

BUON GIORNO

(SEATED BREAKFAST MENU)



\$20*

per person
Minimum 40 Guests
3-Hour Affair

BAKED GOODS

*Bakery Basket Display of Bagels, Croissants, Danish, Muffins
and Artisan Breads with Assorted Jams and Preserves*

FRUIT & JUICES

Assorted Juices and Seasonal Fruit Display

BREAKFAST ACCOMPANIMENTS

Bacon, Sausage and Breakfast Potatoes

ENTRÉES

Guest choice of one

Farm Fresh Organic Scrambled Eggs

Apple or Nutella French Toast

Ricotta Pancakes

COFFEE

Coffee, tea and decaffeinated coffee

BUON GIORNO BUFFET

(BREAKFAST BUFFET MENU)

\$25*

per person
Minimum 40 Guests
3-Hour Affair

BAKED GOODS

*Bakery Basket Display of Bagels, Croissants, Danish, Muffins
and Artisan Breads with Assorted Jams and Preserves*

FRUIT & JUICES

Assorted Juices and Seasonal Fruit Display

CEREAL

*An assortment of Breakfast Cereals
with Whole, Skim, Fat-free, Soy Almond and Lactose-free Milk*

OMELET OR WAFFLE STATION*

Cooked-to-order Omelets with Appropriate Condiments

or

Waffles with Seasonal Berries and Whipped Cream

FRESH SCRAMBLED EGGS

Farm Fresh Organic Eggs

BREAKFAST ACCOMPANIMENTS

Bacon, Sausage and Breakfast Potatoes

COFFEE

Coffee, Decaffeinated Coffee or Tea

**Subject to \$75.00 Chef Attendant Fee
Buffet will be available for 90 minutes*

BELLA VISTA BRUNCH

(BRUNCH BUFFET MENU)



\$60*

per person
Minimum 75 Guests
4-Hour Affair

BAKED GOODS

Bakery Basket Display of Bagels, Croissants, Danish, Muffins and Artisan Breads with Assorted Jams and Preserves

FRESH SCRAMBLED EGGS

Farm Fresh Organic Eggs

OMELET OR WAFFLE STATION*

Cooked-to-order Omelets with Appropriate Condiments or Waffles with Seasonal Berries and Whipped Cream

FRUIT STAND

Assorted Fruit Juices and Seasonal Fruit Display

BREAKFAST ACCOMPANIMENTS

Bacon, Sausage and Breakfast Potatoes

*CLASSIC EGGS BENEDICT

With Hollandaise Sauce and Black Truffles
(Add \$3 per person)

TUSCANY DISPLAY

Farro, Arugula, Roasted Seasonal Squash, Fresh Mozzarella, Tomatoes, Amalfi Arborio Seafood Salad, Cannellini Bean Salad, Chick Peas, Rosemary, Lemon Marinated Grilled and Roasted Seasonal Vegetables

SALUMERIA DISPLAY

Displayed on Wooden Plank
Tuscan Salami, Soppressata, Mortadella, Capicola, Fig Marmalata, Assorted Olives, Focaccia, Assorted Italian Cheeses, Seasonal Fruit, Crackers, Crostini

SALAD

Choice of one

Endivia e Crescione Verde

Watercress, Endive, Arugula, Frisee, Red Onion, Toasted Almonds, Goat Cheese, Chianti Vinegar Dressing

Belvedere Salad

Baby Greens, Lola Rosa Lettuce, Carpaccio of Root Vegetables, Seasonal Berries, Candied Walnuts, Perlini Mozzarella, Chianti Vinegar, Basil Oil, Black Walnut Balsamic

Caesar Salad

Romaine, Croutons, Parmigiano, House made Caesar Dressing

Insalata di Stagione con Mele e Noci

Field Greens, Granny Smith Apples, Caramelized Walnuts, Cranberries, Limoncello Vinaigrette

ENTRÉES

Choice of Column A or Column B

Column A

Sogliola con Le Mandorle

Almond-encrusted Filet of Sole, Lemon, White Wine

Chicken Marsala

Cremini Mushrooms, Sicilian Marsala Wine Sauce

Beef Barolo

Beef Medallions, Barolo Wine, Mushrooms, Scallions

Tortellone al Tartufo Bianco

White Truffle Oil, Grana Padano, Cream

Column B

Medallions of Beef alla Pizzaiola

Garlic, Tomatoes, Fresh Oregano

Chicken Piccata

Mushrooms, Capers, Artichoke, Grape Tomatoes, Lemon, White Wine

Pasta Cime di Rapa

Broccoli Rabe, Sweet Sausage, Melted Caciocavallo Cheese

Fried Calamari and Zucchini

Golden-fried Calamari, Breaded Zucchini

CARVING STATION

Choice of one

Pineapple-Glazed Berkshire Cured Bone-in Ham

Herb/Garlic-encrusted Roast Beef

*Beef Tenderloin (Add \$10 per person)

Roast Turkey Breast w/Cranberry Relish

Garlic/Herb-encrusted Loin of Pork

*Smoked Salmon (Add \$3 per person)
(with appropriate condiments)

DESSERT

Assorted Petit Fours and Italian Pastries

Coffee, Decaffeinated Coffee or Tea

*Subject to \$75.00 Chef Attendant Fee

Buffet will be available for 90 minutes

08/26/16

BUON POMERIGGIO BUFFET

(LUNCH BUFFET MENU)
Available Tuesday thru Friday Only



\$40*
per person
Minimum 30 Guests
3-Hour Affair

SALAD

*Medley of Cold Seafood Salad
Marinated Grilled and Preserved Vegetables
Assorted Italian Cheeses*

