The Honor Roll
Cocktail Party
Stationary Display
4 Chef's Selected Butler-Style Hors D'Oeuvres
Choice of Three Dinner Stations
Sundae Bar
Unlimited Soda \& Juice
\$49 Per Person
\$5 Add A Station

## The King \& Queen

Sit-Down Dinner
Stationary Display Choice of Appetizer or Salad One Chicken Entrée
Family Style Pasta Entrée
Vegan/Vegetarian Entrée (if needed) Served Dessert
Unlimited Soda \& Juice
$\$ 49$ Per Person \$5 for Second Entree


## Included Benefits

Event Consultant
Banquet Manager for On-Site Coordination
White, Black, or Ivory Table Cloths
Lantern Centerpieces
Your Choice of Napkin Color Out of 20
**Add our Frozen Drinks option for $\$ 4$ per person, plus $\$ 175$ machine rental ${ }^{* *}$ Ask your consultant about our available upgrades; Chivari Chairs, Chargers, Uplighting, Sundae Bar, Viennese Display and more

## Additional Fees Include:

Plus 20\% house charge E 12\% Service Charge
No Police Officer Required
Please send your consultant your tax exempt form when applicable


# THE SPECIAL SCHOOL EVENT COCKTAIL PARTY 

Minimum 75 Guests<br>UNLIMITED SODA \& JUICE

THE STATIONARY DISPLAY<br>A flowing display of domestic and imported cheeses, crackers, vegetables and dip<br>CHEF'S FOUR BUTLER-STYLE HORS D'OEUVRES / Served for a Period of One Hour Fried Cheese with Marinara, Chicken Fingers with Honey Mustard, Honey BBQ Meatballs and Vegetable Spring Rolls

## Add the Choice of $\mathbf{6}$ More Hors D'Oeuvres for $\mathbf{\$ 6}$ Per Person

Apricot Chicken Salad in pastry cups
Artichoke Florentine
Asparagus Fries with horseradish sauce
Asparagus Wrapped in Prosciutto Baby Fried
Shrimp
Barbecued Kielbasa
Beef Teriyaki
Bleu Cheese Bread
Buffalo Chicken Tenders
Cajun Fried Dough Marinara Cheddar \&
Bacon Potato Cups Chicken Fingers
Coconut Chicken with Thai sauce
Pot Stickers
Coconut Chicken with a Sweet Chili Sauce

Deviled Eggs
Fried Brie with raspberry sauce Fried Mozzarella Sticks
Fried Ravioli
Garlic Mussels with Tarragon Garlic
Spinach Crostini Gorgonzola Potato
Pancake Grilled Chicken or Beef Satays
Hot or Sweet Sausage with red onion
Melon Wrapped in Prosciutto
Mini Bruschetta
Mini Chicken Cordon Bleu
Mini Philly Cheese Steak
Open Face Seafood Salad
Pork Shu Mai
Potato Pancakes with sour cream Quesadillas

Roasted Curried Zucchini with cucumber dipping sauce
Roasted Red Pepper Napoleon Seafood Stuffed Mushroom Caps
Spicy Crab Cakes with remoulade sauce Stuffed Artichokes
Stuffed Grape Leaves
Swedish or Italian Meatballs
Sweet Potato and Maple Turkey Risotto
Tempura Shrimp with Thai sauce
Thai Dumplings
Tuna Poke with Mango Relish
Vegetable Pot Stickers
Vegetable Spring Rolls

## CHOICE OF 3 DINNER STATIONS

## ITALIAN STATION

Cheese and Pepperoni Pizza, Baked Rigatoni, Soft Rolls, Italian Meatballs, Caesar Salad

## ASIAN STATION

Sesame Chicken, Fried Rice, Steamed Dumplings with Soy Sauce,
Vegetable Lo Mein

## IRISH STATION

Blarney Guinness Stew, Chicken Pot Pie With a PuffPastry, Corned
Beef and Cabbage Rye Bread and Mustard

## BBQ STATION

Sticky BBQ Short Ribs, Pulled Pork, Home Style
Coleslaw, Cornbread and Butter

## SEAFOOD STATION

Crab Cakes, Mini Fried Shrimp with Thai Sauce, New England Clam Chowder, Shrimp and Scallop Scampi

