



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-crusted Chicken Satay

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**

08/26/16



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

Traditional

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

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