*Farro, Arugula and Seasonal Squash
Assortment of Salami, Olives and Jams
Caesar Salad*

ENTRÉES

Choice of four

*Chicken Marsala with Mushrooms
Chicken Spiedini Siciliana
Chicken Piccata with Artichoke and Lemon
Carne alla Pizzaiola
Tuscan Beef Stew*

*Baked Filet of Lemon Sole
Pan-roasted Salmon
Mediterranean Butterfish Livornese
Orecchiette
Zito al Forno Napolitano*

VEGETABLES

Choice of two

*Carrots/Onions in Mineral Water
Seasonal Fried Vegetable Medley
Braised Escarole with Garlic & Oil*

*Eggplant Rollatine
String Beans Almondine
Braised Swiss Chard*

STARCH

Choice of one

*Roast Garlic/Parmigiano Mashed Potatoes
Arancine (Rice Balls)
Rise Bise (Venetian-style Rice & Peas)*

*Potato Croquets
Saffron Basmati Rice Pilaf
Fried Tuscan Custard*

*Chef's Selection of Accompaniments
Fresh Rolls, Butter, Virgin Olive Oil*

DESSERT

Chef's Selection of Dessert

Coffee, Decaffeinated Coffee or Tea

Buffet will be available for 90 minutes

BUON POMERIGGIO

(LUNCHEON MENU)
Available Tuesday thru Friday



\$30*
per person
Minimum 30 Guests
3-Hour Affair

ANTIPASTI

Choice of one

Insalata Tre Colori

Arugula, Endive, Radicchio, Virgin Olive Oil, Balsamic Vinaigrette

Insalata di Stagione con Mele e Noci

Field Greens, Granny Smith Apples, Caramelized Walnuts, Cranberries, Limoncello Vinaigrette

Insalata Belvedere

Baby Greens, Lola Rosa Lettuce, Carpaccio of Root Vegetables, Seasonal Berries,
Candied Walnuts, Perlina Mozzarella, Chianti Vinegar, Basil Oil, Black Walnut Balsamic

Rigatoni all' Amatriciana

Guanciale, Onion, Tomato, Basil

Insalata alla Cesare

Romaine, Croutons, Parmigiano, House made Caesar Dressing

Penne Liscie alla Siciliana

Eggplant, Tomatoes, Ricotta Salata

Zuppa del Giorno

Seasonal Soup of the Day

SECONDI

Choice of two

Pollo Principessa

Asparagus, Fontina, Mushrooms, Lemon, White Wine

Carne alla Pizzaiola

Braised Beef, Tomatoes, Garlic, Herbs, Mushrooms, White Wine

Tranci di Salmone

Pan-seared Salmon, Asparagus, Tomato/Basil-Lemon Buerre Blanc

Gamberoni Gratinati

Jumbo Shrimp, Herb Breadcrumbs, Tomato, Basil

Scaloppine di Maiale Milanese

Thinly-sliced Pork, Tri-colored Salad

Pollo con Carciofi

Chicken Breast, Lemon, Capers, Artichoke, Mushrooms, White Wine

Medaglione di Maiale Portafoglio

Medallions of Pork Stuffed with Prosciutto Cotto, Fontina Cheese,
Exotic Mushrooms, Sweet Vermouth Demi-glaze

Sogliola con Le Mandorle

Almond-encrusted Filet of Sole, Lemon, White Wine

All entrées served with chef's selection of vegetable and starch of the day

Chef's Selection of Accompaniments

Fresh Rolls, Butter, Virgin Olive Oil

DOLCE

Choice of one

Classic Peach Melba

Traditional Italian Cheesecake with Seasonal Berries

Apple-Raisin Tart with Vanilla Gelato

Double Chocolate Mousse Cake

Cappuccino Mousse Cake

Assortment of Italian Pastries

Coffee, Decaffeinated Coffee or Tea

LA MIA STELLA

(AFTERNOON/SHOWER MENU)

Available Saturday or Sunday Afternoon Only



\$55*

per person

Minimum 75 Guests

4-Hour Affair

INSALATA

Choice of one

Insalata Belvedere

Baby Greens, Lola Rosa Lettuce, Carpaccio of Root Vegetables, Seasonal Berries, Candied Walnuts, Perlini Mozzarella, Chianti Vinegar, Basil Oil, Black Walnut Balsamic

Insalata di Stagione con Mele e Noci

Field Greens, Granny Smith Apples, Caramelized Walnuts, Cranberries, Limoncello Vinaigrette

Insalata alla Cesare

Romaine, Croutons, Parmigiano, House made Caesar Dressing

Endivia e Crescione Verde

Watercress, Endive, Orange, Red Onion, Toasted Almonds, Goat Cheese, White Balsamic, Olive Oil

