

# SAMPLE MENU

Each menu is based on a guest list of 100 or more for a five-hour reception.

Price quotes for smaller buffet entrée groups are available upon request.

## Buttered Hors d'oeuvres

Please Choose any Six from the accompanying list of Hors d'oeuvres from our [Cocktail Hour Menu](#).

All Perfect Setting Hors d'oeuvres are made fresh for each reception.

## Pasta Course

Please Choose Two from Pasta List Below

## Entrees

Please Choose three items, One of each standard category from the accompanying Buffet Entree List Below

All menus also include Hearth Baked Rolls with Sweet Butter

## Vegetable & Starch

Please Choose One of Each from the Side Dish List Below

## Dessert & Coffee

Delectable fresh filled cannoli's, Italian cookies and fresh sliced fruit

Freshly Brewed Colombian Blended Caffeinated

And Decaffeinated Coffee

And Hot Water for Premium Earl Grey, Green Tea, English Tea and Herbal Teas

Also see our "[Dessert Suggestions](#)" if you would like to explore additional dessert options.

Pricing for the above package is presented at

\$85.

per person after each of the following "Buffet Entrée Suggestions minus Seafood" (Seafood Additional). The Menu price includes all staff; linens in solid colors for bars, and buffet tables; custom linen accents for buffets and food stations tables; buffet décor; china, silverware and glassware (Champagne Flute, Water Glass) for guest tables (Bar glasses not included); This quote does not include fees charged to the caterer by your venue (ie "kitchen fees").

We would be happy to provide you with a quote for tables and chairs if they are not provided by your event facility. Please add 8.875% New York State Sales Tax to all package pricing. See "[Details of Service](#)" for specifics.