

Deluxe Buffet

Champagne Toast

Buffet Menu consists of seven Hot Items including a Carving Board

Choice of Chicken

Chicken Francaise

Chicken Marsala

Chicken Sorrentino

Baked Crispy

Choice of Beef

Beef and Broccoli

Boneless Spare Ribs or Beef

Meatballs ala Siciliana

Roast Beef

Pastrami

Choice of Pork

Roast Pork

Pork Spare Ribs

Sausage and Pepper

Stuffed Loin of Pork

Glazed Legs of Ham

Choice of Pasta

Baked Ziti

Filetto di Pomodoro

Penne ala Vodka

Penne Pasta Primavera

Fettuccini Alfredo

Stuffed Shells

Other Crystal Room Specialties

Turkey Carving

Stuffed Cabbage

Eggplant Parmigiana

Eggplant Rollatini

Stuffed Mushrooms

Rice with Mixed Vegetables

String Beans with Plum Tomato & Garlic

Fresh Cut Broccoli and Carrots

Seasoned Red Roasted Potato
Baby Irish Potato with Parsley and Butter Sauce
Fresh Fruit Display

The Green Table Includes

Salad with Romaine Lettuce and Tomato with Italian, French or Caesar Dressing
Platter of Celery, Olives, Pickles, and Carrots
Pickled Gardeera Salad
Fresh Baked Bread and Butter

Cocktail Hour

A cocktail hour complete with hors'doeuvres can be added to this menu at an additional cost.

Open Bar

Unlimited Mixed Drinks with Premium Liquors and Beers are provided for four hours.
Specialty Drinks are also available.

Dessert Menu

The Wedding Cake is custom made to order with
many choices of fresh fillings and decorations.

Gourmet Coffee, Tea and Espresso
with Sambuca or Anisette will be served with Dessert.

Ice Cream is also available for an extra \$2.50 per person,
choice of: Bisque Tortoni, Neapolitan, Spumoni, or Tartufo.

Your Wedding Reception will also include choice of color linens, directional cards & seating cards
and fresh long stem roses in a bud stem vase on all tables.

The Master of Ceremony will direct the introduction of the Bridal Party and the Cake Cutting
Ceremony.