PASTE

Choice of one

Tortellone al Tartufo Bianco

White Truffle Oil, Grana Padano, Cream

Rigatoni All'Amatriciana

Guanciale, Onion, Tomato, Basil

Crespelle con Ricotta

Ricotta and Tomato filled Crepe

Farfalle al Pomodoro con Zucchine

Bow Tie Pasta, Zucchini, Tomato, Basil

Gnocchetti al Pomodoro Basilico

Tomato, Basil

Fusilli Primavera

Seasonal Vegetables, Smoked Pancetta, Tomatoes, Cream

Penne Liscie Siciliana

Eggplant, Tomatoes, Ricotta Salata

Orecchiette

Broccoli Rabe, Sweet Sausage, Garlic, Pecorino

Crespelle con Ricotta Tartufo

House made Crepe filled with Truffle Ricotta, Spinach, Tomato & Basil

SECONDI

Choice of three

Pollo Principessa

Asparagus, Fontina, Mushrooms, Lemon, White Wine Herbs,

Involtini di Pollo

Garlic, Herbs, Prosciutto, Marsala Wine Demi-glaze

Vitello Saltimbocca Sorrentino

Prosciutto, Mozzarella, Roasted Eggplant, Lemon, White Wine

Tranci di Salmone

Pan-seared, Asparagus, Tomato/Basil/Lemon Buerre Blanc

Lonza di Maiale Arostito alla Erbe

Garlic and Herb Stuffed Pork Loin, Pistachio, Sweet Sausage, Moscato Wine, Natural demi-glaze

Pollo Toscana

Breaded, Stuffed with Prosciutto Cotto Mushrooms, Sweet Vermouth

Pollo con Carciofi

Lemon, Capers, Artichoke, Mushrooms, White Wine

Sogliola con Le Mandorle

Almond-encrusted Filet of Sole, Lemon, White Wine

Gamberoni Gratinati

Jumbo Shrimp, Herb Breadcrumbs, Tomato, Basil

Involtini di Vitello

Prosciutto Cotto, Smoked Mozzarella, Sage, Exotic Mushrooms, Marsala Sauce

All entrées served with chef's selection of vegetable and starch of the day

Chef's Selection of Accompaniments
Fresh Rolls, Butter, Virgin Olive Oil

DOLCE

Assorted Sorbets

Coffee, Decaffeinated Coffee or Tea

08/26/16

DA VINCI

Available Friday, Saturday & Sunday



\$60

per person
Minimum 75 Guests
4-Hour Affair

ANTIPASTI

Choice of one

Insalata Belvedere

Baby Greens, Lola Rosa Lettuce, Carpaccio of Root Vegetables, Seasonal Berries, Candied Walnuts, Perlina Mozzarella, Chianti Vinegar Basil Oil, Black Walnut Balsamic

Burrata Mozzarella

Seasonal Marinated Grilled Vegetables, Black Truffle Vinaigrette

Prosciutto e Bocconcino

Radicchio/Cucumber Cup, Baby Greens, Teardrop Tomatoes, Preserved Peppers, Crostini, Balsamic Vinaigrette

Torta di Zucchine e Pomodoro

Baby Greens, Heirloom Tomatoes in Puff Pastry, Crumbled Goat Cheese, Olive Oil, Black Walnut Balsamic Dressing, Basil Oil

PASTE

Choice of one

Tortellone al Tartufo Bianco

White Truffle Oil, Grana Padano, Cream

Rigatoni all' Amatriciana

Guanciale, Onion, Tomato, Basil

Crespelle con Ricotta

Ricotta and Tomato filled Crepe

Farfalle al Pomodoro con Zucchine

Bow Tie Pasta, Zucchini, Tomato, Basil

Gnocchetti al Pomodoro Basilico

Tomato, Basil

Fusilli Primavera

Seasonal Vegetables, Smoked Pancetta, Tomatoes, Cream

Penne Liscie Siciliana

Eggplant, Tomatoes, Ricotta Salata

Orecchiette

Broccoli Rabe, Sweet Sausage, Garlic, Pecorino

Crespelle con Ricotta Tartufo

House made Crepe filled with Truffle Ricotta, Spinach, Tomato & Basil

SECONDI

Choice of three

Pollo Principessa

Asparagus, Fontina, Mushrooms, Lemon, White Wine

Involtini di Vitello

Prosciutto Cotto, Smoked Mozzarella, Sage, Exotic Mushrooms, Marsala Sauce

Vitello Saltimbocca Sorrentino

Prosciutto, Mozzarella, Roasted Eggplant, Lemon, White Wine

Tranci di Salmone

Pan-seared, Asparagus, Tomato/Basil/Lemon Buerre Blanc

Lonza di Maiale Arostito con Erbe

Garlic and Herb Stuffed Pork Loin, Pistachio, Sweet Sausage, Moscato Wine, Natural demi-glaze

Pollo con Carciofi

Lemon, Capers, Artichoke, Mushrooms, White Wine

Trio di Mare

Skewered Scallops, Shrimp, Fish, Virgin Olive Oil, Herbs, White Wine

Sogliola con Le Mandorle

Almond-encrusted Filet of Sole, Lemon, White Wine

Brasato di Manzo al Vino Porto

Boneless Short Ribs, Braised in Port Wine Cremolata

Costoletta di Maiale alla Valdostana

Pork Chop Stuffed with Prosciutto, Garlic Puree, Fontina, Basil, Marsala/Mushroom Sauce

Grilled NY Strip Steak or Filet Mignon

Barolo Wine Sauce (Add \$10 per person)

