

SILVER  
CORPORATE PACKAGE

COCKTAIL HOUR  
(Butler style hors d'oeuvres see attached menu)

SALAD

DINNER

DESSERT CART OR SPECIALTY CAKE

COFFEE & TEA SERVICE

CRUISE TO THE STATUE OF LIBERTY

CHOICE OF NAPKINS

CHOICE OF SEAT COVERS \$5.00 PER CHAIR

EVENT PLANNER

# SILVER

## COCKTAIL HOUR MENU

### White Glove Butler Passed Hors D'oeuvres

Feta Cheese w/ Exotic Spices Hand Wrapped in Puffed Pastry

Chicken on a Skewer

Broccoli Cheddar Melt

African Piquante Peppers Stuffed w/ Fresh Buffalo Mozzarella

Spinach Florentine

Breaded Wild Mushrooms

Fresh Fruit on a Skewer

Franks Hand Wrapped in Puffed Pastry w/ Dijon Mustard

# SILVER SIT DOWN DINNER MENU

## SALAD

Iced Chilled Baby Field Greens, Mixed w/ Crisp California Iceberg Lettuce,  
Served w/ Fresh Cucumbers, Tomatoes, Croutons & Balsamic Dressing

## ENTREES

FILET MIGNON AU POIVRE  
(Served w/ Roasted Red Pot. & Vegetable De Jour)

CHICKEN W/ WILD RICE & PORTOBELLO MUSHROOMS  
(Served w/ Roasted Red Pot. & Vegetable De Jour)

ATLANTIC SALMON ENROBED IN A RICH DILL VELOUTE  
(Served w/ Roasted Red Pot. & Vegetable De Jour)

## PASTA

OR

## COMBO MEDLEY

Chicken Stuffed w/ Wild Rice & Portobello Mushrooms and Atlantic Salmon on 1 Plate  
w/ Potato & Vegetable De Jour

## DESSERTS

New York Cheese Cake, Tira Misu, Dark Side of the Moon (chocolate cake)  
or Specialty Cake

# SILVER BUFFET MENU

## CHICKEN

(CHOOSE 1)

Chicken Marsala  
Chicken Piccata  
Chicken Stir Fry  
Stuffed Chicken  
Chicken Saltimbocca  
Chicken Parmesan  
Chicken Francesca

## BEEF

(CHOOSE 1)

London Broil  
Beef Stroganoff  
Beef Teriyaki  
Top Sirloin of Beef  
Beef Stir Fry

## FISH

(CHOOSE 1)

Filet Of Scrod  
Filet of Sole  
Salmon w/ Orange Sauce  
Salmon w/ Dill Sauce

## PASTA

(CHOOSE 1)

(SAUCES – ALFREDO, MARINARA, PINK VODKA, GARLIC OR PESTO)

Manicotti  
Lasagna Meat  
Rigatoni  
Tortellini  
Cheese Ravioli

Baked Ziti  
Lasagna Vegetables  
Penne  
Stuffed Shells

## SALAD BAR

(CHOOSE 5)

Tossed  
Wild Greens  
Three Bean  
Potatoes  
Artichoke  
Broccoli Florets  
Mozzarella & Peppers  
Marinated Mushrooms  
Caesar  
Tomato  
Chicken  
Pasta  
Fruit Tray

## RICE

(CHOOSE 1)

Rice Pilaf  
Wild Rice  
Saffron Rice  
Yellow Rice

## POTATOES

(CHOOSE 1)

Roasted Red Potatoes  
Roasted White Potatoes  
Au Gratin Potatoes  
Mashed Potatoes

## VEGETABLES

(CHOOSE 1)

Mixed Vegetables  
Green Bean Almandine  
Glazed Carrots  
Broccoli

## DESSERTS

New York Cheese Cake, Tira Misu, or Dark Side of the Moon (chocolate cake) or Specialty Cake

GOLD  
CORPORATE PACKAGE

COCKTAIL HOUR  
(Butler & chaffer style hors d'oeuvres see attached menu)

