



# *Corporate Cocktail Celebration*

3 OR 4 HOUR COCKTAIL EVENT

## COCKTAIL RECEPTION

**The French Connection** ~ 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)*

Petite Filet Mignon Quesadillas  
Herb Roasted Baby Lamb Chops  
Smoked Salmon on Potato Latke  
Tuna Tartare with Wasabi Mayo  
Mansion Rice Rounds  
Nonna's Meatballs  
Beef Angus Sliders  
Homemade Pizzas alla Margherita  
Chicken Satay  
Miniature Homemade Maryland Crab Cakes  
Crispy Coconut Shrimp  
Mozzarella Carrozza  
Raspberry & Brie Wrapped in Phyllo  
Vegetable Spring Rolls  
Diver Scallops  
Tomato Mozzarella Lollipops  
Teriyaki Dumplings  
Warm Crabmeat Stuffed Mushrooms  
Roasted Red Pepper & Goat Cheese Crostini



### **PASTA STATION** *(Select Two)*

**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 Beef & Veal 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

### **SALAD STATION** *(All Included)*

**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

### **DESSERT**

Coffee & Tea~Assortment of Homemade Cookies & Cannoli

### **AVAILABLE ENHANCEMENTS**

#### **ADDITIONAL MAIN COURSE STATIONS**

**Panko Crusted Chicken Francese**~Chicken Breast Sautéed in Lemon White Wine Sauce Served with Potato Puree & Roasted Broccoli & Cauliflower

**Chicken Scarpariello**~All-White Chicken Breast in a White Wine Reduction served with Potatoes & Cherry Peppers & Garlic Knot

**Stuffed Filet of Sole**~Stuffed with Crab Meat & Risotto in a White Wine Tarragon Butter Sauce & Served with Caramelized Carrots

**Alaskan Salmon**~Pan-Seared & Topped with Herb Browned Butter Served with Polenta & Caramelized Carrots

**New York Strip Steak**~Perfectly Seared Prime Select Meat Au Jus Served with Garlic Mashed Potatoes & Roasted Asparagus

**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

### **OPEN BAR OR BEER & WINE**

All Premium Liquors~A Vast Selection of Imported & Domestic Wines

Domestic Champagne~Domestic & Imported Beer~ Customized Mocktails

#### **COCKTAIL HOUR STATIONS**

#### **CARVING STATIONS**

#### **COGNAC & CORDIAL BAR**

#### **ESPRESSO/CAPPUCCINO**