All entrées served with chef's selection of vegetable and starch of the day

Chef's Selection of Accompaniments

Fresh Rolls, Butter, Virgin Olive Oil

DOLCE

Assorted Sorbets

Coffee, Decaffeinated Coffee or Tea

*Saturday evening affairs require the purchase of a Premium Bar Package

08/26/16

MICHELANGELO

Available Friday, Saturday & Sunday



\$65

per person
Minimum 75 Guests
4-Hour Affair

ANTIPASTI

Choice of one

Antipasto Freddo

Roasted Peppers, Soppressata, Mozzarella Boccicino,
Prosciutto, Marinated Seasonal Vegetables, Grana Padano
and

Antipasto di Salumi

Cured Italian Meats, Olives, Almonds, Mustard, Fig Marmalade

OR

Antipasto Caldo

Shrimp, Baked Clams, Stuffed Mushrooms,
Stuffed Peppers, Mozzarella in Carrozza
and

Calamari Fritti

Simply-fried Domestic Calamari. Marinara Sauce, Lemon

PASTE

Choice of one

Tortellone al Tartufo Bianco

White Truffle Oil, Grana Padano, Cream

Rigatoni all' Amatriciana

Guanciale, Onion, Tomato, Basil

Crespelle con Ricotta

Ricotta and Tomato filled Crepe

Farfalle al Pomodoro con Zucchine

Bow Tie Pasta, Zucchini, Tomato, Basil

Gnocchetti al Pomodoro Basilico

Tomato, Basil

Fusilli Primavera

Seasonal Vegetables, Smoked Pancetta, Tomatoes, Cream

Penne Liscie Siciliana

Eggplant, Tomatoes, Ricotta Salata

Orecchiette

Broccoli Rabe, Sweet Sausage, Garlic, Pecorino

Crespelle con Ricotta Tartufo

House made Crepe filled with Truffle Ricotta, Spinach, Tomato & Basil

SECONDI

Choice of three

Pollo Principessa

Asparagus, Fontina, Mushrooms, Lemon, White Wine

Involtini di Vitello

Prosciutto Cotto, Smoked Mozzarella, Sage,
Exotic Mushrooms, Marsala Sauce

Vitello Saltimbocca Sorrentino

Prosciutto, Mozzarella, Roasted Eggplant, Lemon, White Wine

Tranci di Salmone

Pan-seared, Asparagus, Tomato/Basil/Lemon Buerre Blanc

Lonza di Maiale Arostito con Erbe

Garlic and Herb Stuffed Pork Loin, Pistachio,
Sweet Sausage, Moscato Wine, Natural demi-glaze

Pollo con Carciofi

Lemon, Capers, Artichoke, Mushrooms, White Wine

Trio di Mare

Skewered Scallops, Shrimp, Fish,
Virgin Olive Oil, Herbs, White Wine

Sogliola con Le Mandorle

Almond-encrusted Filet of Sole, Lemon, White Wine

Brasato di Manzo al Vino Porto

Boneless Short Ribs, Braised in Port Wine Cremolata

Costoletta di Maiale alla Valdostana

Pork Chop Stuffed with Prosciutto, Garlic Puree,
Fontina, Basil, Marsala/Mushroom Sauce

Bistecca Griglia or Filetto di Manzo

Grilled NY Strip Steak or Filet Mignon, Barolo Wine Sauce
(Add \$10 per person)

All entrées served with chef's selection of vegetable and starch of the day

Chef's Selection of Accompaniments

Fresh Rolls, Butter, Virgin Olive Oil

DOLCE

Assorted Sorbets

Coffee, Decaffeinated Coffee or Tea

*Saturday evening affairs require the purchase of a Premium Bar Package

08/26/16

IL GRANDE ROYALE

Available Friday, Saturday and Sunday Evening



\$120

per person
Minimum 75 Guests
5-Hour Affair

HORS D'OEUVRES

L'or Brut Champagne

INSALATA

Choice of one

Insalata Belvedere

Baby Greens, Lola Rosa Lettuce, Carpaccio of Root Vegetables, Seasonal Berries, Candied Walnuts, Perlini Mozzarella, Chianti Vinegar Basil Oil, Black Walnut Balsamic

Insalata di Stagione con Mele e Noci

Field Greens, Granny Smith Apples, Caramelized Cranberries, Limoncello Vinaigrette

Insalata alla Cesare

Romaine, Croutons, Parmigiano, House made Caesar Dressing

Endivia e Crescione Verde

Watercress, Endive, Orange, Red Onion, Toasted Walnuts, Almonds, Goat Cheese, White Balsamic, Olive Oil

PASTE

Choice of one

Tortellone al Tartufo Bianco

White Truffle Oil, Grana Padano, Cream

Rigatoni all' Amatriciana

Guanciale, Onion, Tomato, Basil

Fiochi al Limone

Pear, Ricotta and Gorgonzola-Filled Beggar's Purse Pasta, Lemon, Arugula, Mascarpone

Farfalle al Pomodoro con Zucchine

Bow Tie Pasta, Zucchini, Tomato, Basil

Gnocchetti al Pomodoro Basilico

Tomato, Basil

Fusilli Primavera

Seasonal Vegetables, Smoked Pancetta, Tomatoes, Cream

Penne Liscie Siciliana

Eggplant, Tomatoes, Ricotta Salata

Orecchiette

Broccoli Rabe, Sweet Sausage, Garlic, Pecorino

Crespelle con Ricotta Tartufo

House made Crepe filled with Truffle Ricotta, Spinach, Tomato & Basil

SECONDI

Choice of three

Pollo Toscana

Breaded, Stuffed with Prosciutto Cotto, Herbs, Mushrooms, Sweet Vermouth

Pesce Spada all' Limone

Pan-seared Swordfish, Lemon, Capers, Tomato, Prosecco

Costoletta di Maiale alla Valdostana

Pork Chop Stuffed with Prosciutto, Garlic Puree Fontina, Basil, Marsala/Mushroom Sauce

