

## *Cancellation Policy*

It is understood that when Custodi Caterers reserves a date and time for your event, we are committing to meeting your needs and deadlines. Purchasing decisions are made in good faith with the understanding that your event will be held as scheduled.

Should it become necessary to cancel your event, 48 hours notice is required. This also includes cancellations due to inclement weather. For cancellations with less than 48 hours notice you will be charged 50% of your food total and the total cost of any rentals.

Cancellations with less than 24 hours notice will require payment in full for both rentals and food.

## *Payment Policy*

A deposit is required on all catering events. Payment may be made by check or credit card (MasterCard, Visa, Discover). Payment in full is required at time of service unless prior arrangements have been made.

## *Service Staff*

*(Servers, Bartenders, Grillers, Kitchen Staff)*

All service staff are guaranteed a minimum of 4 hours. For the current service staff rate please contact Custodi Caterers.

Any events requiring travel in excess of 45 minutes will require travel time. Holiday rates on request.

## *Pricing*

Prices are subject to change due to market conditions.

## *Equipment Pick-Up*

We will send someone to pick up your equipment two or three days after your event. If your are planning a larger affair where our services will be requested the entire time, we will take our equipment back the same day. Any equipment needed to be picked up by the same evening will be charged a pickup fee.

## *Garbage Removal*

In the event that garbage removal is required, a removal fee of \$100.00 will apply.

# *Ala Carte Specialties*

## *Fresh Cold Salads*

	<b>Medium</b>	<b>Large</b>
Tossed Green Salad .....	\$25.00	\$ 35.00
Broccoli Salad .....	40.00	45.00
Seafood Salad .....	75.00	150.00
Red Potato Salad .....	35.00	40.00
Cole Slaw .....	30.00	35.00
Tomato and Onion with Fresh Mozzarella .....	35.00	45.00
Italian Style Potato Salad .....	40.00	50.00
String Bean Salad .....	40.00	50.00
Creamy Macaroni .....	40.00	50.00
Pasta Salad .....	35.00	40.00
German Potato Salad .....	35.00	40.00
Couscous Salad .....	35.00	45.00
Warm Pasta Salad .....	35.00	45.00

## *Specialty Salads*

***Chef Salad*** – Crisp iceberg and romaine lettuce, red cabbage, grated carrots, red onion, tomatoes, ham, turkey and provolone.

*Small* – \$40.00      *Large* – \$70.00

***Mixed Baby Greens Salad*** – A flavorful blend of greens with mandarin orange slices and walnuts in a balsamic vinaigrette dressing.

*Small* – \$40.00      *Large* – \$50.00

***Cranberry Salad*** – Mixed baby greens with dried cranberries, crumbled goat cheese and walnuts in a balsamic vinaigrette dressing.

*Small* – \$40.00      *Large* – \$70.00

***Spinach Salad*** – Baby spinach, eggs, walnuts, fresh mushrooms, and red onion in a honey vinaigrette dressing.

*Small* – \$40.00      *Large* – \$70.00

***Apple Salad*** – Mixed baby greens garnished with apples, crumbled goat cheese and caramelized walnuts with a raspberry vinaigrette dressing.

*Small* – \$40.00      *Large* – \$70.00

***Greek Salad*** – Romaine lettuce, green pepper, red onion, cherry tomatoes, cucumber slices, feta cheese and kalamata olives in a lemon garlic vinaigrette.

*Small* – \$40.00      *Large* – \$70.00

***Vegetable Salad*** – Mixed baby greens with cucumbers, cauliflower, broccoli, carrots, tomatoes, asparagus sprouts with a green goddess dressing.

*Small* – \$45.00      *Large* – \$80.00

***Classic Caesar Salad*** – Crisp romaine lettuce with homemade crunchy croutons blended with our homemade creamy Caesar dressing.

*Small* – \$35.00      *Large* – \$45.00

***Mediterranean Pasta Salad*** – A favorite palate pleaser blending feta cheese, tomato, artichoke hearts and cavatelli pasta with a summery olive oil - lemon and garlic dressing.

*Small* – \$45.00      *Large* – \$80.00

*To include grilled chicken add \$6.00 for a medium and \$8.00 for a large.*

*All salads come with dressing on the side, and any of the following dressing may be substituted for any salad: Balsamic, Vinaigrette, Caesar, Russian, Raspberry Vinaigrette, Green Goddess or Oil and Vinegar.*

# *Ala Carte Specialties*

## *Individual Platters*

<b>Items</b>	<b>Small</b>	<b>Large</b>
Antipasto* .....	\$60.00	\$ 95.00
Premium Antipasto** .....	80.00	150.00
Cold Cut Platter .....	45.00	70.00
Assorted Cheese and Pepperoni .....	55.00	80.00
Fresh Mozzarella and Roasted Peppers .....	55.00	65.00
Shrimp Cocktail .....	85.00	120.00
Italian Cold Cut Platter .....	60.00	85.00
Vegetable Crudites with Dill Dip* .....	55.00	75.00
Alternate Dips for Vegetable Crudites (16 oz.):		
Shrimp – \$8.00      Ranch – \$6.00      Onion – \$6.00      Spinach – \$8.00		
Condiment Platter (lettuce, tomato, pickle) .....	45.00	50.00

\*Antipasto – Marinated mushrooms, sun dried tomatoes, hot cherry peppers and giardiniera, salami, pepperoni provolone and hard boiled eggs.

