



Catering Information

*Joseph Mastrella (Executive Chef/Partner)
Catering & Special Events*

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*NJ State 7% sales tax, 20% gratuity will be added to every party
Custom made menu available at your request*



Plated Lunch Menu

First Course

(Select one)

Traditional Bruschetta plum tomatoes, fresh basil, extra virgin olive oil over herb garlic crostini

Fresh Seasonal Soup

Mesclun Greens Seasonal vegetables, balsamic vinaigrette

Traditional Caesar Salad Caesar dressing, toasted croutons, grated Parmesan cheese.

Shrimp Cocktail Traditional cocktail sauce, fresh lemon wedges (\$5.00 supplement)

Entrée

(Select two)

Tilapia Siciliano Style Topped with capers, olives, plum tomato and fresh basil showered with extra virgin olive oil

Pan Seared Chicken Breast Sautéed asparagus tips, sundried tomatoes, cognac cream sauce, whipped potatoes

Grilled Rib Eye Whipped potatoes, sautéed spinach, au jus (\$5.00 Enhancement)

Grill Atlantic Salmon Herb risotto, seasonal vegetables

Penne ala Vodka with chicken Vodka cream sauce

Dessert

(Select one)

Occasion Cake

NY Style Cheesecake

Chef Selection of Desserts

French Chocolate Mousse

Soda, Coffee & Tea service

\$19.00 per person

This Menu available Monday through Friday Only!
For Saturday & Sunday \$25.00 With Additional Pasta Course

****Add a Hot Antipasto Bar for \$ 10.00 per person per hour***

(Includes: Sautéed Clams & Mussels, Eggplant Rollatini, Spiedini Alla Romano, Sautéed Italian Sausage and Broccoli Rabe, & Stuffed Mushrooms)

****Add A Chilled Raw Bar Tower Display for \$ 15.00 per person per hour***

(Includes: Oysters, Clams, & Shrimp Served with Cocktail Sauce & Lemon)

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Lunch Buffet

Appetizers and Salads

Select two

Sliced Fresh Fruit Platter

Homemade Mozzarella *with sliced beefsteak tomatoes*

Mixed Greens *seasonal vegetables and white wine vinaigrette*

Caesar Salad *hearts of romaine lettuce, Parmesan cheese and creamy anchovy dressing*

Entree

Select two,

Sauteed Breast of Chicken Choose your style: Francaise, Marsala, Picatta, Milanese

Tilapia Siciliano Style Topped with capers, olives, plum tomato and fresh basil showered with extra virgin olive oil

Grilled Salmon Filet tomato garlic salsa and seasonal vegetables

Eggplant Rollatini ricotta, fresh basil and pomodoro sauce

Pan Seared Chicken Breast Sautéed asparagus tips, sundries tomatoes, cognac cream sauce

Pastas

Select one,

Rigatoni Bolognese *meat sauce and Parmesan cheese*

Orriechiette *Sautéed broccoli rabe and garlic in a white wine butter sauce*

Penne Primavera *seasonal vegetables in a light Parmesan cream sauce*

Penne a la Vodka cream sauce

Sides

Select two

Roasted Potatoes

Seasonal Vegetables

Rice Pilaf

Dessert

Select one

Special Occasion Cake

NY Style Cheesecake

Fresh Fruit with sorbet

Chef Selection of Seasonal Desserts

Soda, Coffee/Tea Service Included

\$29.00 per person

Minimum 30ppl for Buffet

Enhancement

Third Entrée Choice \$5.00 / Second Pasta Choice \$3.00 / Cappuccino and Espresso \$2.50

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Primavera Brunch Buffet

Breakfast Breads

Fresh muffins, mini bagels, breakfast pastries,
cream cheeses & butter

Breakfast Station

Select two

Scrambled Eggs with crisp bacon

Brioche French Toast with maple syrup

Eggs Benedict poached eggs and Canadian bacon on English muffin with hollandaise sauce