Pollo Principessa

Asparagus, Fontina, Mushrooms, Lemon, White Wine

Trio di Mare

Skewered Scallops, Shrimp, Fish, Virgin Olive Oil, Herbs, White Wine

Tranci di Salmone

Pan-seared, Asparagus, Tomato/Basil/Lemon Buerre Blanc

Vitello Toscana

Veal Packets Stuffed with Prosciutto Cotto, Fontina Cheese, Exotic Mushrooms, Sweet Vermouth Demi-glaze

Filetto di Manzo alla Griglia

Grilled Filet Mignon, Barolo Wine Sauce

Chateaubriand

Roasted Beef Tenderloin, Barolo Wine Sauce

All entrées served with chef's selection of vegetable and starch of the day

Chef's Selection of Accompaniments

Fresh Rolls, Butter, Virgin Olive Oil

DOLCE

Assorted Sorbets

Coffee, Decaffeinated Coffee or Tea

Includes 5-Hour Premium Open Bar

08/26/16

D' ORO ROYALE

Our Signature "Gold" Package Menu
Available Friday, Saturday and Sunday Evening



\$145

per person
Minimum 75 Guests
6-Hour Affair

HORS D'OEUVRES

Black Truffle Arancine
Nantucket-style Lobster Rolls
Mini Kobe Beef Sliders

Mini Sweet Calabrese Sausage
Asparagus in Carrozza
Deep Sea Calamari Agro Dolce

Grilled Baby Lamb Lollipops
Zucchini-Goat Cheese Tart
Prosciutto-wrapped Truffle Fries

COLD CANAPES

San Daniele Prosciutto and Seasonal Melon
Salmon Mousse, Cucumber, Black Caviar
Gorgonzola Dolce Mousse, Endive, Candied Walnuts

INSALATA

Insalata Belvedere

*Baby Greens, Lolo Rosa Lettuce, Carpaccio of Root Vegetables, Seasonal Berries,
Candied Walnuts, Perlina Mozzarella, Chianti Vinegar, Basil Oil, Black Walnut Balsamic*

PASTE

Garganelli

Crispy Pancetta, Grana Padano, Asparagus, White Truffle Cream

SECONDI

Surf & Turf

Grilled Filet Mignon and Lobster Tail

All entrées served with chef's selection of vegetable and starch of the day

Chef's Selection of Accompaniments
Fresh Rolls, Butter, Virgin Olive Oil

DOLCE

Tower of

Petit Fours, Chocolate Dipped Fruit, Italian Mini Pastries

Coffee, Decaffeinated Coffee or Tea
Cordials

Includes 5 Hour Premium Open Bar
and
L'or Brut Champagne served throughout

BELVEDERE BUFFET MENU

Available Tuesday thru Friday Only



\$50*

per person
Minimum 60 Guests
4-Hour Affair

SALAD

(individually plated)
Choice of one

Insalata Belvedere

Baby Greens, Lola Rosa Lettuce, Carpaccio of Root Vegetables, Seasonal Berries, Candied Walnuts, Perlini Mozzarella, Chianti Vinegar Basil Oil, Black Walnut Balsamic

Insalata di Stagione con Mele e Noci

Field Greens, Granny Smith Apples, Caramelized Walnuts, Cranberries, Limoncello Vinaigrette

Insalata alla Cesare

Romaine, Croutons, Parmigiano, House made Caesar Dressing

Endivia e Crescione Verde

Watercress, Endive, Orange, Red Onion, Toasted Almonds Goat Cheese, White Balsamic Vinegar, Virgin Olive Oil

PASTA

Choice of one

Stuffed Rigatoni alla Caprese

Tortellone al Tartufo Bianco

Rigatoni all' Amatriciana

Ravioli Bolognese

Gnocchetti al Pomodoro Basilico

Fusilli Primavera

Orecchiette

Zite al Forno Napolitano

CHICKEN

Choice of one

Chicken Spiedini Siciliana

Chicken Piccata with Artichoke and Lemon

Chicken Marsala with Mushrooms

Chicken Scarpariello

MEAT

Choice of one

Pork Medallions Saltimbocca

Pork Cutlet Milanese

Carne alla Pizzaiola

Pork Medallions Peperonata

Pork Spiedini Siciliana

Tuscan Beef Stew

SEAFOOD

Choice of one

Seafood Fra Diavolo

Zuppa di Mussels or Clams

Mediterranean Butterfish Livornese

Fried Calamari

Baked Filet of Lemon Sole

Medley of Fried Fish

Pesto-encrusted Salmon

CARVING STATION

Choice of one

Garlic/Herb-encrusted Loin of Pork

Roast Breast of Turkey

Black Pepper/Herb-encrusted Roast Beef

Leg of Lamb

Pineapple-glazed Berkshire Cured Ham

Beef Tenderloin w/Barolo Wine (Add \$10)