\*\*Premium Antipasto – Marinated artichoke hearts, queen olives, roasted red peppers, prosciutto di parma, soprasatta (hot or sweet), fresh homemade mozzarella and sharp provolone.

## *Fresh Fruits*

<b>Items</b>	<b>Small</b>	<b>Large</b>
Fruit Platters .....	\$50.00	\$ 60.00
Fruit Salad (in bowls) .....	40.00	50.00

## *Stuffed Breads*

Sausage and Mozzarella .....	\$16.00
Pepperoni and Mozzarella .....	16.00
Cheese Steak .....	18.00
Grilled Chicken, Roasted Peppers and Mozzarella .....	20.00
Broccoli and Cheddar .....	16.00
Sausage, Broccoli Rabe and Mozzarella .....	18.00

## *Quiches*

Spinach and Swiss .....	\$18.00
Bacon and Swiss .....	18.00
Broccoli and Cheddar .....	18.00
Ham and Swiss .....	18.00
Three Cheeses .....	18.00

# *Sandwiches*

## *Create Your Own Sandwich Platter*

(\$5.50 per sandwich – \$6.00 per wrap – \$5.75 per sloppy joe)

Croissants – Add .35 • Artisan Breads – Add .50 Portuguese, Sourdough, 8 Grain, Brioche, Ciabatta

*Cold Cuts* – Ham, Turkey, Roast Beef, Corned Beef, Salami, \*Mortadella, \*Capicola (Sweet or Hot), \*Prosciutto Di Parma

*Cheese* – American, Swiss, Provolone, Muenster, Cheddar

*Salads* – Chicken Salad, Tuna Salad, Shrimp Salad, Egg Salad

## *Submarine Sandwiches*

\$12.75/Foot

3 Foot Sub (10-15 people) • 4 Foot Sub (15-20 people)

5 Foot Sub (20-30 People) • 6 Foot Sub (30-40 people)

## *Specialty Sandwiches, Wraps and Subs*

Breaded or Grilled Chicken Cutlet with Broccoli Rabe and Homemade Fresh Mozzarella

*Sub* – \$19.50/Ft.      *Wrap* – \$9.00      *Sandwich* – \$8.00

\* \* \* \*

Grilled Chicken Cutlet with Pepperjack Cheese, Lettuce, Tomato and Russian Dressing

*Sub* – \$19.50/Ft.      *Wrap* – \$8.00      *Sandwich* – \$7.00

\* \* \* \*

Grilled Chicken Cutlet with Roasted Red Peppers, Homemade Fresh Mozzarella and Balsamic Vinegar Dressing

*Sub* – \$22.80/Ft.      *Wrap* – \$10.50      *Sandwich* – \$9.50

\* \* \* \*

Grilled Chicken Cutlet with Crisp Romaine Lettuce and Our Homemade Creamy Caesar Dressing

*Sub* – \$16.00/Ft.      *Wrap* – \$7.00      *Sandwich* – \$6.00

\* \* \* \*

Roasted Vegetables with Homemade Fresh Mozzarella and Balsamic Vinaigrette Dressing

*Sub* – \$15.50/Ft.      *Wrap* – \$6.75      *Sandwich* – \$5.75

\* \* \* \*

Prosciutto Di Parma with Roasted Red Peppers, Homemade Fresh Mozzarella and Sun Dried Tomatoes

*Sub* – \$33.00/Ft.      *Wrap* – \$16.00      *Sandwich* – \$15.00

\* \* \* \*

Mortadella, Hot or Sweet Cappicola, Genoa Salami, Provolone with Lettuce, Tomato, Salt, Pepper and Oregano

*Sub* – \$21.60/Ft.      *Wrap* – \$9.50      *Sandwich* – \$8.50

\* \* \* \*

Fresh Roasted Breast of Turkey with Provolone, Mixed Greens and Cranberry Relish

*Sub* – \$16.00/Ft.      *Wrap* – \$7.00      *Sandwich* – \$6.00

\* \* \* \*

Roast Beef, Provolone, Roasted Peppers, Red Onions with Horseradish Mustard Sauce

