


- Grilled Cheese and Tomato Soup
- Arancine Sicifiane (rice balls)
- Mozzarella Caprese Ball
- Sicifian Steak Skewer
- Spinach and Ricotta Duff Triangle
- Beets saladwith goat cheese, craisons
- Fried Sacchettini Dasta in Vanilla Sauce
- Salmon tartar
- Tunatartar
- Antipasto on askewer
- Shrimp Ceviche and Guacamole
- Truffle Fries
- Xini Cobb Salad
- Crostini with Dears, honey and goatcheese
- Polenta toast with ricotta and bacon
- Xini Crab cake
- Almond Crusted Chicken Bite with Frangelico Sauce
- Xlini trosciuttoe Melone
- Smoked Salmon and Cream
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- Lobster with cucumber relish (add \$2.00)
- Craband Alvocado cocktail (add \$2.00)
- Lollipop Xedori Lamb Chop Ladd
- Shrimpon a Skewer with

Marinade Herb Sauce

- Smoked Salmon and Caviar (add \$2)
- Roasted Gaby Artichoke


## 2 Working Stations Included

## Cocktail 1 Hour

 Choice of 5 included
## Tuscan Table

Alsorted cheeses, Olives, Italian carne curate (imported cold cuts) prosciutto di parma, salami, mortadella, soppressata and bresaola, Grilled vegetables, Giardinera, Tomato and mozzarella salad, Xixed bean salad, Carved prosciutto crudo Roasted peppers Artichoke hearts \& Capunata

## Sicilian Station

Homemade Arancini (Sicifian with meat and peas, cheese and rice, prosciutto rice balls, Mozzarella and Carrozza Towers and Xussels Xarinara)

Upgrade Cocktail Hour Stations
Caviar \& Crepes (market price) Working Chef Sushistation (market price) Raw bar seafood station Shrimps, Clams, Oysters, Whole lobster, Seafood Salad 1 Hour \$40pp
$\$ 360050$ persons or less
Walking Raw Bar additionaloption Crab Legs XM
$\$ 3.50 \times$ Oyster $\$ 5 \times$ Shrimp $\$ 75 \times$ ounce Caviar $\$ 3 \times$ Clam

Working Chef Pasta Station \$15 pp
Parmigiano Wheel cavatelli pasta, arugula, pine nuts, sundried tomato and truffle oil
Salad Station \$12pp (includes 10 toppings,3 dressings, 5 greens)
Focaccia Station \$8pp (5) assorted homemade focaccia hreads
Pizza Station \$15 per person 100 person or less $\$ 1500$
Working Chef Carving Stations
Turkey breast or Virginia ham carving $\$ 180$ (max 50 persons)
Filet mignon carving \$(market price)
Prime rib $\$ 595$ (max 50 persons)
Peter Luger carving $\$ 1500$ (max 50 persons) sides of cream spinach, loaded baked potato and onion rings
Rack of Lamb carving \$450 (max 50 person's) grilled in a red wine chocolate reduction)
Roasted Rosemary and Garlic Dork Loin \$200 (max 25 persons)
Roast Beef carving $\$ 350$ (max 50 persons)
Roast whole piglet $\$ 700$ (max 80 persons

Individual Burrata and Prosciutto on a bed of arugula

## Pasta Selections Choice of One

Penne alla sicifiana
Traditional house made tomato sauce with fried eggplant and ricotta salata
Rigatoni veal ragù
Rigatoni served with a slow cooked veal ragú

## Tortellini

Fresh cheese tortellini served in a creamy mushroom sauce and parmigiano reggiano Spirali
Spirali pasta served in a garlic and oil sauce with kalamata olives,sundried tomato and fresh parsley

## Secondi Piatti (Entrée) Selections Guests choose from 3

## Orange Safmon

Salmon filet served with sicilian blood orange in a lemon sauce with broccolini and potatoes
Pollo Arrosto
French bone in chicken breast in house ajus sauce, served with potatoes and mushroom

## Pork chop Milanese

pounded breaded pork chop topped with arugula, cherry tomato, capers and shaved parmesan in lemon oil dressing

## Filetto di Manzo

Grilled filet mignon topped with mushrooms and onions, served with potatoes hroccolini