VEGETABLES

Choice of two

Carrots/Onions in Mineral Water

Seasonal Fried Vegetable Medley

Braised Escarole with Garlic & Oil

Eggplant Rollatine

String Beans Almondine

Broccoli with Toasted Garlic

STARCH

Choice of one

Roast Garlic/Parmigiano Mashed Potatoes

Arancine (Rice Balls)

Rise Bise (Venetian-style Rice & Peas)

Potato Croquets

Saffron Basmati Rice Pilaf

Fried Tuscan Custard

Chef's Selection of Accompaniments

Fresh Rolls, Butter, Virgin Olive Oil

Fresh Fruit Platter

Coffee, Decaffeinated Coffee or Tea

08/26/16

BELLA VISTA

Available Tuesday thru Friday Evenings Only



\$55*

per person

Minimum 30 Guests

3-Hour Affair

(4-Hour Affair - add \$5.00)

ANTIPASTI

Choice of one

Insalata Belvedere

Baby Greens, Lola Rosa Lettuce, Carpaccio of Root Vegetables, Seasonal Berries, Candied Walnuts, Perlini Mozzarella, Chianti Vinegar Basil Oil, Black Walnut Balsamic

Torta di Zucchine e Pomodoro

Baby Greens, Heirloom Tomatoes in Puff Pastry, Crumbled Goat Cheese, Olive Oil, Black Walnut Balsamic Dressing, Basil Oil

Burrata Mozzarella

Seasonal Marinated Grilled Vegetables, Black Truffles

Prosciutto e Bocconcino

Radicchio/Cucumber Cup, Baby Greens, Teardrop Tomatoes, Preserved Peppers, Crostini, Balsamic Vinaigrette

Antipasto Freddo (add \$5.00)

Roasted Peppers, Soppresata, Mozzarella Boccincino, Prosciutto, Marinated Seasonal Vegetables, Grana Padano

Antipasto Caldo (add \$5.00)

Shrimp, Baked Clams, Stuffed Mushrooms, Stuffed Peppers, Mozzarella in Carrozza,

PASTE

Choice of one (4-Hour 4 Course Dinner Only)

Tortellone al Tartufo Bianco

White Truffle Oil, Grana Padano, Cream

Rigatoni all' Amatriciana

Guanciale, Onion, Tomato, Basil

Trofie Genovese

Haricot Vert, Potatoes, Pesto

Farfalle al Pomodoro con Zucchine

Bow Tie Pasta, Zucchini, Tomato, Basil

Gnocchetti al Pomodoro Basilico

Tomato, Basil

Fusilli Primavera

Seasonal Vegetables, Smoked Pancetta, Cream

Penne Liscie Siciliana

Eggplant, Tomatoes, Ricotta Salata

Orecchiette

Broccoli Rabe, Sweet Sausage, Garlic, Pecorino

Crespelle con Ricotta Tartufo

House made Crepe filled with Truffle Ricotta, Spinach, Tomato & Basil

SECONDI

Choice of three

Involtini di Vitello

Prosciutto Cotto, Smoked Mozzarella, Sage, Exotic Mushrooms, Marsala Sauce

Involtini di Pollo

Garlic, Herbs, Prosciutto, Marsala Wine Demi-glaze

Vitello Saltimbocca Sorrentino

Prosciutto, Mozzarella, Roasted Eggplant, Lemon, White Wine

Tranci di Salmone

Pan-seared, Asparagus, Tomato/Basil/Lemon Buerre Blanc

Lonza di Maiale Arostito con Erbe

Garlic and Herb Stuffed Pork Loin, Pistachio, Sweet Sausage, Moscato Wine, Natural demi-glaze

Vitello Toscana

Veal Packets Stuffed with Prosciutto Cotto, Fontina Cheese, Exotic Mushrooms, Sweet Vermouth Demi-glaze

Pesce Spada all' Limone

Pan-seared Swordfish, Lemon, Capers, Tomato, Prosecco

Pollo Principessa

Asparagus, Fontina, Mushrooms, Lemon, White Wine

Pollo Toscana

Breaded, Stuffed with Prosciutto Cotto Herbs, Mushrooms, Sweet Vermouth

Pollo con Carciofi

Lemon, Capers, Artichoke, Mushrooms, Tomato, White Wine

Sogliola con Le Mandorle

Almond-encrusted Filet of Sole, Lemon, White Wine

Gamberoni Gratinati

Jumbo Shrimp, Herb Breadcrumbs, Tomato, Basil

Costoletta di Maiale alla Valdostana

Pork Chop Stuffed with Prosciutto, Garlic Puree, Fontina, Basil, Marsala/Mushroom Sauce

Scottadito di Agnello (Add \$10 per person)

Grilled Australian Lamb Chops, Sautéed Spinach, Onion/Sangiovese Red Wine Reduction

Brasato di Manzo al Vino Porto

Boneless Short Ribs, Braised in Port Wine Cremolata

Bistecca Griglia or Filetto di Manzo

Grilled NY Strip Steak or Filet Mignon, Barolo Wine Sauce (Add \$10)

All entrées served with chef's selection of vegetable and starch of the day

Chef's Selection of Accompaniments

Fresh Rolls, Butter, Virgin Olive Oil

DOLCE

Choice of one

Torta di Ricotta con Le Fagiola • **Torta di Mele** • **Torta di Limoncello** • **Mousse di Chocolate** • **Mousse di Cappuccino a Chocolate**

Coffee, Decaffeinated Coffee or Tea

08/26/16



BAR OPTIONS

4-Hour Limited Bar

*Domestic & Imported Beer
House Imported Red & White Wine,
Red & White Sangria, Soda,
18 per person*

