



# Menu Options

## Hors d'Oeuvres

### Cold Hors d'Oeuvres

*International Cheese Display with Assorted Crackers & Flatbreads*

*Fresh Vegetable Crudit  with Dips*

*Fresh Mozzarella with Tomatoes*

*Olive Medley*

*Melon with Prosciutto*

*Bruschetta/Tuscan Bruschetta*

*Tropical & Seasonal Fruit*

*Portobella Caprese*

*Smoked Salmon*

### Chilled Shellfish - MP

*Clams on the Half Shell*

*Oysters on the Half Shell*

*Lump Crab Meat*

*King Crab Legs*

*Smoked Salmon*

*Shrimp*

*Poached Salmon*

*Cracked Crab Claws*

### Raw Bar - \$12 per person

*Chilled Jumbo Shrimp, Clams on the Half Shell, Oysters on the Half Shell, Smoked Salmon*

### Hot Hors d'Oeuvres

**\$2.50 per person, per item**

*Stuffed Mushrooms*

*Garlic Knots with Pesto Dipping Sauce*

*Gourmet Pizza Bites*

*Wrapped Franks*

*Jalapeno Poppers*

**\$3.00 per person, per item**

*BBQ Chicken Skewers*

*Italian Style Cocktail Meatballs*

*Fried Mozzarella Sticks*

*Fried Cheese Ravioli Sausage*

*& Pepper Skewers*

*Stuffed Breads (2 Varieties)*

*Buffalo Chicken Tenders*

**\$3.50 per person, per item**

*NY Style Fried Calamari (spicy)*

*Eggplant Rollatini*

*Peanut Chicken Satay*

*Lobster Spring Rolls*

*Coconut Shrimp*

*Buffalo Chicken Wings*

*Stuffed Mini Scallop Shells*

*Chicken Tenders*

*Stuffed Artichokes Scallops*

*Wrapped in Bacon*

*Mini Crab Cakes*

*Beef Kabobs*

*Fried Calamari*

*Clams Casino*

*Spanakopita*

## Salads & Pastas

### Salads

*Mesclun Salad w. Balsamic Vinaigrette Spinach  
& Tomato Salad w. Lemon Vinaigrette*

*Classic Caesar Salad  
Seafood Salad*

*Garden Salad with Italian Dressing Italian  
Antipasto*

### Pastas

*Bowtie Pasta Primavera  
Manicotti  
Cavatelli with Pesto Cream Sauce*

*Cavatelli Bolognese  
Penne Pasta with Marinara  
Rigatoni Carbonara*

*Penne Bolognese  
Penne a laodka  
Stuffed Shells*

# Menu Options

## Entrées, Accompaniments & Desserts



### Entrées – Poultry & Vegetarian

Chicken Cacciatore (P/B)  
Chicken Milanese (P)  
Chicken Piccata (P/B)  
Stuffed Chicken Breast (P/B)

Chicken Francaise (P/B)  
Chicken Oreganato (P/B)  
Chicken Primavera (P/B)  
Eggplant Rollatini (P/B)

Chicken Marsala (P/B)  
Chicken Parmesan (P/B)  
Chicken Rollatini (P)

### Entrées – Beef & Veal

Beef Stir Fry (B)  
London Broil with Mushrooms (P/B)  
Prime Rib & Two Stuffed Shrimp (P)  
Filet Mignon (+\$2.00 pp) (P)

Italian Meatballs (B)  
Roast Beef au jus (P/B)  
Veal a La Luna (P)  
Filet Mignon & Two Stuffed Shrimp (+\$3.00 pp) (P)  
Filet Mignon & Stuffed Lobster Tail (+\$4.00 pp) (P)

Steak & Pepper Teriyaki (B)  
Prime Rib of Beef au jus (16 oz.) (P)  
Veal with Peppers & Onions (P)

### Entrées - Pork & Lamb

BBQ Ribs (B)  
Pork Loin Pizziola (B)  
Stuffed Pork Chop (P)

Glazed Country Ham (P/B)  
Pork Loin Rollatini (P) S  
tuffed Pork Loin (P)