*Sub* – \$20.69/Ft.      *Wrap* – \$9.50      *Sandwich* – \$8.50

*\*Denotes additional charge.*

## *Individual Hot Trays*

<b>Pasta</b>	<b>Half Trays</b>	<b>Full Trays</b>
Lasagna .....	\$40.00	\$70.00
Lasagna with Meat .....	45.00	75.00
Vegetable Lasagna .....	45.00	75.00
Baked Ziti .....	30.00	50.00
Manicotti .....	40.00	65.00
Cavatelli and Broccoli .....	37.00	55.00
Macaroni and Cheese .....	30.00	45.00
Stuffed Shells .....	40.00	70.00
Tortellini Carbonara .....	37.00	70.00
Baked Cavatelli .....	30.00	55.00
Tortellini Alfredo .....	37.00	70.00
Ravioli with Meat Sauce .....	37.00	70.00
Baked Rigatoni .....	30.00	50.00
Stuffed Rigatoni (in basil cream) .....	37.00	70.00
Tortellini with Crab Sauce .....	40.00	90.00
Pasta Vodka .....	40.00	65.00
Pierogies .....	40.00	70.00
Cavatelli and Broccoli with Boneless Chicken Breast .....	42.00	65.00
Cavatelli and Broccoli with Sliced Sausage .....	42.00	65.00
Rigatoni with Meat Sauce .....	35.00	65.00
Pasta Primavera .....	40.00	75.00
Linguine with White or Red Clam Sauce .....	45.00	85.00
Gnocchi Bolognese .....	37.00	65.00
Fried Ravioli .....	40.00	65.00
Noodle Pudding .....	37.00	65.00
 <b><i>Rice and Beans</i></b>		
Rice Pilaf .....	\$30.00	\$45.00
Brown Rice .....	25.00	40.00
Spanish Rice and Chicken .....	37.00	85.00
Spanish Rice and Beans .....	35.00	55.00
Cajun Rice with Beef .....	32.00	65.00
Coconut Rice .....	30.00	45.00
Homemade Baked Beans .....	45.00	75.00
 <b><i>Potatoes</i></b>		
Italian Roasted Potatoes .....	\$30.00	\$50.00
Mashed Potatoes .....	35.00	55.00
Mashed Sweet Potatoes .....	35.00	55.00
Roasted Garlic Mashed Potatoes .....	40.00	60.00
Candied Sweet Potatoes .....	35.00	55.00
Rosemary Roasted Red Potatoes .....	30.00	50.00
French Fries .....	25.00	45.00
Garlic Parmesan Fries .....	35.00	55.00

## *Individual Hot Trays*

<i><b>Vegetables</b></i>	<b>Half Trays</b>	<b>Full Trays</b>
Collard Greens .....	\$40.00	\$75.00
Braised Red Cabbage with Apple .....	35.00	65.00
Eggplant Parmigiana .....	35.00	65.00
Eggplant Rollatine .....	40.00	75.00
Broccoli Rabe Sauté .....	37.00	65.00
Broccoli Rabe with Sausage .....	42.00	65.00
Fresh Broccoli Sauté .....	30.00	50.00
String Beans Sauté .....	40.00	65.00
String Bean Almondine .....	40.00	70.00
String Bean Oreganata .....	40.00	75.00
Glazed Carrots .....	40.00	65.00
Fresh Steamed Veggies .....	35.00	60.00
Asparagus Sauté .....	45.00	80.00
Corn .....	15.00	30.00
 <i><b>Chicken/Turkey</b></i>		
Bourbon Chicken Over Rice .....	\$45.00	\$ 85.00
Dark Beer Marinated BBQ Chicken .....	42.00	80.00
Chicken Breast with Sun Dried Tomato Cream Sauce .....	42.00	85.00
Chicken Francese (boneless) .....	42.00	85.00
Chicken Piccata (boneless) .....	42.00	85.00
Chicken Giambotta (boneless) .....	42.00	85.00
Chicken Rollatine .....	55.00	105.00
Chicken Fingers .....	40.00	80.00
Buffalo Wings (hot or medium) .....	35.00	70.00
Garlic Buffalo Wings .....	35.00	70.00
BBQ Wings .....	35.00	70.00
Baked Chicken .....	37.00	70.00
Chicken Capri .....	**	80.00
Chicken Sorrentino .....	**	80.00
Chicken Murphy (on the bone) .....	37.00	70.00
Chicken Murphy (boneless) .....	42.00	80.00
Chicken Savoy (on the bone) .....	37.00	70.00
Chicken Marsala (boneless) .....	42.00	85.00
Chicken Cacciatore .....	42.00	85.00
Chicken Parmigiana .....	42.00	80.00
Chicken Joseph .....	45.00	90.00
Chicken Cordon Bleu .....	60.00	105.00
Chicken Stir Fry .....	40.00	75.00
Hot Turkey Breast with Gravy .....	45.00	90.00
Fried Chicken .....	40.00	75.00
 <i><b>Beef</b></i>		
Filet Mignon (by the loin) .....	\$ XXX	\$ XXX
Pepper Steak Over Rice .....	55.00	95.00
Italian Style Hot Dogs .....	35.00	65.00
Meatball (plain or parmigiana) .....	40.00	70.00
Meatloaf .....	40.00	70.00
Swedish Meatballs .....	40.00	70.00
Sweet/Sour Meatballs .....	40.00	70.00
Beef Stir Fry .....	55.00	95.00
Texas Style Beef Brisket .....	55.00	95.00
Roast Beef with Gravy .....	45.00	85.00