La Mia Stella Beverage Package

*House Imported Red & White Wine,
Red & White Sangria, Soda.
15 per person*

Full Premium Open Bar

*1st Hour..... 12 per person
2nd Hour..... 8 per person
Each Additional Hour..... 5 per person*

4-Hour Premium Open Bar

35 per person

5-Hour Premium Open Bar

40 per person

- *All beverage prices are based on on-premises consumption only*
- *Bartender Fee.....\$125 (All Beverage Packages require Bartender Fee)*
- *Maitre 'D Fee.....P/A*
- *Cash Bar or Bar Tab will be charged Bartender Fee of \$125*
- *Additional Wine Selections are Available from Our Extensive Wine List*
- *All Prices are Subject to a 20% Service Charge and 8.875% NY State Sales Tax*



ANTIPASTI STATION

*Salumi
Capocola
Mortadella
Soppressata
Hand-sliced Prosciutto di Parma
Assorted Marinated Olives
Pickled and Marinated Vegetables
Focaccia and Artisan Bread and Jams*

***\$10.00 per person
Minimum - \$400.00***

FRESH SEAFOOD BAR

*Seafood Salad
Crab Claws
Jumbo Shrimp Cocktail
Little- and Middle-Neck Clams on the Half-Shell
Chef's Selection of Oysters on the Half-Shell
Magnificently displayed on cracked ice
with the appropriate accoutrements*

***\$20.00 per person
Minimum - \$500.00***

ICE CARVING

Priced Accordingly

***Chef Attendant
\$100***



PASSING HORS D'OEUVRES

Choice of Six

Asparagus in Carrozza

Prosciutto Cotto, Gruyere Cheese, Breadcrumbs, Citrus Aioli

Pancetta-wrapped Scallops

Corn Risotto

Fried Veal Meatballs

Tomato Sauce, Pecorino

Fried Suppli

Arborio Rice, Scarmozza, Saffron, Herbs

Baked Oysters

Prosecco Zabaglione, Grana Padano

Prosciutto-wrapped Pear *(Seasonal)*

Honey Blossom, Chives, Balsamic Glaze

Sweet Sausage & Pepper Confit

Shallots

Fried Baccala *(Seasonal)*

Preserved Peppers, Citrus Aioli

Arugula and Tellagio Crostini

Red Plum Preserve

Grilled Sirloin on Brioche

Onion Confit, Mustard Aioli

Roasted Butternut Squash *(Seasonal)*

Pine Nut-encrusted, Cinnamon Balsamic

Asian Spice Salmon

Cedar Plank-baked Salmon

Goat Cheese Zucchini Tart

Prosciutto, Goat Cheese, Zucchini

Deep Sea Calamari Agrodolce

Piccolini Peppers, Honey, Pine Nuts, Raisins

Grilled Lollipop Lamb Chops *(Add 8.00)*

Cranberry-Mustard Relish

Clams Casino

Pancetta, Parsley Butter, Peppers, Shallots

Almond-crust Chicken Satey

Mango-Chili Sauce

Steak Au Poivre on Toasted Brioche

Black Pepper Glaze

Teriyaki Asian Beef Rolls

Skewered Beef

Assorted Ligurian Faccacia

Lobster or Seasonal Cappuccino Soup

Peter Luger Hamburger Sliders

Vol Au Vent

Puff Pastry filled with Spinach and Goat Cheese

CANAPES

Choice of Two

Mango & Crab on Toasted Brioche

Endive & Gorgonzola Mousse

Amerena Cherries, Pecans

Ginger-spiced Tuna Tartar

Wasabi Mayonnaise

Roasted Vegetable Terrine

Pesto Oil

Parmigiano Frico Baby Greens

Baby Greens, Apples, Walnuts

Shrimp

Cucumber Dill Mayonnaise

Pastrami Smoked Salmon

Herbed Cream Cheese, Cucumber

Beef Carpaccio

Arugula, Grana Padano

Prosciutto-Melon Crostini

Skewered Ciliegine Mozzarella

Goat Cheese & Black Olive Tapanade Crostini

BRUSCHETTA

Choice of One

Caprese Pomodoro

Tomato, Onion, Basil Oil, Mozzarella

Eggplant Caponata

Goat Cheese, Menthe, Chocolate Balsamic

Cannellini

Scallions, Crispy Pancetta, Black Truffle Oil

Pepperonata

Moroccan Olives, Cacciocavallo Cheese

Fava Bean

Fava Bean Puree, Parsley, Menthe Oil, Pecorino

Pate

Chicken Liver, Apple, Black Walnut Balsamic,

Grilled Vegetable

Ricotta Salata, Basil Oil, Balsamic

Mushroom

Exotic Mushrooms, Ricotta, Truffle Oil

**12 per person
per hour**



PLATTERS

All Served Family-style

Calamari Fritti

Simply-fried Domestic Calamari

\$9 per person

Fritto Misto di Verdura

Simply-fried Zucchini, Artichoke, Cauliflower

\$6 per person

Antipasto Caldo

*Shrimp, Baked Clams, Stuffed Mushrooms,
Stuffed Peppers, Mozzarella in Carrozza*

\$12 per person

Antipasto Freddo

*Roasted Peppers, Soppressata, Mozzarella Boccincino,
Prosciutto, Marinated Seasonal Vegetables, Grana Padano*

