked Chicken Breast Rolled with Ham & Swiss Cheese with Sauce Beurre Blanc (White Wine Sauce)

## CHICKEN CACCIATORE

Pan Seared Chicken Breast in Red Wine Marinara Sauce with Roasted Red Peppers, Onions and Mushrooms

## CHICKEN FRANCAISE

Battered Chicken Breast Pan Fried to Golden Brown with Lemon Capers Sauce

*beef:*

## PRIME RIB AU JUS (ENGLISH CUT)

Perfectly Cooked Center Cut Rib Eye Bone out with Beef Au Jus

## TOP SIRLOIN STEAK

9oz Angus Top Sirloin Steak, Broiled over Open Flames

## FILET MIGNON

8oz Tenderloin, Seasoned and Cooked to Perfection. Served with Sauce Bordelaise

*pork:*

## PORK CHOPS

10oz Center Cut Pork Chops Served with Orange Demi-Glace

## PORK TENDERLOIN

Roasted Garlic & Lemon Adobo Seasoned Pork Tenderloin with Peach Chutney

# SELECT THREE:

please choose 3 entrees

*seafood:*

## FILET OF SOLE

Crabmeat Stuffed Filet of Sole Garnished with Parsley and Homemade Tartare Sauce

## GRILLED ATLANTIC SALMON

6oz Atlantic Salmon Filet Char Grilled with Lemon Dill Sauce

## SHRIMP SCAMPI

Jumbo Shrimps Gently Poached in Garlic Lemon Butter

*vegetarian:*

## BASIL PESTO LASAGNA

Creamy Pesto Sauce Smothered in Lasagna Sheets with Ricotta, Mozzarella, Toasted Pine Nuts

## EGGPLANT PARM

Classic Thinly Sliced Breaded Eggplant, Bechamel Sauce, Covered in Marinara and Mozzarella

*sides:*

## STEAMED VEGETABLES

Mixed Seasonal Vegetables

## POTATO AU GRATIN

Baked Potatoes Layered in Creamy Parmesan & Onions

*Sheet Cake:*

CAKE FILLING FLAVORS:

Dulce de Leche

Strawberry

Pineapple

Vanilla Custard

Chocolate Pudding

Lemon

Cherry

Vanilla & Chocolate Cannoli

INCLUDES STAFF, GLASS/SILVERWARE

*assorted soft drinks,  
coffee, & tea*

*upgrades:*

**VENETIAN TABLE \***

Eclairs, Cannolis, Napoleons, Madeleines, Cream Puffs,  
Chocolate Covered Strawberries, & Macarons

**CHOCOLATE FOUNTAIN \***

Fresh Cut Assorted Fruits, Assorted Cookies, S'mores Kit

\* additional +\$6 / per person

*dessert*

standard open bar

*beer:*

please select two:

COORS LIGHT  
CORONA  
MODELO  
HEINEKEN  
ASAHI

*spirits*

VODKA  
Svedka  
WHISKEY  
Jim Beam  
Ballantine's

TEQUILA  
Hornitos

RUM  
Cruzan  
Cruzan Coconut  
GIN  
Gilbey's

*wine:*

WHITE  
Chardonnay  
RED  
Merlot

&

*champagne*

INCLUDES BAR STAFF, GLASSWARE

*assorted mixers,  
soft drinks, coffee, & tea*

*upgrade:*

**PREMIUM OPEN BAR**  
(additional +\$15 / per person)

*Premium open bar*

*beer:*

please select two:

COORS LIGHT  
CORONA  
MODELO  
HEINEKEN  
ASAHI

*wine:*

WHITE  
Chardonnay  
RED  
Merlot

&

*champagne*

*spirits*

VODKA

Grey Goose

Ciroc

WHISKEY

Johnnie Walker Black

Jameson

TEQUILA

Casamigo

Don Julio

RUM

Bacardi

Malibu

GIN

Tanqueray

Bombay Sapphire

INCLUDES BAR STAFF, GLASSWARE

*assorted mixers.*

*soft drinks, coffee, & tea*

(additional +\$15 / per person)