Appetizers and Salads

Select two

Sliced Fresh Fruit Platter

Homemade Mozzarella with sliced beefsteak tomatoes

Mixed Greens with seasonal vegetables and white wine vinaigrette

Caesar Salad hearts of romaine lettuce, Parmesan cheese and creamy anchovy dressing

Entree

Select one, \$5.00 additional entree

Sauteed Breast of Chicken Choose your style: Francaise, Marsala, Picatta, Milanese

Grilled Salmon Filet with tomato garlic salsa and seasonal vegetables

Eggplant Rollatini with ricotta, fresh basil and Pomodoro sauce

Pastas

Select one, \$3.00 additional pasta

Rigatoni Bolognese with meat sauce and Parmesan cheese

Penne Primavera with seasonal vegetables in a light Parmesan cream sauce

Penne a la Vodka tubular pasta vodka cream sauce

Dessert

Select one

Occasion Cake

New York Style Cheese Cake

Assorted Chef Selection of Desserts

French Chocolate Mousse

Soda, Coffee/Tea Service (Cappuccino and Espresso \$2.50 additional)

\$33.00 per person

Enhancements

Carving Station- \$6.50 per person

Prime Rib with Au Jus, Honey Cloved Baked Ham, or Sugar Cured Breast of Turkey with all traditional condiments

Omelet Station- \$6.00 per person

Choice of fillings- diced peppers- onions- tomatoes- mushrooms- crumbled cheese- ham.

All prepared to order

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Sienna Dinner Menu

First Course

(Select one)

Traditional Bruschetta

Diced plum tomatoes, fresh basil, extra virgin olive oil on grilled country bread

Traditional Caesar Salad

Caesar dressing, toasted croutons, grated Parmesan cheese

Mesclun Greens

Seasonal vegetables, balsamic vinaigrette

Second Course

(Select one)

Penne Ala Vodka / Rigatoni Bolognese

Entrée

(Select three)

Tilapia Siciliano Style

Topped with capers, olives, plum tomato and fresh basil showered with extra virgin olive oil

Sauteed Breast of Chicken

Choose your style: Francaise, Marsala, Picatta, Milanese

Roasted Pork Loin Giambotta

With sautéed sweet sausage, cherry peppers, onion, and roasted potatoes in a zesty sauce

Shrimp a la Vodka

Tubular pasta, vodka cream sauce

Roasted Tomato and Asparagus Risotto

With shaved parmesan cheese

Dessert

(Select one)

NY Style Cheesecake

Chef Selection of Desserts

French Chocolate Mousse

Or

Special Occasion Cake

Soda, Coffee & Tea Service

\$29.00 per person

Enhancement

Cappuccino and Espresso \$2.50pp

***Add a Hot Antipasto Bar for \$ 10.00 per person per hour**

(Includes: Sauteed Clams & Mussels, Eggplant Rollatini, Spiedini Alla Romano, Sauteed Italian Sausage and Broccoli Rabe, & Stuffed Mushrooms)

***Add A Chilled Raw Bar Tower Display for \$ 15.00 per person per hour**

(Includes: Oysters, Clams, & Shrimp Served with Cocktail Sauce & Lemon)

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Tuscan Dinner Menu

Family Style

Cold Antipasti

Cold- Fresh Mozzarella, vine ripe tomatoes, marinated (mushrooms, artichokes, olive), grilled vegetables, sliced Italian Meats

First Course

(Select one)

Traditional Bruschetta

Diced plum tomatoes, fresh basil, extra virgin olive oil on grilled country bread

Pear & Mesclun Greens

Candied pecans, sherry emulsion

Traditional Caesar Salad

Caesar dressing, toasted croutons, grated Parmesan cheese

Second Course

(Select one)

Penne Ala Vodka / Rigatoni Bolognese

Entrée

(Select three)

Grilled Salmon Filet Citrus butter sauce

Tilapia Siciliano Style Topped with capers, olives, plum tomato and fresh basil showered with extra virgin olive oil