# *Individual Hot Trays*

<b>Veal</b>	<b>Half Trays</b>	<b>Full Trays</b>
Veal and Peppers .....	\$45.00	\$ 90.00
Veal Murphy .....	65.00	125.00
Veal Piccata .....	65.00	120.00
Veal Rollatine .....	70.00	110.00
Veal Marsala .....	65.00	125.00
Veal Joseph .....	75.00	125.00
 <b>Pork</b>		
Sliced Pork Loin with Tangy Sherry Wine Sauce .....	\$45.00	\$ 80.00
Spiral Ham .....	XXX	XXX
Sliced Ham with Maple and Brown Sugar Glaze .....	45.00	80.00
Sausage and Pepper (hot or sweet) .....	40.00	70.00
Sausage Giambotta (hot or sweet) .....	40.00	70.00
Kielbasa and Sauerkraut .....	45.00	80.00
BBQ Spare Ribs .....	55.00	105.00
Pork Cutlet Murphy .....	45.00	80.00
Pork Cutlet Marsala .....	45.00	80.00
Pork Cutlet Giambotta .....	45.00	80.00
BBQ Pulled Pork .....	45.00	80.00
Ribs with Coconut Rum Glaze .....	55.00	105.00
Jagerschnitzel .....	50.00	93.00
Garlic Cajun Ribs .....	55.00	105.00
Kalua Pig .....	45.00	80.00
Cuban Pulled Pork with Mojo Sauce .....	45.00	80.00
 <b>Seafood</b>		
Zuppa Di Clams (over linguine - red) .....	\$45.00	\$ 85.00
Lobster Ravioli (with shrimp or crab sauce) .....	75.00	145.00
Shrimp and Broccoli Rabe (over linguine) .....	75.00	150.00
Shrimp Scampi .....	65.00	120.00
Stuffed Shrimp .....	80.00	150.00
Broiled Filet .....	50.00	90.00
Shrimp and Scallop Scampi .....	70.00	140.00
Shrimp and Scallop Fra Diavlo .....	70.00	140.00
Shrimp Fra Diavlo .....	70.00	130.00
Shrimp with Garlic Sauce .....	65.00	120.00
Fried Shrimp .....	70.00	140.00
Fried Flounder .....	60.00	115.00
Fried Mixed Seafood .....	75.00	150.00
Poached Salmon .....	75.00	140.00
Seafood Paella .....	75.00	150.00
Maple Glazed Salmon with Pineapple Salsa .....	75.00	150.00
Creole Rubbed Salmon with Pineapple, Mango and Strawberry Salsa .....	75.00	150.00
 <b>Hors d'Oeuvres</b>		
Stuffed Mushrooms Vegetarian .....	\$37.00	\$ 65.00
Stuffed Mushrooms with Crabmeat .....	42.00	80.00
Mussels (hot or sweet) .....	40.00	65.00
Cocktail Franks .....	35.00	65.00
Pizza Bagels .....	30.00	60.00
Cheese Puffs .....	45.00	85.00
Crab Cakes .....	60.00	120.00
Clams Oreganato .....	45.00	80.00
Clams Casino with Bacon .....	45.00	80.00
Scallops and Bacon .....	70.00	150.00
Coconut Shrimp .....	70.00	130.00
Bacon Wrapped Sirloin Gorgonzola Brochette .....	70.00	135.00
Mini Meatballs .....	40.00	70.00
Swedish Meatballs .....	40.00	70.00
Coconut Chicken .....	45.00	80.00
Sweet and Sour Meatballs .....	40.00	70.00
Buffalo Shrimp .....	70.00	130.00

# *Our Informal Hot & Cold Buffets*

All buffets will include choice of colored linen for your buffet table only. Paper products (all white) will include plastic plates, forks, knives, salad bowls and napkins. Butter and all necessary condiments. Complete coffee set-up includes regular or decaf coffee, coffee cups, stirrers, milk, sugar/Sweet 'N Low, Splenda. (Extra coffee or set-ups available for an additional 59¢ per person. Extra tea set-ups available for additional 25¢ per person.)

•**Please Note:** On all hot and cold buffets we give enough paper products for 1.5 plate settings per guest. Any extra will be charged 60¢ per setting. Dessert plates, forks and napkins will not be supplied unless we are supplying dessert.

Soda is available for \$1.00 a can. You may substitute your coffee set-up for soda for a minimum charge.

## ***Buffet Presentation – \$300.00***

Add an extra flair and elegance to your affair with a buffet presentation. A special table design will include: Tables for the buffet, skirting for all your food buffets (white, ivory), linens for *all food buffets*, formal buffet serving ware, floral (silk) centerpiece, fern, balloons/or candelabras and a printed sash (if wanted, inquire about house patterns). There will also be a traveling fee for any parties 45 minutes or more away.

**(The above package is all inclusive. Any special theme or multiple buffets will be charged accordingly.)**

## ***Il Primo Pranzo*** ***(First Buffet)***

***\$11.75 per person***  
***(20 or more people)***

### ***Your buffet includes:***

Potato Salad, Tossed Salad, Coleslaw, Italian Rolls,  
Dinner Rolls, Sliced French Bread (Choose Two)

### ***Hot Selections***

***(One Hot Selection for Every Ten Guests)***

Any Pasta Dish	Sausage and Peppers
Chicken Savoy (on bone)	Meatballs (plain, parm or Swedish)
Baked Chicken (on bone)	Wings (buffalo, garlic, BBQ)
Eggplant Parmigiana	Roast Beef
Rice Pilaf	Fresh Steamed Broccoli
Fresh Sautéed Veggies	Italian Roasted Potatoes

Any salads or hot items can be substituted from a lower buffet at no extra cost.

Any other substitutions will be an extra charge.

Prices subject to change due to market conditions.



