

**Four & Half Hour**  
**Sweet Sixteen Buffet Menu**

**Complimentary Pre-Reception**  
*(Prior to the Cocktail Reception)*

**Passed Beverages**

*Westmount Sours, White Cosmo, Lemon Water*

**Deluxe Tuscan Trolley**

*Green & White Asparagus wrapped with Prosciutto*

*Bocconcini wrapped with Sundried Tomato & Basil*

*Fresh Strawberry topped with Mascarpone*

*Cheese & Balsamic Glaze*

*Smoked Salmon on Bellini topped with Dill Sour Cream*

*Exotic Fruit Spedini*

*Fresh Cucumber Slice Topped with Baby Shrimp*

*Genoa Salami & Herb Cheese Coronet*

*Smoked Turkey Salad on Endive*

*Imported Hot & Sweet Dried Sausage & Provolone*

*Caponata in Puff Pastry Cups*

*Ciliegine wrapped w/Sundried Tomato & Basil*

*Imported Pepperoni w/Pepperoncini*

*Sausage & Pepperoni Stuffed Breads*

**International Cheese Cart**

*Herbed Goat & Boursin, Spanish Tetilla, Saga Blue, Smoked Gouda, Gorgonzola, St. Andre,  
Jarlsberg, Cave Aged, Gruyere, Danish Fontina, and French Brie*

# **“FOUR & HALF HOUR FUNCTION TO BEGIN”**

## **Four & Half Premium Open Bar Serving**

### **Vodka**

*Grey Goose, Ketel One, Tito's, Stolichnaya, Absolut, Flavored Vodkas*

### **Gin**

*Bombay Sapphire, Tanqueray, Hendrick's*

### **Rum**

*Myer's, Bacardi, Captain Morgan, Malibu*

### **Tequila**

*Patron Silver, Jose Cuervo Gold*

### **Scotch, Irish and Canadian Whisky**

*Johnny Walker Black, Chivas Regal, Glenlivet 12-Year Old, Dewar's,  
Jameson's, Powers, VO, Crown Royal*

### **Bourbon**

*Jack Daniels, Honey Jack, Maker's Mark, Bullit*

### **Cognac**

*Hennessy VS*

### **Cordials**

*Disaronno Amaretto, Bailey's Irish Cream, Campari, Drambuie, Frangelico, Godiva,  
Gran Marnier, Licor 43, Kahlua, Southern Comfort, Romana Sambuca  
An extensive variety of Fruit Based Liqueurs.*

*Cream Drinks, Sours, "Signature" & "Seasonal" Cocktails*

*Fresh Squeezed Orange, Grapefruit & Lemon Juice*

*(Shots are not permitted)*

## **Deluxe Martini Bar**

*White Cosmopolitan  
Raspberry Martini  
Bellini Martini  
Chocolate Martini  
Pomegranate Martini*

*Westmount Sour  
Lychee Martini  
Apple Martini  
Watermelon Martini  
Dirty Martini*

## **Red Wines**

*Cabernet Sauvignon  
Merlot  
Pinot Noir  
Chianti*

*Red Zinfandel  
Malbec  
Shiraz  
Port*

## **White Wines**

*Chardonnay  
Pinot Grigio  
Sauvignon Blanc*

*Riesling  
Domestic Champagne*

## **Homemade Red & White Sangria**

### **Enjoy our selection of Imported, Domestic & Light Beers**

*Served from Draught in a Frosted Pilsner Glass:*

*Amstel Light, Heineken, Stella Artois,  
Corona, Blue Moon, Coors Light, Bud Light*

## **Seasonal Outdoor Tropical Bar**

*(Memorial Day Weekend thru Labor Day Weekend)*

*Pina Coladas  
Margaritas*

*Strawberry Daiquiris  
Miami Vice*

## **Virgin Tropical “Mocktail” Bar**

*Pina Coladas, Strawberry Daiquiris, Margaritas, Miami Vice*

## **Continuous 2 Hour Cocktail Reception To Include:**

*Deluxe Hot Hors d'Oeuvres Butler Passed White Glove Silver Tray Service.*

*Sweet Gulf Shrimp Scampi  
Potato Pancakes  
Filet Mignon Tips with Cherry Peppers  
Boursin Mushrooms  
Gourmet Cocktail Franks  
Zucchini Flowers stuffed with Ricotta & Spinach  
Bacon Wrapped Scallops  
Mozzarella Encarozza*

