

Sit Down Menus

"A Complete Reception Package"

"Sit Down Menus" are appropriate for lunch or dinner receptions and private parties. This complete reception package includes our professionally attired service staff until the end of the event, unlimited drinking alcohol bar, champagne and cider toast, unlimited drinking soft bar, linen service, table settings of stem wine, champagne flute, water glass, salad fork, dinner fork, knife, white linen napkin, salad plate, dinner plate, salt and pepper with bread basket, elegant keepsake scroll, cake cutting service and coffee station.

We Recommend Wine On The Tables During Dinner: One Bottle of Pino Grigio and One Bottle of Cabernet with Wine Glasses \$34.00 per table (your regular bar will also remain open)

(See page 3 of this booklet for a detailed explanation of "Complete Reception Package")

Family Trattoria

The selections on our family style menus are brought to the dinning tables in large platters for your guests to pass around and help themselves. This style service lets your guests decide how much of each item they want to enjoy. This gives you a relaxing and elegant feel.

Family Trattoria - Option #1

Salad Course

Field of greens, sliced tomatoes and cucumbers, topped with sugared pecans and drizzled with a tangy balsamic vinaigrette served with sliced sweet french baguettes and calamata olive bread basket
(Served prior to the main course)

Main Course

Coq Au Vin Chicken Breast With Mushrooms, Roasted Tri Tip Of Beef Carved and Topped With Garlic Au jus, Mediterranean Zucchini Boats Filled With Rice and Feta Romaulade, Formaggiol Penne With Peas

Family Trattoria - Option #2

Salad Course

Julienne lettuce, scallions, carrots and honey roasted peanuts tossed with apricot ginger vinagrette served with sesame bun bread basket
(Served prior to the main course)

Main Entree

Caramelized citrus salmon fillet with vermouth butter, Grilled honey lime chicken topped with cantaloupe relish, Rice pilaf and Spinach cilantro and swiss tomato cups

Family Trattoria - Option #3

Salad Course

Hearts of romaine and sliced tomatoes drizzled with creamy buttermilk bleu cheese dressing garnished with cheese crostini and served with authentic sourdough french bread basket
(Served prior to the main course)

Main Entree

Cheese tortellini bolognese, Chicken parmesan, Fennel sausage grilled with peppers and onions, Roasted and seasoned vegetable antipasto of zucchini, mushrooms, asparagus and garlic with asiago shavings

Complete Reception Package Price with Beer, Wine and Champagne

80 & UP Guests\$65.95 Per Person

(Please Call For Pricing Under 80 Guests)

No Gratuities • No Corkage Fees • No Cake Cutting Fees • Sales Tax To Be Added

“A Complete Reception Package Includes”

Service Staff & Day Of Reception Coordinator

Professionally dressed black & white attired staff of Chef, Assistant Chef, Waiters, & Bartender.
Our “DAY OF” reception coordinator will execute the schedule for
your 2 hour set up, 5 hour reception, 1 hour clean up.
(8 hours included in our per person price)
(Additional hours may be added to extend your reception time)

Butlered Hors d'oeuvre Served Before The Meal

Basil sherry tomatoes & fresh imported mozzarella bruschetta on large garlic crostini
(Additional hors d'oeuvres may be added at an additional charge see page 25)

Unlimited Drinking Alcohol Bar .5 Hours All You Can Drink!

Chardonnay • Cabernet Sauvignon • Bottled Corona served with a lime wedge • Bottled Bud Light

Bar Condiments With Glassware

Champagne & wine glasses, cocktail napkins, ice, and all related bar condiments

Unlimited Drinking Soft Bar

Tropical Fruit Punch, Coke, Diet Coke, 7up and Bottled Water

Champagne & Cider Toast Served Tableside

Champagne and Cider poured to every guest at their table in champagne flute

Custom Linen Service

Colored linens for all dining tables to customize your event (50 colors to choose from)
White linens for cake, gift, sign in, buffet, bar, and head tables
(White table skirts where needed)

Table Settings

Dining tables set with a flatware, custom tuxedo folded white linen napkin with keepsake menu,
champagne flute buffet table furnished with china plates

Elegant Keepsake Scroll

The menu of your choice will be printed on your choice of colored stock and placed at every place setting
with your customized saying and date for guests to take home to remember your special event
(Excluded From Hors d'oeuvre Reception Packages)

Cake Cutting Service

Cutting and passing of the cake, china cake plates, forks and cake napkins included

Coffee Station

Peet's french roast and decaffeinated coffee served with condiments including china coffee cup and saucer

Floral Service

Large fresh floral arrangement and greenery elegantly decorates your buffet

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