## ***Il Secondo Pranzo*** ***(Second Buffet)***

***\$13.25 per person***

*(20 or more people)*

***Your buffet includes:***

Cheese and Pepperoni Platter, Tomato, Onion, Mozzarella Salad, Caesar Salad,  
Italian Rolls, Dinner Rolls, Sliced French Bread (Choose Two)

### ***Hot Selections***

*(One Hot Selection for Every Ten Guests)*

Any Pasta Dish • Sliced Ham with Maple and Brown Sugar Glaze  
Chicken Fingers • Chicken Stir Fry • Beef Stir Fry • Sausage Giambotta • Kielbasa/Sauerkraut  
Eggplant Rollatine • Mussels Marinara • Pork Cutlet Giambotta, Marsala or Murphy  
Peppersteak Over Rice • Perogi – Potato, Potato Cheese, Sauerkraut, Pot Cheese/Potato, Spinach, Broccoli

Any salads or hot items can be substituted from a lower buffet at no extra cost.

Any other substitutions will be an extra charge. Prices subject to change due to market conditions.

## ***Il Terzo Pranzo*** ***(Third Buffet)***

***\$15.75 per person***

*(20 or more people)*

***Your buffet includes:***

Antipasto, Mixed Baby Greens with Mandarin Orange Slices and Walnuts,  
Fresh Mozzarella Platter,  
Italian Rolls, Dinner Rolls, Sliced French Bread (Choose Two)

### ***Hot Selections***

*(One Hot Selection for Every Ten Guests)*

Chicken Capri • Lobster Ravioli • Chicken Cordon Bleu • Chicken Marsala • Chicken Joseph  
Chicken Francese • Glazed Carrots • Fresh Asparagus • Veal Joseph • Beef Brisket • Pulled Pork  
Veal Rollatine • Veal Marsala • Shrimp Scampi • Shrimp Fradiavlo • Poached Salmon

Any salads or hot items can be substituted from a lower buffet at no extra cost.

Any other substitutions will be an extra charge. Prices subject to change due to market conditions.

## ***Cocktail Party***

***\$11.50 per person***

***Your buffet includes:*** Assorted Finger Sandwiches, Fresh Fruit Platter, Vegetable Crudite

### ***Hot Selections***

*(One Hot Selection for Every Ten Guests)*

Hot Buffalo Wings • Cheese Puffs • Stuffed Mushrooms • Chicken Fingers • Mini Regular or Swedish Meatballs  
Pizza Bagels • Franks in Puffed Pastry • Clams Oregonato • Clams Casino • Mozzarella in Carozza

*\*Delivery Charge May Apply.*

# ***Early Morning Buffets***

## ***Continental Breakfasts***

(20 or more people)

***\$5.25 per person***

Assorted Muffins and Bagels - Fresh Fruit Salad - Butter, Jelly and Cream Cheese.  
Coffee, Tea, Milk, Sugar/Splenda, Sweet 'N Low - Choice of Juice.  
Paper products including breakfast plates, forks, knives, napkins, coffee cups and stirrers.

***\$5.75 per person***

Assorted Breakfast Danish and Bagels - Fresh Fruit Salad - Cream Cheese, Butter and Jelly.  
Coffee, Tea, Milk, Sugar/Splenda, Sweet 'N Low - Choice of Juice.  
Paper products including breakfast plates, forks, knives, napkins, coffee cups and stirrers.

***\$6.50 per person***

Assorted Danish, Muffins and Bagels - Fresh Fruit Salad - Cream Cheese, Butter and Jelly.  
Coffee, Tea, Milk, Sugar/Splenda, Sweet 'N Low - Choice of Juice.  
Paper products including breakfast plates, forks, knives, napkins, coffee cups and stirrers.

## ***All American Breakfast Buffet***

(20 or more people)

***\$11.75 per person***

Assorted Bagels and Muffins - Fresh Fruit Salad - Choice of Juice - Jelly, Butter, Cream Cheese and Maple Syrup.  
Coffee, Tea, Milk, Sugar/Splenda, Sweet 'N Low.

Paper products including breakfast plates, forks, knives, napkins, coffee cups and serving spoons.

Hot entrees will include all of the following: Scrambled Eggs - French Toast or Pancakes - Home Fried Potatoes.  
Choice Two: Sizzling Bacon, Breakfast Sausages or Taylor Ham.

## ***Brunch Buffet***

(20 or more people)

***\$13.75 per person***

Assorted Bagels, Muffins or Rolls - Fresh Fruit Salad - Caesar or Tossed Salad - Jelly, Butter, Cream Cheese and Maple Syrup - Coffee, Tea, Milk, Sugar/Splenda, Sweet 'N Low - Choice of Juice.

Paper products including breakfast plates, forks, knives, napkins, coffee cups and serving spoons.

Hot entrees will include: Scrambled Eggs - French Toast or Pancakes.

Choose Two: Sizzling Bacon, Sausages or Taylor Ham.

Plus your choice of any Pasta and Meat Dish listed under Individual Hot Trays except XXX items.

All breakfast buffets and brunches will come with your choice of colored linen for your buffet table.

You must specify if you are having more than one table.

Juice Choices: Orange, Apple, Cranberry, Grapefruit.