### **Classic American Grill**

*Kobe Beef Sliders  
Hand-formed Grilled Kobe Beef Sliders topped with  
American Cheese served on a potato slider bun  
accompanied by Pickles, Ketchup & Mustard*

*Mini Sabrett Hot Dogs  
A miniature version of the Classic Sabrett Hot Dog steamed &  
then griddled served with Sabrett's Famous Onion Sauce,  
Sauerkraut, Ketchup & Mustard  
French Fries & Onion Rings*

### **Taco Bar**

*Assorted Toppings at a  
"Make Your Own" Taco Station*

### **Chef's Specialty for Young Adults**

*(Choose 3 items)*

*Chicken Fingers, Buffalo Wings, Mozzarella Sticks, Potato Skins,  
Pizza Bagels, Vegetable Spring Rolls*

## **Pasta Station**

***(Please select two items)***

*Penne with Vodka Sauce  
Orecchiette Broccoli Rabe & Sausage,  
Gemelli with Fresh Chopped Tomato Arugula & Shrimp  
Farfalle Primavera  
Fusilli Filetto di Pomodoro  
Cheese Tortellini Ala Panna with Peas  
Cavatelli with Florets of Broccoli in Garlic & Oil  
Mezza Rigatoni Carbonara  
Mezza Rigatoni Bolognese  
Rigatoni al Amatriciana*

## **Carving Station**

***(Please select two items)***

<i>Stuffed Loin of Pork</i>	<i>Leg of Lamb</i>
<i>Roast Suckling Pig</i>	<i>Corned Beef</i>
<i>Baked Glazed Virginia Ham</i>	<i>Turkey</i>
<i>Pastrami</i>	

***“Peter Luger” Steakhouse Station to include:***

*40 oz. Hand-Select Cowboy Steaks carved to  
order and served with all the Traditional sides: Creamed Spinach,  
Beer-Battered Onion Rings and Hash Brown Potato,  
Thick-Cut Applewood Smoked Bacon*

## **Chef’s Homemade Specialties**

***(Please select four items)***

<i>Fried Calamari</i>	<i>Baked Clams Oreganato</i>
<i>Oysters Rockefeller</i>	<i>Mussels Vin Blanc</i>
<i>Clams Casino</i>	<i>Escargot En Bouchee</i>
<i>Stuffed Mushrooms with Garlic, Cheese, Parsley &amp; Breadcrumbs</i>	<i>Tripe</i>
<i>Eggplant Rollatine</i>	<i>Sole Tempura</i>
<i>Braised Short Ribs</i>	<i>Lobster Mac &amp; Cheese</i>

## **Saute Station**

***(Please select one item)***

*Veal Francaise  
Filet Mignon Tips with Barolo Wine & Mushrooms  
Chicken with Harvey’s Bristol Cream Sherry & Porcini Mushrooms  
Monk Fish Francaise  
Veal Marsala  
**Above served with Italian Arborio Risotto of Milano.**  
Variety of Luganica Sausage sautéed with Garlic & Oil & Fryer Peppers  
Accompanied by Homemade Polenta*

## **Deluxe Salad Bar**

*Mixture of lettuces, vegetables and toppings with choice of dressings  
Fresh baked rolls & butter*

## **Chef's Buffet Specialty**

*Chateaubriand Bordelaise Sauce  
Chicken Francaise Lemon White Wine  
Salmon Dill Sauce  
Seasonal Vegetable & Potato*

## **Asian Station**

*(Please select one item)*

*General Tso Chicken  
Roasted Peking Duck  
Pepper Steak  
Beef & Broccoli  
General Tso Shrimp  
Sweet & Sour Shrimp*

*\*All above served with steamed or fried dumplings and white or fried rice*

### ***All Asian Stations Include the Following:***

*Marinated Bean Sprouts, Seared Tuna, Baby Bok Choy with Red Pepper Garlic Dressing,  
Wakame Seaweed Salad, Soba Noodles with Dressing, Thai Baby Shrimp Salad,  
Stir Fried Beef & Straw Mushroom Salad, Sesame String Beans*