CHEF ATTENDED PASTA STATION
Two Chef Created Pastas Dishes, Garlic Bread
SOUTHWESTERN FAJITA STATION
Flour Tortillas, Cilantro Brown Rice, Skillet SkirtSteak, Chicken, Peppers and Onions, Black Bean Corn Salsa, Sour Cream and Salsa

## pOTATO MELANGE STATION

Homemade Mashed Potatoes $\preccurlyeq$ Potato Skins, Toppings To Include: Bacon, Broccoli, Cheese Sauce, Sour Cream, Peppers, Chives, Salsa, Whipped Butter, Cheddar Cheese, Onion, Sautéed Mushrooms \& Onions

## MEXICAN STATION

Flour Tortillas, Taco Shells, Seasoned Beef, Spicy Chicken, Salsa, Sour Cream, Guacamole, Shredded Cheese, Chopped Tomatoes, Shredded Lettuce, Olives, Diced Onions

## ULTIMATE COMBO STATION

Marinated Sirloin Tips with Merlot Demi Glaze, Boursin Stuffed Chicken, Signature Mashed Potatoes and Green Beans

## MACARONI AND CHEESE STATION

Three Cheese Macaroni and Cheese, with Assorted Toppings to Include Broccoli, Bacon, Cheese, Buffalo Chicken

## CHEF ATTENDED CARVING STATION

Choose One: Mt Tom Sirloin, Brown Sugar Glazed Ham, Sage Roasted Turkey, Roast Pork. Chef Chosen Accompaniments and Rolls and Butter

## SLIDERS AND WINGS STATION

Angus Beef Sliders, Assorted Toppings, Boneless Honey BBQ and Buffalo Wings, Carrots, Celery, Ranch and Blue Cheese Dip

SUNDAE BAR<br>Vanilla \& Chocolate Ice Cream<br>Served with: Sprinkles, Fudge Sauce, Strawberry Sauce, Pineapple, Bananas, Whipped

UNLIMITED SODA \& JUICE

STATIONARY DISPLAY A flowing display of domestic and imported cheeses, crackers, vegetables and dip

## SIGNATURE BREAD

FIRST COURSE / choice of one:

Appetizer<br>Fresh Fruit Salad<br>Vegetable Cake<br>Tomato \& Mozzarella Cocktail

Homemade Soup
Broccoli \& Cheddar
Chilled Strawberry
Chicken Noodle
Cheeseburger Chowder

Family Style Salad
Chop Chop Salad House Garden Salad
Caesar Salad

ENTREES
All Entrées Served with Mashed Potatoes and Buttered Green Beans

## POULTRY

Chicken Francaise
Margarita Chicken
Chicken Parmesan with Pasta
Chicken Marsala
Cheddar and Broccoli Stuffed Chicken
Chicken Tenders and French Fries
Cranberry Chicken with Bread Stuffing Stuffed
Chicken with Poulet Sauce
Boursin Stuffed Chicken with Roasted Red Pepper and Chive Cream
Bistro Chicken with Garlic and Lemon Reduction

PASTA (Family Style)
Mushroom Ravioli
Three Cheese Macaroni and Cheese Stuffed Shells
Vegetable Lasagna
Chicken \& Broccoli Alfredo
Tortellini Alfredo
Baked Rigatoni

Add BEEF or FISH/\$5
Gorgonzola Sirloin
Roast Loin of Pork with Rosemary
Sauce
Teriyaki Steak
BBQ Short Ribs
Mt Tom Sirloin
Bistro Sirloin with Peppers and
Onions
Baked Scrod with Lemon Seasoned
Bread Crumbs
Coconut White Fish With Citrus Cream
**Vegetarian/Vegan and Dietary Restrictions can be Accomodated**

## Dessert/ Choice of one:

Chocolate or Strawberry Parfait
Tuxedo Mousse Cake
Chocolate Mousse with Raspberry Sauce
Oreo Cookie Ice Cream Roll with Hot Fudge
Brownie Sundae