APPETIZER

SALAD

DINNER

DESSERT CART & SPECIALTY CAKE

COFFEE & TEA SERVICE

CRUISE TO THE STATUE OF LIBERTY

CHOICE OF NAPKINS

CHOICE OF SEAT COVERS \$5.00 PER CHAIR

EVENT PLANNER

# GOLD CORPORATE COCKTAIL HOUR MENU

## White Glove Butler Passed Hors D'oeuvres

Spinach Florentine in Puffed Pastry

African Piguate Peppers Stuffed w/ Fresh Buffalo Mozzarella

Mushroom Caps Stuffed w/ Maryland Crabmeat

Franks Hand Wrapped in Puffed Pastry w/ Dijon Mustard

Broccoli Cheddar Melt

Breaded Mushrooms

Feta Cheese w/ Exotic Spices Hand Wrapped in Puffed Pastry

Marinated Chicken on a Skewer

Breaded Butterfly Shrimp

Filet Mignon Brochettes

## GARDEN OF EDEN

Roasted Vegetables & Crudités  
Fresh Fruit Platter  
International Cheese Board

## CHAFFER STYLE

Swedish Meatballs  
Penne Ala Vodka  
Oven Roasted Mini Drums  
Mussels Fra Diablo

# GOLD SIT DOWN DINNER MENU

## APPETIZER

Eggplant Rolletini

## SALAD

Iced Chilled Baby Field Greens, Mixed w/ Crisp California Iceberg Lettuce,  
Served w/ Fresh Cucumbers, Tomatoes, Croutons & Balsamic Dressing

## ENTREES

### SURF & TURF

(Grilled Filet Mignon & Shrimp Served w/ Roasted Red Pot. & Vegetable De Jour)

### CHICKEN W/ WILD RICE & PORTOBELLO MUSHROOMS

(Served w/ Roasted Red Pot. & Vegetable De Jour)

### BAKED SALMON W/ DILL SAUCE

(Served w/ Roasted Red Pot. & Vegetable De Jour)

## PASTA

OR

## SAMPLER PLATTER

Filet Mignon, Chicken, & Salmon on 1 Plate  
w/ Potato & Vegetable De Jour

## DESSERT

Tira Misu, Chocolate Dark Side of the Moon, New York Cheese Cake & Specialty Cake

# GOLD BUFFET MENU

## CHICKEN

(CHOOSE 2)

Chicken Marsala  
Chicken Piccata  
Chicken Stir Fry  
Stuffed Chicken  
Chicken Saltimbocca  
Chicken Parmesan  
Chicken Francesca

## BEEF

(CHOOSE 1)

London Broil  
Beef Stroganoff  
Beef Teriyaki  
Top Sirloin of Beef  
Beef Stir Fry

## FISH

(CHOOSE 1)

Filet Of Scrod  
Filet of Sole  
Salmon w/ Orange Sauce  
Salmon w/ Dill Sauce  
Pignoli Crusted Salmon

## PASTA

(CHOOSE 2)

(SAUCES — ALFREDO, PINK VODKA, GARLIC OR GORGONZOLA PESTO)

Manicotti  
Lasagna Meat  
Rigatoni  
Tortellini  
Sun Dried Ravioli

Baked Ziti  
Lasagna Vegetable  
Penne  
Stuffed Shells  
Porcini Mushroom

## SALAD BAR

(CHOOSE 6)

Tossed Caesar  
Wild Greens Tomato  
Three Bean Chicken  
Potatoes Pasta  
Tuna Shrimp  
Artichoke Fruit Tray  
Broccoli Florets  
Mozzarella & Peppers  
Marinated Mushrooms

## RICE

(CHOOSE 1)

Rice Pilaf  
Wild Rice  
Saffron Rice  
Yellow Rice

## POTATOES

(CHOOSE 1)

Roasted Red Potatoes  
Roasted White Potatoes  
Au Gratin Potatoes  
Mashed Potatoes

## VEGETABLES

(CHOOSE 1)

Mixed Vegetables  
Green Bean Almandine  
Glazed Carrots  
Broccoli

## CARVING STATION

(CHOOSE 2)

GLAZED VIRGINIA HAM  
ROAST TOP SIRLION

ROASTED VERMONT TURKEY

## DESSERTS

New York Cheese Cake, Tira Misu, Dark Side of the Moon (chocolate cake) & Specialty Cake



# DIAMOND

## CORPORATE PACKAGE

### COCKTAIL HOUR

(Butler & chaffer style hors d'oeuvres, captain's corner, carving station, pasta station & Garden of Eden, see attached menu)

APPETIZER  
(Shrimp cocktail)

SALAD

DINNER  
(sit down or buffet menu attached)

