



Elegant Sit-Down Dinner

COCKTAIL RECEPTION

International Cheese Station ~ Cascade of Finest Quality Imported Cheeses featuring Imported Provolone, Parmesan, Sharp Cheddar, Gouda, Aged Gruyere, Brie, and Italian White Truffle, accompanied by Rustic Crackers

Mediterranean Antipasto Station ~ Variety of Imported and House Made Thinly Sliced Italian Soppressata, Capicola, Genoa Salami, and Prosciutto di Parma served with Marinated Mushrooms, Roasted Red Peppers, Artichoke Hearts, Grilled Eggplant, Mediterranean Olives, and Prosciutto Stuffed Cherry Peppers

SILVER TRAY BUTLER STYLE PASSED APPETIZERS *(Select Seven)*

Mansion Rice Rounds

Hot and Sweet Sausages, 4-Cheese Risotto, Breaded and Deep Fried
Served with Heirloom Tomato Sauce

Nonna's Meatballs

Beef & Veal Meatballs Served With Heirloom Tomato Sauce

Beef Angus Sliders

Served on Brioche Bun with Homemade Special Sauce

Small Pizzette

Grilled Pizza with Your Choice of Toppings

Chicken Satay

Grilled Chicken Breast, Spicy Peanut Sauce

Mini Quiche

Variety of Cheese and Broccoli, Spinach or Beef

Mini Chicken Quesadillas

Shaved Grilled Chicken, Cheddar Cheese, Jalapenos Served
With a House Prepared Salsa

Mac n' Cheese Bites

Homemade Gouda & Cheddar

Mozzarella Carrozza

Melty Buffalo Mozzarella Nestled in Italian Bread

Buffalo Chicken Empanadas

Chicken-Stuffed Empanadas

Franks Wrapped in a Blanket

Mini Hotdogs Wrapped in Pastry Puff with Sesame Seeds

Spanakopita

Fresh Spinach and Feta Cheese Wrapped in Phyllo Pastry

Raspberry & Brie Wrapped in Phyllo

Imported Brie Cheese and Raspberry Jam Stuffed in Phyllo Pastry

Vegetable Spring Rolls

Chinese-Style Vegetables with Sweet and Sour Sauce

Diver Scallops

Pan-Seared Scallops Wrapped in Bacon with Shallot Butter and White Wine Sauce

Tomato Mozzarella Lollipops

Grape Tomatoes & Mozzarella Stacked with Fresh Basil in Balsamic Reduction

Teriyaki Dumplings

Pan-Seared Dumplings Served with Asian Teriyaki Dipping Sauce

Jalapeno Poppers

Breaded Jalapeno Peppers Baked & Stuffed with Cream Cheese

Please see our White Diamond Appetizer Menu for Available Upgrade



SALAD COURSE *(Select One)*

- Signature Salad**~Arugula, Fennel, Cranberries, Red Onion and Goat Cheese Served with Raspberry Vinaigrette
Mansion Mixed Greens~Baby Field Greens, Red Onion, Grape Tomatoes, Cucumber, Black Olives Served with Balsamic Vinaigrette
Caesar Salad~Hearts of Romaine, Garlic Croutons, Shavings of Parmigiano-Reggiano Cheese with Creamy Parmesan Dressing
Tomato & Mozzarella Salad~Fresh Tomatoes & Mozzarella Drizzled with Olive Oil & Fresh Basil

PASTA COURSE *(Select One)*

- Penne Vodka**~Sautéed Onion in Pink Vodka Sauce with Prosciutto di Parma
Marinara~Homemade Heirloom Family Recipe
Tortellini Alfredo~Tri-Color Tortellini in a Parmesan Cream Sauce
Farfalle with Broccoli, Garlic & Oil~Sautéed Broccoli in Garlic and Oil, Finished with a Parmesan Cheese
Rigatoni Bolognese~Ragu of Pork, Veal and Beef with Homemade Marinara Sauce
Cavatelli with Broccoli Rabe & Sausage~Homemade Cavatelli with Sautéed Broccoli Rabe and Italian Sausage (optional) in Fresh Garlic & White Wine Reduction
***Millionaire Mac & Cheese**~Elbow Pasta, Parmesan, Alfredo Sauce with Black Truffle Oil
***Short Rib Ravioli**~Homemade Ravioli with Braised Short Rib Marinara Sauce

MAIN COURSE *(Select Three)*

- Chicken Cordon Bleu** ~Boneless Chicken Breast Stuffed with Imported Ham & Cheese in a White Wine Reduction Served with Truffle Roasted Potatoes & Sautéed Broccoli
Panko Crusted Chicken Francese~Chicken Breast Sautéed in Lemon White Wine Sauce Served with Potato Puree & Baby Vegetables
Chicken Scarpariello~All-White Chicken Breast in a White Wine Reduction served with Potatoes & Cherry Peppers
Stuffed Filet of Sole~Stuffed with Crab Meat & Risotto in a White Wine Tarragon Butter Sauce & Served with Fried Cauliflower
Alaskan Salmon~Pan-Seared & Topped with Herb Browned Butter Served with Polenta
Prime Rib~Boned Out Prime Select Meat Au Jus Served with Bacon-Wrapped Vegetables & Bistro Fries
***Petite Filet Mignon**~Slow Roasted in a Port Wine Reduction & Served with Roasted Asparagus & Garlic Mashed Potatoes
Eggplant Stack~Fried Eggplant, Tomato, Homemade Mozzarella, Basil, Aged Balsamic & Extra Virgin Olive Oil Drizzle
Roasted Red Pepper & Mozzarella Neapolitan~Roasted Red Pepper, Homemade Mozzarella & Breaded Eggplant
Truffle Mushroom Risotto~Creamy Arborio Rice with Sautéed Seasonal Veggies with a Hint of Truffle

DESSERT

Coffee & Tea~Assortment of Homemade Italian Cookies

OPEN BAR OR BEER & WINE

All Premium Liquors~A Vast Selection of Imported & Domestic Wines
Domestic Champagne~Domestic & Imported Beer
Customized Mocktails, Fruit Juices & Assorted Soft Drinks

*Available Upgrade

Mansion on Broadway~139 North Broadway, White Plains, NY 10603
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