Also available: Quiches - \$15.00 Ea. • Breakfast Wraps - \$6.00 Ea. • Breakfast Bars - \$.50 Ea. • Assorted Yogurts - \$1.00 Ea.

## ***Lunch Buffet***

(20 or more people)

***\$11.25 per person***

***Sandwich Platter*** – On rye, white, wheat, kaiser roll or croissant.

Ham - Turkey - Roast Beef - Sloppy Joes - Corned Beef - Chicken Salad - Tuna Salad - Egg Salad - Chicken Caesar (wraps only).

For cheese choose from Swiss, American, Provolone.

***Salad*** – Choose (2): Potato - Coleslaw - Garden Salad - Pasta Salad - Macaroni Salad - Caesar Salad - Tomato Onion with Fresh Mozzarella - Fruit Salad.

***Beverage*** – (1) Per Person - Mix of Coke, Diet Coke, Sprite, Iced Tea, Water.

***Dessert*** – Fudge Brownies or Assorted Italian or Butter Cookies.

Paper Products Included.

# *The Picnic Buffet*

(20 or more people)

***\$13.75 per person (Grill Not Included)***

Your buffet will include all paper products including paper plates, knives, forks, napkins.

All condiments including ketchup, mustard, salt and pepper and butter.

Assorted sodas. Red and white checkered linen tablecloths for your buffet.

## *Hot and Cold Buffet*

**Your buffet will include all the selections below:**

Sweet Red Potato Salad • Eggplant Parmigiana

Fresh Garden Salad • Sausage Giambotta

Fresh Fruit Salad • (Cold) Hamburger with Buns (to be cooked to order)

Tri Colored Pasta Salad • (Cold) Hot Dogs with Buns (to be cooked to order)

Fresh Steamed Corn on the Cob • BBQ Chicken

BBQ Ribs not included - available by half or full tray.

**Chefs available to cook your orders for an additional charge.**

**Four hours minimum. A traveling fee will be added for distances 45 minutes or longer.**

Condiment Platter (lettuce, tomato, onion, cheese) \$1.00 per person.

**Additional items to make your BBQ extra special:**

**Lobster, Homemade Baked Beans, Steaks, Kabobs, Fruit Salad or Platters, Watermelon Platters.**

## *Box Lunch*

(20 or more people)

***\$7.75 per person***

Assorted sandwiches of turkey, ham, and salami with choice of cheese.

Also, tuna or chicken salad on your choice of bread.

Mustard and mayonnaise packets included.

Also included: Fresh piece of whole fruit, chips, can of soda and paper products.

All packed individually in lunch boxes.

## *Corporate Snack*

(20 or more people)

***\$6.50 per person***

**The perfect buffet for a midday snack in between your business meetings.**

Assorted Soda and Water includes ice and setup.

Fresh Fruit Salad or Fruit Platter.

Assorted Cookies or Chips.

All paper products including: Cocktail plate, napkin and soda glasses.

Choice of colored linen for your buffet.

\*Delivery Charge May Apply.

# ***Formal Packages***

(60 or more people)

## ***Service***

*All formal packages prices do not include staff. We will provide the appropriate number of servers, bartenders, and chefs to properly facilitate your event. They will be responsible for set-up, service, and clean-up. Their fee is \$30.00 an hour per service person. Their fee is based from the time they arrive on site until completion of clean-up. (Note: If travel time to any location exceeds 45 minutes (one way) the additional time will be added to overall service time.)*

## ***Rentals***

We will be happy to take care of any rentals you may need. To add special elegance to your event we can supply you with creative ice sculptors for your affair. Prices vary according to size and design.

## ***Fee/Deposit***

In order to hold an event date, we ask that you send a non-refundable \$200.00 deposit. We will only hold a date once a deposit has been received. 15% due at contract signing. Final payment two weeks prior to your event.

## ***Cancellation Policy***

Should it become necessary to cancel your event, you must do so one month prior to your event or you will be responsible for payment in full. All deposits will be non-refundable.

# ***Formal Brunch***

***\$25.50 per person***

*(glassware and linen are additional)*

### ***Included in this package:***

Bud vase centerpieces, full china set-up, and a fully decorated buffet.

All buffets and headtables are skirted.

Salt and pepper shakers, butter and # stands for all tables are available.

All served by formally attired wait staff.

### ***Lavish display of:***

Assorted Breakfast Danishes, Muffins, Mini Bagels.

Fully decorated mirror display of Fresh Fruits and Assorted Cheeses, Antipasto Platter,

Cream Cheese, Butler and Jelly, Juice (Apple, Orange, Grapefruit, Cranberry).

### ***You and your guests will partake in our famous brunch buffet:***

French Toast - Scrambled Eggs - Broccoli and Cheese Quiche - Breakfast Sausages,  
Bacon or Baked Virginia Ham (Choose Two) - Homefried Potatoes - Choice of Pasta - Choice of Meat Dish -  
Tri Color Salad or Caesar Salad - Fresh Tossed Salad.

Shrimp Cocktail \$4.00 per person additional.

Fruit Punch Fountain - \$1.25 per person additional.

Dessert of Cheesecake, Coffee/Decaf, and Tea will be served to your guests.

