

# Grandioso Stations

5 HOUR RECEPTION

ALL PRICES ARE SUBJECT TO 7.35% CT SALES TAX AND 20% SERVICE CHARGE

## *Cocktail Hour*

Crudit  Table with Seasonal Fruit, Cheese, Vegetable & Hummus Display

## *Hors D' Oeuvres Station* | PLEASE SELECT FOUR

### *Skewered Grecian Chicken*

Skewered Marinated Chicken, Onions & Peppers Served with Tzatziki Sauce

### *Bruschetta San Remo*

Diced Plum Tomatoes, Fresh Garlic, Onion, Basil & Extra Virgin Olive Oil

### *Buffalo Chicken Bruschetta*

Topped with Crispy Buffalo Chicken & Crumbled Bleu Cheese

### *Sirloin Bruschetta*

Topped with Fresh Bruschetta & Grilled Sirloin

### *Skewered Beef Teriyaki*

Skewered Beef Marinated in Teriyaki

### *Spinach & Feta Pastry Purses*

Filo Dough Stuffed with Feta Cheese and Spinach Served with Tzatziki Sauce

### *Stuffed Mushroom Caps*

Sweet Italian Sausage Stuffing

### *Orzo Rounds*

Petit Orzo Rounds Stuffed with Sweet Italian Sausage, Mozzarella & Fresh Basil  
Lightly Fried & Topped with a Tomato Basil Aioli

### *Mac & Cheese Fritters*

Ditalini Pasta, Four Cheese Blend, Panko Bread Crumbs, Basil & Tomato Aioli, Parmesan Shower

## Sausage & Meatballs al Forno

Sweet Italian Sausage and Meatballs with Melted Mozzarella & Marinara Sauce

## Artichoke Heart Francaise

Egg Battered & Served in a Savory Lemon White Wine Sauce

## Eggplant Rollatini

Thinly Sliced Eggplant Stuffed with Spinach & Ricotta Cheese  
Baked with Marinara Sauce & Mozzarella Cheese

## Calamari Fritto

Served with Marinara

### ELEGANT EXTRAS

\*AT MARKET VALUE

### \* Coconut Shrimp

Served with our Chef-made Fruit Chutney

### \* Bacon Wrapped Scallops

Scallops Wrapped in Bacon Served with our Chef-made Peachtree Infused Glaze

### \* Clams Rockefeller

Topped with Spinach, Gorgonzola Cheese & a Béarnaise Sauce

### \* Clams Casino

Fresh Count Neck Clams with our Casino Butter  
Topped with Bacon & a Touch of Breadcrumbs

### \* Mussels Thermidor

Tossed in Prosciutto Cream Sauce

### \* Buffalo Shrimp Bruschetta

Shrimp Sautéed with Shallots and Garlic, Tossed with a Spicy Sauce  
Served on Garlic Bread & Drizzled with Bleu Cheese Dressing



## Dinner Stations

*Chef Attended Carving Station* | PLEASE SELECT TWO

Sirloin ♦ Prime Rib ♦ Prosciutto Wrapped Pork Tenderloin  
Oven Roasted Turkey ♦ Honey Baked Ham ♦ \*Steamship Round of Beef (130 person minimum)  
Accompanied by Chef's Complimentary Sides



*Pasta* | PLEASE SELECT TWO

*Farfalle, Fusilli or Orecchiette Pasta*

Choice of A la Vodka, Marinara, Alfredo, Pesto, Carbonara, or Bolognese

*Fusilli Napolitano*

Fresh Ground Sausage, Prosciutto Ham, Peas, Garlic & Chopped Basil  
Sautéed in a Pink Sauce Tossed with Fusilli Pasta & Asiago Pecorino Romano Cheese

*Butternut Squash Ravioli*

Tossed in a Brown Sugar, Cinnamon, Honey Glaze, Light Cream Sauce

*Penne with Grilled Vegetables*

Fresh Grilled Vegetables & Sliced Grape Tomatoes with Penne Pasta  
Tossed in an Oreganato Sauce



*Salad* | PLEASE SELECT ONE

*Tossed Garden Salad*

Served with your Choice of Two Dressings:  
Italian, Ranch, French, Gorgonzola Cream or Zinfandel Vinaigrette

*Caesar*

Crisp Romaine Lettuce Tossed with a Creamy Dressing, Croutons and Parmesan Cheese

*Apple Cranberry Walnut Mixed Greens*

Mixed Green Leaf Salad with Fresh Sliced Apples, Dried Cranberries, Toasted Walnuts  
Served with La Notte's Gorgonzola Cream Dressing or Zinfandel Vinaigrette

*Arugula Vinaigrette*

Fresh Arugula & Mixed Baby Greens with Shaved Parmigiano, Red Onion,  
Tomato & Balsamic Vinaigrette

*Entrée Station* | PLEASE SELECT TWO

*Stuffed Chicken Florentine*

Stuffed with Spinach & Mozzarella Cheese  
Topped with a Sun-Dried Tomato White Wine Lemon Sauce

*Chicken Tosca*

Grilled Chicken Marinated with Pesto and Tossed with Roasted Peppers,  
Spinach & Fresh Tomatoes in a Pesto Cream Sauce

*Chicken Saltimbocca*

Topped with Prosciutto & Provolone  
Sautéed with Mushrooms in a Sage Sherry Demi Glaze

*Haddock Casino*

Topped with Sautéed Red Onion, Bacon & Roasted Red Peppers in a Garlic Butter Sauce

*Caribbean Salmon*

Pan Seared in a Coconut Rum Butter Sauce, Topped with a Mango Salsa

*Teriyaki Salmon*

Marinated in a Teriyaki Glaze & Topped with Sesame Seeds

*Eggplant Sorrentino*

Slices of Breaded Eggplant Pan Layered with Pancetta, Provolone & Plum Tomato Sauce  
Topped with Fresh Mozzarella

**Vegetarian, Vegan, Gluten Free & Children Selections**

Available Upon Request

*Starch*

PLEASE SELECT ONE

- ♦ Roasted Potatoes Tossed with Truffle Oil & Showered with Parmesan Cheese
  - ♦ Red Bliss Bacon & Garlic Mashed Potatoes
  - ♦ Creamy Scalloped Potatoes
  - ♦ Wild Rice Pilaf

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*Vegetable*

PLEASE SELECT ONE

- ♦ Seasonal Julienne Vegetable Selection
  - ♦ Green Beans Almondine
  - ♦ Steamed Broccoli
- ♦ Caramelized Butternut Squash \* {Seasonal Item}



*Cash Bar*

*Champagne Toast Included*