\$8 per person

Antipasto di Salumi

*An Assortment of Cured Italian Meats, Olives,
Sicilian Almonds, Mustard, Fig Marmalade*

\$8 per person

COCKTAIL STATION

Mimosa & Bellini

Served with Seasonal Berries

1 1/2-Hours (up to 75 people)...300.00

1 1/2-Hour (75 to 100 people)...500.00

PRESENTAZIONE DI FORMAGGI

*An Assortment of Italian Cheeses, Fresh Fruit, Jams,
Artisan Breads, Crostini and Dip*

1 1/2-Hours (up to 75 people)...400.00

1 1/2-Hours (75 to 100 people)...600.00

Combination of Both - \$500/\$800



Mini Viennese Tower

(Displayed on your Table)

Assorted Mini Italian Pastries

An Assortment of Fresh Fruits and Sorbets

Assorted Italian Cookies

\$10 per person

Full Viennese Station

Assorted Mini Italian Pastries and Cookies

An Assortment of Fresh Fruits and Gelatos

Chocolate-dipped Fruits

Seasonal Cakes and Tarts

An Assortment of After Dinner Cordials and Liqueurs

\$15 per person

Minimum \$500.00

Barista Bar

Assorted Espressos and Cappuccinos

Priced accordingly

Fresh Fruit Display

\$25 per table

Italian Cookies

\$35 per table

Petit Fours, Chocolate Truffles & French Macaroons

\$65 per table

Chocolate-dipped Fruits

\$35 per table

Occasional Cake

(To include)

Napoleon

Flaky Puff Pastry and French Cream

\$3 per person

Traditonal

Vanilla Sponge Cake, Ricotta Filling and Whipped Cream

\$3 per person

Chocolate

Chocolate Sponge Cake and Chocolate Mousse Filling

\$3 per person



White or Ivory Linens

No Charge

Custom "Color" Linens

Tablecloths.....P/A

Overlays..... P/A

Napkins.....P/A

Votive Candles (on table)

P/A

Votive Candles (cocktail hour)

P/A

Customized Menus

P/A

Valet Parking

\$100 per attendant

Direction Cards

No Charge

Placecards

No Charge

Direction Cards

No Charge

Maitre d' Fee

\$200/\$300

Bartender Fee

\$125

Casa Belvedere Facility Donation

Members.....N/C

*Non-members.....10% of Food and Beverage

*Non-members must have a member sponsor for facility use

Outdoor Ceremony Fee

- Use of Gazebo with outdoor seating (weather permitting)
- White glove service of passing Prosecco with seasonal berries (up to 1 hour)
- Includes all set ups and breakdowns

(up to 50 people) ... \$600

(50 to 100 people) ...\$800

- Saturday Evening affairs require the purchase of a Premium Bar Package
- All Prices are Subject to a 20% Service Charge and 8.875% NY State Sales Tax
- Professional assistance throughout your experience at Casa Belvedere with our Banquet Management Staff
- 10% non-refundable deposit due at contract signing
- Final payment (cash or certified check) and final headcount due five (5) days prior to event
- **Any balances due paid by credit card are subject to a 4% transaction fee**



Photography

Emerald Studios

3874 Richmond Avenue, Staten Island, NY 10312 • 718.984.3703 • www.emerald-studios.com

Robert Carlo Photography

19 Thames Street #101, Brooklyn NY 11206 • 843.203.8212 • www.robertcarlo.com

Occasional Cakes & Pastries

Jackie's Cake Boutique

1084 Bay Street, Staten Island, NY 10305 • 718.477.1770 • www.jackiescakeboutique.com

Alfonso's Pastry Shoppe

1899 Victory Boulevard, Staten Island, NY 10314 • 718.273.8802 • www.alfonsospastryshoppe.com

Flowers

Carroll's Wedding & Event Floral Design

1457 Richmond Road, Staten Island, NY 10304 • 718.351.5206 • www.carrollsweddingsandevents.com

Floral Sentiments

28 Harrison Avenue #605, Englishtown, NJ 07726 • 732.851.6687 • www.floralsentimentsnj.com

DJ

Partners in Sound

18 Hervey Street, Staten Island, NY 10309 • 718.967.7347 • www.pispgroup.com

Allure Events

895 Annadale Road, Staten Island, NY 10312 • 646.533.1400 • www.allure-events.info

Live Music

Teresa & Tommy

Staten Island, New York • 848.565.6244 • www.teresatommy.com

Invitations, Favors, Menus & More

Fleur de Lis Boutique

86 Page Avenue, Staten Island, NY 10309 • 718.356.5700 • www.fleurdelisgiftboutique.com

Elle New York

Staten Island, New York • 718.981.4255 • www.elle-newyork.com

The September Rose

16 Jefferson Boulevard, Staten Island, NY 10312 • 718.966.6636 • www.theseptemberrose.com

Geriken Productions

Staten Island, New York • 347.731.8352 • www.gerikenproductions.com

Men's Formal Wear

B'SPO-KEN

1612 Richmond Avenue, Staten Island, New York • 718.351.3256 • www.bs-po-ken.com

Hair & Make Up

House of Trends

21 Prall Avenue, Staten Island, NY 10312 • 718.317.6741 • www.thehouseoftrends.com

Coffee Bar

Si Espresso

Staten Island, New York • 718.207.5012 • www.siespressocoffee.com