



Premiere Buffet

Five-Hour Party.

Includes one hour of passed hors d'oeuvres; buffet dinner; all necessary linens for buffet tables; butler-style service for cocktail hour; serving staff for length of event; five-hour full standard bar; coffee, tea, soda; rolls; all condiments; table linens, glassware, plates and silverware; a layered sheet cake of your design; clean-up. Package subject to 8.875% tax & 20% gratuity.

Passed Hors d'oeuvre Choices

Choose Seven

Spanakopita	Mini Meatballs G&O	Tomato Bruschetta	Asparagus in Prosciutto
Pigs in a Blanket	Miniature Pizza	Olive Bruschetta	Beef Wrapped in Bacon
Veggie Martini Sticks	Zucchini Sticks	Scallops Wrapped in Bacon	Empanadas
Mozzarella Sticks	Swedish Meatballs	Beef Satay	Mini Quiches
Vegetable Egg Rolls	Italian Martini Sticks	Chicken Satay	

Upgrade your Cocktail Hour with choices from below (additional fee applies)

Grilled Baby Lamb Chops	Shrimp Cocktail	Pesto Shrimp
-------------------------	-----------------	--------------

Salad Choices

Choose One

Caesar Salad	Tricolor Salad	Spinach Salad	House Salad
--------------	----------------	---------------	-------------

Pasta Choices

Choose Two

Linguine Red/White Clam Sauce	Rigatoni alla Messinase	Tortellini Alfredo
Farfalle Marinara	Fettuccine Alfredo	Ravioli Marinara
Farfalle Primavera Garlic & Oil	Penne Filletto di Pomodoro	Penne alla Vodka

Entree Choices

Choose Four – One Seafood Only

Sausage & Peppers	Chicken Piccata	Crab Meat Stuffed Tilapia	Salmon Champagne Dill
Eggplant Parmigiana	Chicken Sesame	Roast Pork in Black Bean Sauce	Horseradish-Crusted Salmon
Eggplant Rollatini	Beef and Broccoli	Hawaiian Chicken	Tilapia with Seafood Stuffing
Chicken Marsala	Beef Teriyaki	Beef Burgundy with Mushrooms	Roasted Red-Bliss Potatoes
Chicken Sesame	Veal Parmigiana	Assorted Grilled Vegetables	Green Beans Almondine
Chicken Parmigiana	Veal Saltimbocca	Sautéed Vegetables	Sautéed Asparagus
Chicken Bianco	Veal Marsala	Sautéed Spinach	Risotto
Chicken alla Papazzio	Veal and Peppers	Stuffed Chicken Rollatini	Seasoned Rice
Chicken Francaise	Veal Francaise	Eggplant Parmigiana	Seasoned Rice Peas & Carrots
Chicken Scarpariella	Veal Piccata	Salmon or Tilapia Lemon Basil	Garlic Mashed Potatoes

Upgrade your Entree Course with choices from below (additional fee applies).

Sliced Filet Mignon	Skirt Steak (Peppers & Onions)	Shrimp or Scallops Scampi	Sliced Prime Rib
---------------------	--------------------------------	---------------------------	------------------

Dessert

Occasion Cake of Your Design; Coffee and Tea



A Taste of Elegance
Est. 1990