Grilled Rib Eye (Supp \$6.00) With Cabernet reduction sauce

Roasted Pork Loin Giambotta With sautéed sweet sausage, cherry peppers, onion, and roasted potatoes in a zesty sauce

Sauteed Breast of Chicken Choose your style: Francaise, Marsala, Picatta, Milanese

Roasted Tomato and Asparagus Risotto With shaved parmesan cheese

Dessert

(Select one)

NY Style Cheesecake / Chef Selection Of Desserts / French Chocolate Mousse

Special Occasion Cake

Soda, Coffee & Tea Service

\$35.00 per person

Enhancement

Cappuccino and Espresso \$2.50 pp

***Add a Hot Antipasto Bar for \$ 10.00 per person per hour**

(Includes: Sautéed Clams & Mussels, Eggplant Rollatini, Spiedini Alla Romano, Sautéed Italian Sausage and Broccoli Rabe, & Stuffed Mushrooms, fried calamari)

***Add A Chilled Raw Bar Tower Display for \$ 15.00 per person per hour**

(Includes: Oysters, Clams, & Shrimp Served with Cocktail Sauce & Lemon)

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Venetian Dinner Menu

Family Style

Hot & Cold Antipasti

Hot- Fried calamari, eggplant rollatini, spiedini, grilled Portobello mushrooms, broccoli rabe, stuffed mushrooms, sautéed clams, mussels and shrimp

Cold- Fresh Mozzarella, vine ripe tomatoes, marinated (mushrooms, artichokes, olive), grilled vegetables, sliced Italian Meats

First Course

(Select one)

Mix Greens Seasonal vegetables, balsamic vinaigrette

Pear & Mesclun Greens Candied pecans, sherry emulsion

Jumbo Shrimp Cocktail Traditional cocktail sauce, lemon wedges

Traditional Caesar Salad Caesar dressing, toasted croutons, grated Parmesan cheese

Second Course

(Select one)

Orecchiette and Broccoli Rabe / Pappardelle Tormina

Entrée

(Select three)

Horseradish Crusted Salmon Filet Salmon Champagne cream broth

Pan Seared Chicken Breast Sautéed asparagus tips, sundries tomatoes, cognac cream sauce

Sliced Filet Mignon With a Borolo red wine Au jus

Roasted Tomato and Asparagus Risotto With shaved parmesan cheese

Roasted Pork Loin Giambotta With sautéed sweet sausage, cherry peppers, onion, and roasted potatoes

Pan Roasted Escolar Over Lobster and Asparagus Risotto finished with a saffron cream broth

Dessert

(Select one)

**NY Style Cheesecake, Chef Selection Of Desserts
French Chocolate Mousse, Or Special Occasion Cake**

Soda, Coffee, and Tea

\$42.00 per person

Enhancement

Cappuccino and Espresso \$2.50

***Add A Chilled Raw Bar Tower Display for \$ 15.00 per person per hour**
(Includes: Oysters, Clams, & Shrimp Served with Cocktail Sauce & Lemon)

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Roma Dinner Menu

Family Style

Hot & Cold Antipasti

Hot- Fried calamari, eggplant rollatini, spiedini, grilled Portobello mushrooms, broccoli rabe, stuffed mushrooms, sautéed clams, mussels and shrimp

Cold- Fresh Mozzarella, vine ripe tomatoes, marinated (mushrooms, artichokes, olive), grilled vegetables, sliced Italian Meats

First Course

(Select one)

Jumbo Shrimp Cocktail

Traditional cocktail sauce, lemon wedges

Stuffed Portobello

Vine ripened tomatoes, sautéed spinach, fresh melted mozzarella

Jumbo Lump Crab Cake Bruschetta

With virgin olive oil and aged balsamic vinegar

Second Course

(Select one)

Pear & Mesclun Greens

Candied pecans, sherry emulsion

Traditional Caesar Salad

Garlic-anchovy Caesar dressing, toasted croutons, grated Parmesan cheese.