### ***Deluxe Sushi Display***

*Inside Out Philadelphia  
California  
Cucumber  
Carrot*

*Inside Out California  
Salmon  
Eggplant  
Tuna Roll*

*Rolls served with wasabi, pickled ginger and soy dipping sauce*

## **Authentic Tuscan Table**

*Over 100 Items*

*Sicilian, Oil Cured, Calamata and Gaeta Olives,  
Hot Cherry Peppers Stuffed with Prosciutto & Provolone, House Smoked Turkey & Duck Breast,  
Fennel Salad, Grilled Portobello Mushrooms, Baby Artichokes Aurecio Provolone,  
International Cheeses, Parmigiana Reggiano, Roasted Rome Tomatoes, Broccoli Rabe,  
Green & White Pencil Asparagus Vinaigrette, Grilled Seasonal Baby Vegetables,  
Red & Golden Roasted Beets, Baked Eggplant with Tomato & Granna Padana Marinated White  
Eggplant, Caponata, White Anchovies, Italian Bean Salad, Bread Display with Focaccia,  
Bruschetta, Frittata, Parmigiana Crisps, Grissini Sticks  
**Array of Imported Sliced Meats to include:**  
Prosciutto Di Parma, Prosciutto Cotto, Genoa Salami, Cappicola, Sopressata Mortadella, and  
Pepperoni*

## **Exotic & Tropical Fruit Display**

### **Deluxe Seafood Station to include:**

*Italian-Style Squid & Scungilli with Extra Virgin Olive Oil  
Grilled Pulpo Salad with Extra Virgin Olive Oil  
Norwegian Smoked Salmon  
Poached Ahi Tuna with Onion, Capers & Kalamata Olives  
Gulf Shrimp tossed in Extra Virgin Olive Oil & Fresh Lemon  
Sicilian-Style Tuna Salad*

### **Fresh Mozzarella Display**

*Fresh, Smoked & Stuffed Mozzarella*

*Beefsteak, Yellow, Orange, & Plum Tomatoes with  
Fresh Basil, Oregano & Extra Virgin Olive Oil*

### **Prosciutto Di Parma Station**

*The pride of Parma, Italy, this Cured and Dried Ham sliced transparently  
thin to order by our "Berkel" slicing machine accompanied by  
Honeydew & Cantaloupe Melon, and Figs*

## **Sweet Sixteen Cake Included**

### **“Dessert Tower”**

*(Two per table)*

#### **Pastries**

*Traditional & Chocolate Cannoli  
Cream Puff  
Raspberry Mousse*

*Chocolate Eclair  
Napoleon  
Mini Fruit Tart*

#### **Cookies**

*Tri-Color Rainbow  
Chocolate Chip  
Hand-Dipped Chocolate Driscoll  
Strawberries  
Mint*

*Pignoli  
Raspberry Butter  
Assorted Chocolate Truffles*

#### **Viennese Trolley**

***A display of over 100 Customized Sweet Bites  
by our Chef Filippo to include:***

*Cannoli Parfait  
Dark Chocolate & Cinnamon Rice Pudding  
Lemon, Chocolate, Tiramisu & Raspberry Mini Dessert Cups  
Seasonal Berry Tartlet  
Espresso Mousse Cups  
Peach Melba  
Chocolate Dipped Cheesecake Lollipops  
Mini Cupcakes  
Cappuccino Opera Strip  
Assorted Petit Fours  
Brownie & Cheesecake Bites*

#### ***Also served:***

*Passing Zeppole & Sfogliatelli  
Chocolate Fountain  
Macedonia di Frutta - Italian Fruit Salad  
Coffee & Tea Service*

*Authentic Italian Gelato Cart  
Italian Biscotti  
Cappuccino & Espresso Bar*



## ***Young Adults Dessert***

### ***Sundae Bar***

***Assorted Ice Creams w/Various Toppings & Sauces***

***Fresh Baked Chocolate Chip Cookies & Brownies  
NY Style Pretzels***