*A 7% sales tax will be added to your bill. Waitstaff additional charge. Any overtime will be subject to a \$250.00 per hour extra charge.*

# *Elegance Buffet*

*\$28.50 per person*

**Your reception includes all these special touches and much more.**

Full China Setup with Water Goblet (*\$1.00 per person for additional glassware*)

Fully Decorated Buffet Tables • Table Skirting • Card and Cake Table

Formal Serving Ware • Salt and Peppers, and # Stands

**Your buffet will begin with assorted Italian bread served in a traditional basket.**

*Choice of Salads (select two)*

Caesar Salad - Tri Color Salad with House Dressing - Tomato, Onion and Mozzarella Salad - Broccoli Salad

Sweet Red Potato Salad - Italian String Bean Salad - Seafood Salad (*\$1.00 additional per person*)

Fully decorated mirror display of fresh fruits and cheese - Cold Antipasto and Vegetable Crudites.

## *Hot Selections*

*(Choice of One Hot for Every 10 Guests)*

**Pasta Vodka** – Penne pasta sautéed in a light pink sauce.

**Pasta Primavera** – Penne pasta with assorted vegetables tossed in a light pink sauce.

**Stuffed Rigatoni** – In a basil cream sauce.

**Cavatelli and Broccoli with Sliced Chicken Breast** – Pasta and broccoli with sliced chicken sautéed in light garlic wine and butter, topped with parmigiana cheese.

**Tortellini Carbonara** – Meat or cheese pasta sautéed with prosciutto, pancetta, onions, tossed in a light cream sauce.

**Eggplant Rollatine** – Eggplant stuffed with ricotta cheese and topped with a homemade sauce.

**Sautéed Broccoli** – Broccoli florets sautéed in a butter sauce.

**Sautéed Asparagus** – Fresh asparagus boiled for tenderness and sautéed in a butter sauce.

**Glazed Carrots** – Fresh glazed carrots in brown sugar and butter.

**Sliced Pork Loin** – Pork loin served in a tangy sherry wine sauce.

**Rice Pilaf** – Two grains of rice delicately seasoned with fresh peas and carrots.

**Potatoes** – Red potatoes sliced, baked and seasoned to perfection.

**Chicken Capri** – Chicken breast sautéed in wine sauce layered with prosciutto and spinach, topped with mozzarella cheese.

**Chicken Sorrentino** – Chicken breast in tangy sherry sauce layered with prosciutto, topped with mozzarella cheese.

**Chicken Rollatine** – Stuffed chicken breast with prosciutto and mozzarella cheese, topped with our special brown sauce.

**Chicken Piccata** – Seasoned chicken breast sautéed in lemon, butter and wine sauce.

**Chicken Francese** – Boneless breast of chicken battered in egg sautéed in a lemon butter and white wine sauce.

**Veal Murphy** – Veal medallions sautéed in a cream of sherry wine with peppers and onions.

**Veal Marsala** – Veal Scallopine cooked in a creamy marsala sauce with fresh mushrooms.

**Filet Mignon** – Beef tenderloin encrusted in a roasted garlic and horseradish sauce and broiled to perfection.

*(\$3.00 extra per person)*

**Broiled Flounder** – Freshly broiled filet in a lemon and butter sauce.

**Shrimp Scampi** – Shrimp sautéed in a garlic, lemon and wine sauce (*\$3.00 extra per person. Serving of 4 pp.*).

**Shrimp Fra Diavolo** – Shrimp sautéed in a light garlic and wine sauce mixed in a special marinara sauce.

*(\$3.00 extra per person. Serving of 4 pp.).*

**Poached Salmon** – Salmon served with dill sauce (*cold or hot*).

**Lobster Ravioli** – Ravioli with shrimp or crab sauce.

*See pages 2 and 3 for additional options.*

*Coffee, tea, decaf will be served to your seated guests.*

**For additional flair and elegant touch, we offer a creative ice sculptor display surrounded by fresh shrimp cocktail (4 per person) and a carving station with choice of (one selection):**

Ham - Turkey - Roast Beef - Loin of Pork (*\$9.50 additional per person*)

*7% sales tax will be added to your bill.*

*(Waitstaff additional charge.)*

*(Any overtime will be subject to a \$250.00 per hour extra charge.)*

# ***Formal Cocktail Party***

## **The Start of a Great Reception – \$15.25 per person**

Our package includes *one hour* of continuous food service presented by our formally attired wait staff.

China and Silverware.

(Additional Time May Be Purchased.)

### **A station lavishly decorated to please you and your guests includes:**

Mirror Display of Fine Fruits - Assorted Cheeses - Salami and Pepperoni Rounds -  
Marinated Mushrooms - Roasted Peppers - Artichoke Hearts - Black and Green Olives -  
Crusty Italian Bread - Garden Fresh Vegetables Displayed with Dip

## ***Passed Butler Style Among Guests***

A choice of four hot or cold selections from our Hors d'Oeuvres Assortment  
will be passed on silver trays for one continuous hour.