Third Course

(Select one)

Penne Ala Vodka / Rigatoni Bolognese

Entrée

(Select three)

Pan Roasted Chilean Sea Bass

Over Lobster and Asparagus Risotto finished with a saffron cream broth

Herb Crusted Chicken Breast

Stuffed with sautéed spinach, provolone cheese, Prosciutto, Chianti wine sauce

Filet Mignon

Portobello mushroom sauce

Stuffed Filet of Sole

Stuffed with Lump Crabmeat in a lemon butter sauce

Dessert

(Select one)

NY Style Cheesecake, Chef Selection Of Desserts
French Chocolate Mousse, or Special Occasion Cake

Soda, Coffee, Tea, Cappuccino, and Espresso Service

\$59.00 per person

Menu items and pricing are subject to change seasonally

***Add A Chilled Raw Bar Tower Display for \$ 15.00 per person per hour**
(Includes: Oysters, Clams, & Shrimp Served with Cocktail Sauce & Lemon)

NJ State 7% sales tax, 20% gratuity will be added to every party

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Evening Buffet

Cold Antipasto Station

Traditional Bruschetta, grilled Mediterranean vegetables, marinated mushrooms, Salami, fresh mozzarella salad, Mortadella, Prosciutto and cheese with basil, extra virgin olive oil served over a herb garlic crostini

Salad Station

Select one

- Mixed Greens** with seasonal vegetables in balsamic vinaigrette
- Caesar** hearts of romaine lettuce, Parmesan cheese and creamy anchovy dressing
- Insalata Di Frutti Di Mare** seafood salad in lemon vinaigrette (\$6.00 Supp)

Entrées

Select two – each additional selection, (\$6.00 Supp.)

- Tilapia Siciliano Style** Topped with capers, olives, plum tomato and fresh basil showered with extra virgin olive oil
- Chicken Francaise** with white wine lemon butter sauce
- Herb Crusted Chicken Breast** sautéed sun dried tomatoes, asparagus tips, cognac cream sauce
- Roasted Pork Loin Giambotta** With sautéed sweet sausage, cherry peppers, onion, and roasted potatoes in a zesty sauce
- Grilled Salmon Filet** with a citrus butter beurre blanc
- Eggplant Rollatini** slices of eggplant filled with fresh basil ricotta in a Pomodoro

Pasta Station

Select two – “made to order with chef” \$75.00

- Rigatoni Pomodoro** filet of plum tomatoes and basil
- Orriechiette** Sautéed broccoli rabe and garlic in a white wine butter sauce
- Penne ala Vodka** tubular pasta with a vodka tomato cream sauce
- Pasta Primavera** with sautéed seasonal vegetables in a light Parmesan cream sauce
- Penne Rustica** with three-cheese cream sauce topped with melted mozzarella cheese

Sides

(Select two)

Seasonal vegetables, Rice Pilaf, Roasted New Potatoes

Desserts

Select One

- Occasion Cake, New York Style Cheese Cake**
- French Chocolate Mousse, Chef Selection of Seasonal Desserts**
- Soda, Coffee/Tea Service** (Cappuccino and Espresso \$2.50 additional)

\$45.00 per person

Minimum 30 People

***Add a Hot Antipasto Bar for \$ 10.00 per person per hour**
(Includes: Sautéed Clams & Mussels, Eggplant Rollatini, Spiedini Alla Romano, Sautéed Italian Sausage and Broccoli Rabe, & Stuffed Mushrooms)

***Add A Chilled Raw Bar Tower Display for \$ 15.00 per person per hour**
(Includes: Oysters, Clams, & Shrimp Served with Cocktail Sauce & Lemon)

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Holiday Cocktail Party # 1

Stationary Display

Fresh Cut Vegetable Crudités
With Fresh Herbs Dipping Sauce

Passed Hot & Cold Hors d'oeuvres

(Choose any 6 items)