## Aldditional Entree Options

Vitello alla Griglia Grilled veal chop in a peppercorn sauce served with potatoes and broccolini \$20pp Chillean Sea Bass Tistachio crusted in a lemonciello sauce \$20pp

| Dessert Station (Choice of 1 ncluded) |  |
| :---: | :---: |
| Donut Station | Chocolate Fountain |
| Fresh fried donuts served with toppings and assorted creams | Dark white, wilk or colored chocolate, fresh |
| Fried Sweet Station | fruit and assorted treats |
| Fresh fried zeppoli, oreo and churros served with nutella, | Gelato Bar |
| cannoli cream, and pastry cream, | Create your own Sundae 8 gelato flavors |
| dipped in cinnamon and sugar | served with 15 topppings |
| Smores Station | Cannofi Stuffing Station |
| Open flame with graham cracker, chocolate, | tracilitona( Sicilian toppings |

Choice of One included
Zlssorted Italian Cookies, Seasonal Fruit, Platter Alssorted Xhini Pastries, Tarts, Mousses \& Cannoli

## Kids Menu $\$ 65$

Appetizer
Mozzarella in Carozza
Pasta Selections
Penne with Tomato Sauce-or-Butter
Entrée
Chicken Fingers and French Fries or Chicken Parmigiano

Late $\mathcal{N}$ ight $\operatorname{Brick}$ Oven Pizza station additional \$15pp
Late Night Munchie Truck Additional \$3,300
assorted candy, cookies, popcorn, chips and warm pretzels,
Soda, water, Gatorade, iced tea, coffee, tea and Starbucks iced frappuccino's
Choice of 2 Fast foods items ( select 1) Wendy's, McDonalds, White Castle, Bagels, Homemade Empanadas
(select 1) Bacon egg and cheese, Mini Bagels or BLT
(Energy Drinks and additional fast food options available \$pa)

# $\$ 215 \operatorname{Per}$ Person (2025 \$220) <br> Plus New Yorkstate tax and 22\% administration fee <br> <br> *Included 5 hours OPEN BAR * <br> <br> *Included 5 hours OPEN BAR * <br> <br> Package Includes 

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Bridal suite and bridal assistant.<br>Valet parking<br>5 hours open bar with 2 bar stations<br>Champagne toast.<br>Unlimited soda, coffee, espresso, cappuccino and gourmet tea Cocktail hour with 2 working stations<br>Viennese hour with 1 working stations and 1 platters on each table

Additionalfees<br>Waitre Dee fee $\$ 250$<br>Vendor Meals $\$ 65$

Ceremony fee $\$ 10.00$ per person (includes champagne and cucumber water) Early guest accommodations 15 or more guests \$350 (included refreshments)

## Party Upgrades

## Dessert

- Up fighting in Tent: $\$ 900$
- Up lighting $2^{\text {nd }}$ or $3^{\text {re }}$ floor: $\$ 450$
- Customized Menu $\$ 2$ pp
- Cocktail waitress: \$20 6frmin
- Bartender $\$ 150$
- Valet: \$150
- Ceremony: $\$ 10$ per person
- $1^{\text {st }}$ FlBack, Balcony $\$ 1,000$
- D.J. 6ookings and Floral arrangements available upon request


## Rentals

- Linen: Table cloths alla carte
- $\operatorname{Nap}$ 亿ins $\$ 2$ xpiece
- Rib6on Napkins $\$ 3.50$
- Table Votives $\$ 2.00$ each
- Candles on premises $\$ 450$
- Customized menu $\$ 2 p$
- Furniture Rental: pa
- Ice sculptures:\$250
(\$150 per 6ottle)
Photo Frame ; 4ft x 6ft: $\$ 250$
Photo Booth : pa


## Bar Additions

- Champagne Toast $\$ 3.50$
- Champagne Bar: \$10.00 p.p.
- Other shots frozen: \$6
- Margarita in mini patron bottle with straw: $\$ 10$
- Patron shots frozen: \$10
- Champagne Vending Machine $\$ 350$
- Mini Champagne Bottles $\$ 6$
- Mini Moet/Rose Bottles
- Fruit: $\$ 35$ per platter
- Cookies: $\$ 35$ per platter
- Pastries $\$ 35$ per platter
- Wedding Tiered cake \$8per person


## Desserts Stations

- Smores station $\$ 650$
- Gelato station: \$650 (50-80 guests)
- Gelato station $\$ 850$ ( $90-225$ guests)
- Waffle Add On \$100
- Waffle cone add on \$100
- Cookie add on \$100
- Brioche ad on $\$ 100$
- DeepFried Sweet Station\$800 Zeppoli, Deep Fried Oreo and Churro
- Chocolate Fountain:

60 people $\$ 700$
100 people $\$ 850$

- Cannofi Stuffing Station \$900
- Late Night Pizza station \$15pp
- Pop Corn Machine $\$ 400$
- Cotton Candy Machine $\$ 400$

