

# In-House Catering



- indoor and atrium event spaces available.
- call or stop in to book your event.

## Roma \$55pp

\*not available Friday-Sunday Nights\*

plated up to 40 people  
pasta *or* salad  
4 entrées  
custom cake

## Milano \$65pp

plated up to 40 people  
2 family style app  
pasta *or* salad  
4 entrées  
custom cake

## Amalfi \$75pp

plated up to 40 people \*4 hours\*  
3 family style apps  
salad  
pasta  
5 entrees  
custom cake

## Verona \$50pp

15-100 people  
passed hors d'oeuvres *or*  
appetizer buffet  
open bar

## Capri \$65pp

buffet 40-100 people  
2 family style apps  
house *or* caesar salad

choice of 1 pasta:

- penne alla vodka•
- rigatoni marinara•
- zucchini linguine•

\*primavera or marinara\*

choice of 3 entrees:

- chicken•

\*parmigiana, marsala or francaise\*

- chicken scarpariello (boneless)•

- eggplant parmigiana•

- salmon•

\*broiled or oreganata\*

- sole almondine•

- shrimp•

\*parmigiana or scampi\*

includes roasted potatoes and  
mixed vegetables

custom cake

## Family Style Choices

- fried calamari•
- zucchini fries•
- baked clams•
- fresh mozzarella & tomato•
- margherita or neopolitan pizzette•
- scarpariello wings•
- capellini cakes•
- mac n' cheese bites•
- burrata board•

## Entrée Choices

- penne alla vodka•
- pappardelle bolognese•
- spaghetti and meatballs•
- chicken or eggplant parm•
- shrimp, salmon or sole oreganata•
- chicken francaise or marsala•
- chicken scarpello• (boneless)
- mediterranean branzino•
- zucchini linguine primavera•
- pork chop• \$8
- veal chop milanese• \$10
- NY strip steak• \$10

\*select entrees served with mixed vegetables and  
roasted potatoes\*

## Cake Options

- chocolate *or* vanilla cake•
- buttercream *or* whipped cream•
- chocolate pudding, chocolate  
mousse, strawberry, or cannoli  
cream•

*all packages include soft drinks,  
coffee and tea*

## For the Room

Table Clothes \$10  
Colored Linen Napkins \$1  
Ivy Wall \$30

## Add-Ons

Café \$5pp  
cappuccino and espresso  
Cocktail Hour \$10pp  
passed hors d'oeuvres \*only for buffet\*  
Carving Station \$12pp  
Raw Bar \$17pp  
seafood station \*only for buffet\*  
Charcuterie and Grazing Boards  
\$15pp  
assorted meats and cheeses  
Fruit Plate \$25 per table  
Viennese Tray \$40 per table  
dessert and fruit assortment  
Ice Cream Sundae/Gelato Bar \$8/\$10pp

## Drink Packages

The Basics \$20pp  
beer, wine and sangria  
The Vino \$30 each  
bottles of house red and white  
The Mixer \$35  
open bar \*excludes premium and shots\*  
Bubbly Bar \$20pp  
sangria, mimosas, aperol spritzes,  
peach bellinis

\$300 non-refundable deposit required upon booking

NYS sales tax will be added at 8.625%. A 20% gratuity will be added and distributed to the servers assigned to your event. A booking fee of \$5 per person will be applied. The booking fee is for our management team who books and oversees your event. It is not a gratuity and it will not be distributed as such to the servers assigned to your event.