Coney Island Cocktail Franks

Breaded and served with a honey mustard
sauce

Mozzarella & Tomato

On Brioche crostini with basil pesto

Brie On Crostini

With charred tomato spread

Mini Potato Pancake

With apple and cinnamon compote

Traditional Bruschetta

Diced Roma tomatoes, red onion and basil

Caponata on Crostini

Sicilian eggplant relish with balsamic
vinaigrette

Polenta Coins

Topped with Portobello mushrooms, sundried
tomatoes & mozzarella cheese

Crispy Vegetable Spring Rolls

Served with chili dipping sauce

Sesame Chicken Tenders

Breaded and served with honey mustard sauce

Stuffed Mushrooms

Stuffed with prosciutto, sausage & pancetta

Fried Calamari

Served with a spicy marinara sauce

Zucchini Frito

Served with a pomodoro sauce

\$ 18.95 Per Person

Per Hour

30 People Minimum

***Add an Additional Hour for \$ 10.00 per person**

***Add a Hot Antipasto Bar for \$ 10.00 per person per hour**

(Includes: Sautéed Clams & Mussels, Eggplant Rollatini, Spiedini Alla Romano, Sautéed Italian
Sausage and Broccoli Rabe, & Stuffed Mushrooms)

***Add A Chilled Raw Bar Tower Display for \$ 15.00 per person per hour**

(Includes: Oysters, Clams, & Shrimp Served with Cocktail Sauce & Lemon)

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Holiday Cocktail Party # 2

Stationary Display

Fresh Cut Vegetable Crudités
With Fresh Herbs Dipping Sauce

Imported and Domestic Cheese & Fruit Arrangement

Assortment of crackers

Passed Hot & Cold Hors d'oeuvres

(Choose any 6 items)

Prosciutto Crostini

Served with spicy chilled melon salsa

Marinated Asparagus

Wrapped with prosciutto or smoked salmon

Crab Salad Tartlet

With finely diced vegetables and lemon vinaigrette

Gorgonzola & Walnut Fritters

Served with fresh herb dipping sauce

Assorted Mini Quiche

Assortment of spinach, cheese and onion

Spiedini Alla Romano

Accompanied with traditional marinara sauce

Shredded Chicken and Asiago Cheese

Dumplings

Roasted tomato & basil sauce

Sliced Filet of Beef

Port caramelized onions on a crouton

Crispy Vegetable Spring Rolls

Served with chili dipping sauce

Sesame Chicken Tenders

Breaded and served with honey mustard sauce

Stuffed Mushrooms

Stuffed with prosciutto, sausage & pancetta

\$ 24.95 Per Person

Per Hour

30 People Minimum

***Add an Additional Hour for \$ 10.00 per person**

***Add a Hot Antipasto Bar for \$ 10.00 per person per hour**

(Includes: Sautéed Clams & Mussels, Eggplant Rollatini, Spiedini Alla Romano, Sautéed Italian Sausage and Broccoli Rabe, And Stuffed Mushrooms)

***Add A Chilled Raw Bar Tower Display for \$ 18.00 per person per hour**

(Includes: Oysters, Clams, Shrimp & Seafood Salad in a Lemon Vinaigrette Sauce With Cocktail Sauce & Lemon)

NJ State 7% sales tax, 20% gratuity will be added to every party

Custom made menu available at your request



Holiday Cocktail Party # 3

Stationary Display

Cold Antipasto Bar

Fresh Mozzarella, Roasted Red Peppers, Vine ripe tomatoes, Marinated (mushrooms, artichokes, olives), Grilled Vegetables, Sliced Italian Meats & Italian Cheeses

Pasta Station

(choose one)

(Penne Vodka, Rigatoni Bolognese, or Pasta Primavera)

Passed Hot & Cold Hors d'oeuvres

(Choose any 6 items)