Italian Sausage & Peppers (B)  
Porketta (P/B)

### Entrées – Fish & Seafood

Baked Salmon (P/B)  
Mussels Marinara (B)  
Scrod Mediterranean (B)  
Stuffed Filet of Sole (P/B)

Baked Scrod (B)  
Salmon a Grate (P)  
Seafood Paella (B)  
Swordfish with Rigatoni (B)

Baked Stuffed Jumbo Shrimp (P)  
Salmon with Dill Cream Sauce (B)  
Sole Florentine (P/B)  
Tilapia Putanesca (B)

### Accompaniments

Garlic Mashed Potatoes  
Twice Baked Potato  
Broccoli with Cheese Sauce (P)

Herb Roasted Potatoes  
French Fries  
French Style Green Beans

Scalloped Potatoes  
Brown & Wild Rice Pilaf  
Vegetable Medley

### Desserts

Brownies  
Crème Brulee  
New York Style Cheesecake

Wedding Cake provided by Customer  
Wedding Cake provided by Castle  
Ice Cream

Carrot Cake  
Cookie Trays  
Tiramisu

### Coffee & Tea

Cappuccino

Coffee, Tea & Decaf

Espresso

B = Available for Buffet Meal | P = Available for Plated Meal



# Menu Options

## Stations

### *Cold Antipasto Hors d'Oeuvre Station*

*Selection of Italian Cheeses and Salami, Prosciutto, Marinated Olives, Roasted Red Peppers, Mushrooms and Pickled Garden Vegetables.*

### *Prosciutto Hors d'Oeuvre Station*

*Provolone & Parmigianino Reggiano Italian Cheeses, Assorted Bruschetta Station, Roasted Red Peppers and Grilled Zucchini, Faggioli Beans with Tomato & Basil.*

### *Sushi Station*

*Selection of Hand-rolled Sushi & Sashimi Rolls with Wasabi and Soy Sauces.*

### *Mashed Potato Station*

*Yukon Gold Mashed Potatoes served in Martini Glasses with a Variety of Toppings, including Butter, Sour Cream, Steamed Broccoli, Cheese, Bacon Bits and Chives.*

### *Carving Station*

#### *Carved to order by our Chefs*

*Baked Ham  
Prime Rib of Beef au jus*

*Roast Leg of Lamb  
Steamship Round of Beef  
Roasted Turkey Breast*

*Tenderloin of Beef Roasted Boneless  
Pork Loin*

### *Pasta Station - \$5.00 per person*

#### *Prepared to order by our Chefs*

*Choice of Two Pastas: Penne, Tortellini, Linguini, Bowtie or Cavatelli with a choice of two sauces: Marinara, Bolognese, Alfredo or Pesto*

### *Salad Station - \$3.00 per person*

*Iceberg Lettuce, Romaine Lettuce and Mesclun Spring Mix with an assortment of Salad Toppings and Dressings.*

### *Children's Station - Optional*

*Chicken Fingers, Bite Sized Italian Meatballs with Marinara Sauce, Penne Pasta with Butter, Baby Carrots with Ranch Dip and Steamed Broccoli with Cheese Sauce.*

### *Venetian Table - \$10.00 per person*

*Large assortment of desserts, including Assorted Cheesecakes, Fresh Fruit, Italian Cookies and Pastries, Crème Brulee and Tiramisu accompanied by Drambuie, Sambuca, Grand Marnier, Frangelica, Baileys and Amaretto DiSaronna served in Chocolate Cordial Cups.*

### *Chocolate Fountain Fondue Station - \$7.00 per person*

*Our beautiful cascading chocolate fountain with an assortment of delectable, bite-sized skewered sweets, including Brownies, Marshmallows, Strawberries, Pineapple Chunks, Cookies and Bananas.*

### *Candy Table - \$5.00 per person*

*A large selection of assorted candy artfully displayed in glass containers.*

### *Cappuccino Station - \$4.00 per person*

*Freshly brewed Espresso and Cappuccino with sweeteners, milk, cream and an assortment of flavored syrups.*