## ***Hors d'Oeuvres Assortment***

(please choose four)

Stuffed Mushrooms - Tomato Bruschetta - Franks in Puffed Pastry - Mini Meatballs - Mozzarella in Carozza -  
Clams Oreganato - Sliced Pepperoni or Sausage Breads - Crab Cakes - Chicken Finger Slices

## ***A La Carte Option***

(all items are in addition to our Hors d'Oeuvres plan)

**\$1.50 per person** (*select one*)

Scallops Wrapped in Bacon - Clams Casino -  
Vegetables Wrapped in Fillo - Coconut Shrimp

## ***Premier Hors d'Oeuvres***

**\$5.00 per person** (*select one*)

4 per person

Shrimp Cocktail - Fried Shrimp

## ***Chafing Dish Choices***

**2 Selections - \$3.00 per person**

**3 Selections - \$4.00 per person**

Plus your choice from individual hot trays (pages 2 and 3)

XXX items - additional charges apply.

## ***The Carving Board***

**1 Selection - \$2.50 per person**

**2 Selections - \$3.50 per person**

Roasted Turkey Breast - Roasted Sirloin of Beef - Loin of Pork - Ham - Filet Mignon\* - Seasoned Leg of Lamb\*

\*Additional Charge.

## ***Seafood Display Includes Ice Carving***

**\$9.00 per person**

Shrimp (4 per person) - Clams on the Half Shell

*A 7% sales tax will be added to your bill. Waitstaff additional charge. Any overtime will be subject to a \$250.00 per hour extra charge.*

# ***New Hawaiian Luau Buffet***

***\$17.75 per person***

*(includes linen, paper products, sweet bread)*

## ***Tropical Salads***

*(Choose Three)*

Strawberry - Ham - Spinach Salad with Poppy Seed Dressing

Tropical Cole Slaw

Maui Pasta Salad – Elbow Pasta with Diced Mango, Papaya, Celery, Scallions,  
Carrots in a Rice Wine Vinaigrette

Pacific Rim Salad – A flavorful Blend of Greens with Mandarin Orange Wedges and  
Red Bell Pepper in a Raspberry and Fresh Chive Vinaigrette

Hawaiian Rice Salad

Waikiki Fruit Platter

Hawaiian Ambrosia Salad

## ***Hot Selections***

*(one hot selection for every ten guests)*

Ribs with a Coconut Rum Glaze

Honolulu Ham

Macadamia Nut Encrusted Shrimp Over Rice with a Orange Lime Sauce

Coconut Shrimp

Lava Shrimp

Maui Shrimp Kabobs *(additional \$7.00 ea.)*

Coconut Rice

Maple Glazed Salmon with Pineapple Salsa

Teriyaki Beef or Chicken

Corn on the Cob

Aloha Sweet Potatoes with Shredded Coconut

Kalua Pig

Carrots Hawaiian

Huli Huli Chicken

Chicken Luau

Chicken Breast Hawaiian

Pacific Rim Roasted Chicken

Sweet and Sour Meatballs

Hamburgers (done on site - chef required) *(additional \$1.75 ea.)*

Hog Dogs (done on site - chef required) *(additional \$1.75 ea.)*

**Your buffet includes all paper products, condiments and linen for the buffet tables.  
Substitutions from other buffets permitted at no additional cost.**

# *Dessert*

<b>Cake Size</b>	<b>Serves</b>	<b>Cost</b>
8 inch	10-12	\$ 20.00
10 inch	14-16	30.00
Quarter Sheet	20-22	40.00
Half Sheet	40-45	75.00
Full Sheet	85-100	110.00

\*\*All cakes include two fillings with icing.

\*\*\*Please note that all of our cakes include cake plates, forks, napkins (one setting per person).

<b>Fillings</b>	<b>Fruit Filling</b>	<b>Icings</b>	<b>Fresh Fruit</b>
Oreo	Cherry	Buttercream	Strawberry
Whipped Cream	Peach	Whipped Cream	Banana
Vanilla Custard	Lemon	Mocha Butter Cream	
Bavarian Custard	Strawberry	Chocolate Butter Cream	
Chocolate Custard		Fudge or Ganache*	
Chocolate Mousse			

\*Extra charge according to cake size.

**Assorted Mini Pastry** - \$15.00 Per Doz.

**Assorted Cookies** - \$12.00 Per Lb.

**Assorted Brownies** - \$1.40 Each = Fudge, Peanut Butter, Cream Cheese, Rocky Road

## *Mousse Cakes*

(10 Inch - \$36.50)

Peanut Butter Mousse Cake  
White Chocolate Mousse Cake  
Charlotte Cecilia Mousse Cake

Tri Color Mousse Cake  
Tiramisu

Orange Cream Mousse Cake  
Cappucino Mousse Cake

## *Whip Cream Cakes*

(10 Inch - \$33.00)

Black Forest  
Cannoli Cake  
Truffle Cake

Victory Cake  
Strawberry Shortcake

Brown Derby  
Maryanne Cake

## *Cheesecakes*

(10 Inch)

Plain - \$28.00  
New York Style with Fresh Strawberries - \$37.00

Marble - \$28.00

Chocolate - \$30.00

## *Refrigerated Pies and Tortes*

Banana Cream Pie (10") - \$21.00  
Tropical Fruit Pie (10") - \$25.50

Key Lime Pie (8") - \$21.00\*  
Banana Cream Pie - \$21.00

Chocolate Cream Pie (10") - \$21.00

\*Key Lime Pie is seasonal (Easter through summer).