Nova Scotia Smoked Salmon

Crème fraiche and chives

Medallions of Lobster

With horseradish mustard sauce

Miniature Crab Cakes

With garlic aioli

Breaded Crispy Ravioli

Served with a traditional pomodoro sauce

Crab Salad Tartlet

With finely diced vegetables and lemon vinaigrette

Coconut Crusted Shrimp

With a tropical fruit marmalade

Smoke Salmon Dumplings

With cream cheese and chives

Lollipop Lamb Chops

Served with a sweet and sour mint sauce

Sliced Filet of Beef

Port caramelized onions on a crouton

Crispy Vegetable Spring Rolls

Served with a Chili dipping sauce

Sesame Chicken Tenders

Breaded and served with honey mustard sauce

Crispy Fried Shrimp

Served with a Traditional Marinara sauce

\$ 34.95 Per Person

Per Hour

30 People Minimum

***Add an Additional Hour for \$ 10.00 per person**

***Add a Hot Antipasto Bar for \$ 10.00 per person per hour**

(Includes: Sautéed Clams & Mussels, Eggplant Rollatini, Spiedini Alla Romano, Sautéed Italian Sausage and Broccoli Rabe, And Stuffed Mushrooms)

***Add A Chilled Raw Bar Tower Display for \$ 18.00 per person per hour**

(Includes: Oysters, Clams, Shrimp & Seafood Salad in a Lemon Vinaigrette Sauce – With Cocktail Sauce & Lemon)

NJ State 7% sales tax, 20% gratuity will be added to every party

Custom made menu available at your request



Maiordomo - Freddo

Selection of Passed Cold and Hot Hors d'oeuvres for your Cocktail event

Cold Hors d'oeuvres

(per person per hour)

Crab Salad Tartlet with finely diced vegetables and lemon vinaigrette \$3.75

Medallions of Lobster with horseradish mustard sauce \$6.00

Nova Scotia Smoked Salmon crème fraiche and chives \$4.25

Brie on Crostini with charred tomato spread \$2.75

Mozzarella & Tomato on Brioche crostini with basil pesto \$3.25

Marinated Asparagus wrapped with prosciutto or smoked salmon \$3.50

Mini Potato Pancake with apple and onion compote \$2.50

Traditional Bruschetta diced roma tomatoes, red onion and basil \$2.50

Caponata on Crostini Sicilian eggplant relish with balsamic glaze \$2.75

Prosciutto Crostini with spicy chilled melon salsa \$3.75

Maiordomo - Caldo

Hot Hors d'oeuvres

(Per person per hour)

Smoked Salmon Dumplings with cream cheese and chives \$4.25

Miniature Crab cakes with garlic aioli \$4.50

Breaded Crispy Ravioli served with a traditional Pomodoro sauce \$4.50

Polenta Coins Portobello mushrooms, sundried tomatoes & mozzarella cheese \$2.75

Crispy Vegetable Spring Rolls served with chili dipping sauce \$3.50

Assorted Mini Quiche assortment of spinach, Lorraine, cheese and onion \$3.50

Spiedini Alla Romano accompanied with traditional marinara sauce \$3.50

Gorgonzola & Walnut Fritters served with fresh herb dipping sauce \$3.50

Lollipop Lamb Chop served with a sweet and sour mint sauce \$6.00

Sliced Filet of Beef port-caramelized onions on a sourdough crouton \$4.50

Sesame Chicken Tenders breaded and served with honey mustard sauce \$3.25

Shredded Chicken and Asiago Cheese Dumplings roasted tomato & basil sauce \$3.75

Coconut Crusted Shrimp with tropical fruit marmalade \$4.25

Accompaniments are subject to change seasonally

NJ State 7% sales tax, 20% gratuity will be added to every party

Custom made menu available at your request



Classico Enhancements

(per person per hour)

