

MANSSION

on Broadway

ELEGANT SIT-DOWN DINNER

Cocktail Reception

Imported Cheese Platter: Cascade of Finest Quality Cheeses with Rustic Crackers and a Variety of Fruits

Silver Tray Butler Style Passed Hors D'Oeuvres

Mansion Rice Rounds

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

Nonna's Meatballs

Beef & Veal Meatballs with Grilled Garlic Ciabatta Bread

Beef Angus Sliders

Served on Brioche Bun with Homemade Market Sauce

Small Pizzetta

Grilled Pizza with a Variety of Toppings

Chicken Satay

Grilled Chicken Breast, Spicy Peanut Sauce

Mini Quiche

Quiche with Cheese and Broccoli, Spinach or Beef

Mini Chicken Quesadillas

Shaved Grilled Chicken, Cheddar Cheese, jalapenos with a House Prepared Salsa

Mac n' Cheese Bites

Small rounds of Millionaire's Mac n Cheese

Mozzarella Carrozza

Fresh Buffalo Mozzarella in a carriage

Beef Wellington

Ground Beef and Mushrooms in A Jus Reduction

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 pastries

Raspberry & Brie Wrapped in Phyllo

Imported Brie Cheese and berries stuffed in pastries

Vegetable Spring Rolls

Chinese-style vegetables with sweet and sour sauce

Crab Spring Rolls

Lump crab meat, Julienne Vegetables, Asian dipping sauce

Diver Scallops

Pan-seared scallops wrapped in bacon with shallot butter and white wine sauce

Tomato Mozzarella Lollipops

Tomato, Mozzarella Stacked in Balsamic Reduction

Teriyaki Dumplings

Pan-seared then steamed or deep fried with Asian Teriyaki Dipping Sauce

Jalapeno Poppers

Breaded Jalapeno Peppers Baked Stuffed with Cream Cheese

**Personal Touch & Delectable Delights Available for Additional Charge*

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Est. 1899

Upon Completion of Cocktails & Appetizers, Guests will be escorted into Dining Room for Dinner

1st Course - Choice of Salad

Caesar Salad

Romaine Hearts, Black Pepper Croutons, & Classic Caesar Dressing

Tomato & Mozzarella

Fresh Tomatoes, Homemade Mozzarella drizzled with Olive Oil and fresh Basil

Mansion Mixed Greens

Baby Greens with Fresh Herbs & Champagne Vinaigrette

2nd Course: Choice of Pasta

Bolognese

Ragu of Pork, Veal and Beef with Marinara Sauce

Penne vodka

Sautéed Onion in Pink Vodka Sauce (Prosciutto de Parma optional)

Marinara

House-made Heirloom Family Recipe

Tortellini Alfredo

Tri-Colored Tortellini in a Parmesan Cream Sauce

Penne with Broccoli, Garlic & Oil

Sautéed Broccoli in Garlic and Oil, Finished with a Parmesan Cheese

****Millionaire Mac & Cheese***

Parmesan, Alfredo Sauce with Black Truffle Shavings

****Short Rib Ravioli***

Braised Short Rib Marinara

****Additional Charge***

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3rd Course: Entrée (Choice of 3)

Nonna's Roasted Natural Chicken

Hen of Woods Mushrooms, Garlic Potato Puree & Roasted Veggies in Natural Au Jus

Scarpariello

All White Chicken Breast, Potatoes & Cherry Peppers served over Italian Risotto

Prime Rib

Boned Out Prime Select Meat Au Jus served with Bacon-Wrapped Vegetables and Garlic Potato Puree

***Filet Mignon**

Dutch Mashed Potatoes with Bacon Wrapped Roasted Veggies

Filet of Sole

Stuffed with Crabmeat and Risotto with White Wine Tarragon Butter Sauce and Fried Cauliflower

Salmon

Pan-seared with Herbed Brown Seasonal Veggies and Garlic Potato Puree

Vegetarian Options

Eggplant Rollatini

Stuffed with Herb Ricotta

Vegetable Risotto

Grilled Wild Mushrooms, White Truffle Butter Creamy Arborio Rice with Sautéed Seasonal Veggies

Roasted Pepper & Mozzarella Neapolitan

Roasted Red Pepper, Homemade Mozzarella & Breaded Eggplant

***Additional charge**

Dessert

Coffee & Tea
Assortment of Cookies