DESSERT CART & VIENNESE TABLE

COFFEE & TEA SERVICE

CRUISE TO THE STATUE OF LIBERTY

CHOICE OF NAPKINS & SEAT COVERS

EVENT PLANNER

# DIAMOND CORPORATE COCKTAIL HOUR MENU

White Glove Butler Passed Hors D'oeuvres

Swordfish Kebabs

Breaded Butterfly Shrimp

Spicy Seared Beef Carpaccio

Jumbo Scallops Wrapped In Bacon

Smoked Salmon Canapés w/ Caviar

Hawaiian Chicken Served From a Carved Pineapple

African Piquante Peppers Stuffed w/ Fresh Buffalo Mozzarella

Mushroom Caps Stuffed w/ Maryland Crabmeat

Franks Hand Wrapped in Puffed Pastry w/ Dijon Mustard

Feta Cheese w/ Exotic Spices Hand Wrapped in Puffed Pastry

Pan Roasted Baby Lamb Chops

Roasted Asparagus Spears Wrapped in Prosciutto

## GARDEN OF EDEN

Roasted Vegetables & Crudites

Fresh Fruit Platter

International Cheese Board

## CHAFFER STYLE

Egg Plant Rolletini

Mini Chicken Drummers

## CAPTAIN'S CORNER

Shrimp Scampi

Scallop Piccata

Calamari Fra Diabolo

## CARVING STATION

Freshly Carved Roasted Filet Mignon

## PASTA STATIONS

### CHOOSE 2

Penne

Bowtie

Tortellini

Fusilli

### CHOOSE 2

Alfredo

Pink Vodka

Scampi w/ Pesto Sauce

Marinara

# DIAMOND SIT DOWN DINNER MENU

## APPETIZER

Jumbo Shrimp Cocktail

## SALAD

Iced Chilled Baby Field Greens, Mixed w/ Crisp California Iceberg Lettuce, Served w/ Fresh Cucumbers, Tomatoes, Croutons & Balsamic Dressing

## ENTREES

(CHOOSE 3) REQUIRES R.S.V.P.

Grilled Red Snapper  
Mediterranean Sea Bass  
Chilean Sea Bass  
Blackened Swordfish  
Twin Lobster Tails

RACK OF LAMB

FILET MIGNON AU POIVRE  
(Oven roasted filet served w/ pepper corn cognac sauce)

STUFFED CHICKEN  
(Stuffed w/ Wild rice, Portobello Mushrooms, w/ Spinach and Signature Mushroom Sauce)

## PASTA

All Entrées Served w/ Potato & Vegetable De Jour

OR

## COMBO MEDLEY

Filet Mignon, Lobster Tail & Stuffed Chicken on 1 Plate  
W/ Potato & Vegetable De Jour

## DESSERTS

New York Cheese Cake, Tiramisu, Dark Side of the Moon (chocolate cake) & Viennese Table

# DIAMOND BUFFET MENU

**CHICKEN**  
(CHOOSE 2)  
Chicken Marsala  
Chicken Piccata  
Chicken Stir Fry  
Stuffed Chicken  
Chicken Saltimbocca  
Chicken Parmesan  
Chicken Francesca

**BEEF**  
(CHOOSE 1)  
London Broil  
Beef Stroganoff  
Beef Teriyaki  
Top Sirloin of Beef  
Beef Stir Fry  
Veal In Burgundy Sauce

**FISH**  
(CHOOSE 2)  
Filet Of Scrod  
Filet of Sole  
Salmon w/Orange Sauce  
Salmon w/ Dill Sauce  
Shrimp Scampi  
Pignoli Crusted Salmon

**PASTA**  
(CHOOSE 2)

(SAUCES- ALFREDO, PINK VODKA, GARLIC OR GORGONZOLA PESTO)

Manicotti  
Lasagna Meat  
Rigatoni  
Tortellini  
Sun Dried Ravioli

Baked Ziti  
Lasagna Vegetable  
Penne  
Stuffed Shells  
Porcini Mushroom

**SALAD BAR**  
(CHOOSE 7)

Tossed Caesar  
Wild Greens Tomato  
Three Bean Chicken  
Potato Pasta  
Tuna Shrimp  
Artichoke Fruit Tray  
Broccoli Florets  
Mozzarella & Peppers  
Marinated Mushrooms

**RICE**  
(CHOOSE 1)  
Rice Pilaf  
Wild Rice  
Saffron Rice  
Yellow Rice

**POTATOES**  
(CHOOSE 1)  
Roasted Red Potatoes  
Roasted White Potatoes  
Au Gratin Potatoes  
Mashed Potatoes

**VEGETABLE**  
(CHOOSE 1)  
Mixed Vegetables  
Green Bean Almandine  
Glazed Carrots  
Broccoli

**CARVING STATION (CHOOSE 2)**

Leg of Lamb      Roasted Prime Rib      Roasted Loin of Pork

**CORNUCOPIA DESSERTS**

Viennese Table & Famous New York Cheese Cake, Sumptuous Chocolate Dark Side of the Moon, Tiramisu

Coffee & Tea