Stationary Displays offer to high light your events

Displayed

Fresh Cut Vegetable Crudités with fresh herb dip \$3.25

Imported and Domestic Cheese & Fruit Arrangement *assortment of crackers* \$4.75

Puff Pastry with Baked Brie *with crostini and fresh berries* \$4.50

Cold Antipasto Bar *traditional Bruschetta, marinated mushrooms, grilled Mediterranean Vegetables, Sicilian caponata and Traditional Italian Meats and cheese* \$8.50

Hot Antipasto Bar *sun dried tomato, mozzarella Bruschetta, mussels oregonata, stuffed mushrooms, clams oreganto, eggplant rollatini, spiedini alla Romano, fried calamari, sautéed Italian sweet sausage and broccoli rabe, roasted potatoes and red peppers*\$10.50

Chilled Shrimp Bar *with cocktail sauce and roasted red pepper aioli* \$12.50

Raw Bar *New Zealand mussels, oysters and clams with cocktail sauce and lemon P/A*

Oyster Bar *assorted oysters with wasabi sauce and red wine mignonette P/A*

Assorted Sushi *with wasabi and pickled ginger* \$15.00

Pasta Station

\$6.00per person per hour- per selection -made to order chef \$75.00- additional \$4.00 if creating own buffet

Pasta Primavera *with seasonal vegetables in a light Parmesan cheese sauce*

Cheese or Meat Tortellini *with wild mushrooms and Parmesan cream sauce*

Farfalle *with grilled chicken in a Pesto cream sauce*

Penne a la Vodka *tubular pasta with vodka tomato cream sauce*

Cheese Ravioli *with Pomodoro sauce*

Rigatoni Bolognese *pasta with meat sauce*

Risotto Bar *chef's risotto made to order \$7.50 per selection*

Carving Station

Each selection is served with appropriate accompaniments- additional \$6.00 per item if creating own buffet

Herb Crusted Beef Tenderloin **\$12.50**

Steamship Round of Beef **\$7.50 (100 person minimum)**

Honey Cloved Baked Ham **\$6.50**

Sugar Cured Breast of Turkey **\$6.00**

Accompaniments are subject to change seasonally

The above is a brief menu selection; please inquire about customizing a special menu for your group.

NJ State 7%sales tax, 20% gratuity will be added to every party

Custom made menu available at your request



Beverage Selections

Deluxe Open Bar

Crown Royal, Makers Mark, Belvedere, Grey Goose, Chopin, Bacardi 8 years, Bombay Sapphire, Tanqueray 10, Cuervo 1800, Kaluha, Chivas Regal,

Johnny Walker red and black label

Imported and Domestic Beers, Premium Wine and Sparkling Wine

\$25.00 Per Person for 2 Hour

\$10.00 Per Person for 3rd Hour

\$8.00 Per Person for 4th Hour

Standard Open Bar

House Brands –absolute, Dewar’s, Jack Daniels, Cuervo tequila, Seagram VO, Bacardi rum, Tanqueray

Imported and Domestic Bottled Beers and House Red and White Wine

\$20.00 per person for 2 hours

\$6.00 Per Person for 3rd Hour

\$5.00 Per Person for 4th Hour

Beer & Wine

Domestic Beers and House Red and White Wine

\$15.00 per person for 3 hours

\$4.00 Per Person for 3rd Hour

\$3.00 Per Person for 4th Hour

Cash Bar

Drinks to be served and paid for on an individual basis.

\$75.00 per bartender fee

Host Bar

Drinks to be served and paid for by host on the basis of consumption.

(All pricing below is estimated)

Cordials	\$7.00-\$12.00
Deluxe	\$6.00-\$8.50
Standard	\$5.00-\$6.50
Imported Beer	\$4.00
Domestic Beer	\$3.00
House Wine	\$6.00-\$10.00
Premium Wine	\$7.50-\$12.50
Special Martini	\$8.00-\$10.00
Virgin Drinks	\$2.50-\$5.00

Wine by the Bottle

As per Luciano's Wine List

Double Bottle 1.5 house wine available \$42.00 per bottle

Single Bottle .750 house wine available \$24.00 per bottle

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Custom made menu available at your request