

# **Special Events Menu**

*4 1/2 Hour Premium Bar*

## **Complimentary Pre-Reception**

*(Prior to the Cocktail Reception)*

### **Champagne Bar**

*Peach, Melon & Strawberry*

### **Passed Beverages**

*Westmount Sours, Lemon Water, White Cosmo*

### **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 with Sundried Tomato & Basil  
Imported Pepperoni with Pepperoncini  
Sausage & Pepperoni Stuffed Breads*

### **International Cheese Cart**

*Herbed Goat & Boursin  
Saga Blue  
Gorgonzola, St. Andre  
Cave Aged Gruyere  
Danish Fontina*

*Spanish Machego  
Smoked Gouda  
Jarlsberg  
French Brie*

# **Four & Half Hour 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*

## **Cocktail Reception To Include**

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

*Zucchini Flowers stuffed with Ricotta & Spinach*

*Sweet Gulf Shrimp Scampi*

*Filet Mignon Tips with Cherry Peppers*

*Mozzarella Encarozza*

*Gourmet Cocktail Franks wrapped in Puffed Pastry with Dijon Mustard & Fresh Kraut*

*Potato Pancakes*

*Bacon Wrapped Scallops*

*Boursin Mushrooms*

## **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*

## **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)***

*Stuffed Loin of Pork*

*Roast Suckling Pig*

*Baked Glazed Virginia Ham*

*Pastrami*

*Leg of Lamb*

*Corned Beef*

*Turkey*

### ***“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)*

*Fried Calamari  
Oysters Rockefeller  
Clams Casino  
Stuffed Mushrooms with Garlic,  
Cheese, Parsley & Breadcrumbs  
Eggplant Rollatine  
Braised Short Ribs*

*Baked Clams Oreganato  
Mussels Vin Blanc  
Escargot En Bouchee  
Tripe  
Sole Tempura  
Lobster Mac & Cheese*

## **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*

## **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*

# Dinner

## Champagne Toast

### Deluxe Salad (Please select one)

#### Burrata & Tomato:

Fresh Italian Burrata with Baby Arugula,  
Heirloom Tomato, Balsamic & Extra Virgin Olive Oil

#### Tri-Color:

Baby Arugula, Radicchio, Red & White Endive,  
Extra Virgin Olive Oil & Fresh Lemon

#### WCC Garden:

California Bibb, Lola, Radicchio, Kalamata  
Olives, Red Grape Tomatoes, Persian Cucumbers with  
Balsamic Vinaigrette Dressing

#### Caesar:

Hearts of Romaine in a Classic Caesar Dressing with  
Croutons & Parmesan Crisp

# **Dinner to Include:**

## **Duet Dinner Entrée:**

***Deluxe Poultry & North Atlantic Salmon  
Seasonal Vegetable & Potato***

**OR**

## **Choice of (4) Entrees:**

### **Beef:**

*14 oz. Roasted Prime Rib served off the bone with natural juices  
Seasonal Vegetable & Potato*

### **Poultry:**

#### **Select One**

*Chicken Rollatini with Prosciutto di Parma, Fresh  
Mozzarella, Marsala Wine-Mushroom Sauce,  
Seasonal Vegetable & Potato*

*Medallions of Chicken served with Exotic Mushrooms &  
Artichoke with Roasted Fingerling Potatoes in a Natural  
Chicken Jus with Rosemary*

*Vermont Roasted Chicken served over Polenta with  
Broccoli Rabe & Roasted Tomato & Rosemary*

### **Fish:**

#### **Select One**

*Jumbo Gulf Shrimp Sautéed White Wine, Lemon, Butter, Risotto Milanese,  
Julienne Vegetables Carrots, Yellow Squash, Zucchini*

*Grilled Atlantic Salmon sautéed with Swiss Chard,  
Shaved Baby Artichokes, Tomato and Gaeta Olive Vinaigrette*

*Grilled Swordfish with Maître D' Butter, Shallots, Garlic, Chives, Lemon and Parsley,  
Sautéed Escarole and Roasted Fingerling Potatoes*

***\*If Chateaubriand in lieu of Deluxe Poultry or North Atlantic Salmon, price will be additional \$5.00++  
per person***

***\*Choice of 4 entrees will be an additional \$15.00++ per person***

### **Vegetarian:**

*Homemade Eggplant Parmigiana al Forno*

## **Gluten Free & Vegan Free**

*Vegetable Risotto*



**“Venetian Hour”**  
**Customized Sheet Cake Included**

*(Provided by Calandra or Palermo)*

**“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  
Mints*

*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*