



Classic Buffet

Bronze Package

\$23.80 Per Person

The Classic Buffet is either a station style or a traditional buffet. The event is for a standard three hour duration and the buffet line is staffed until all of your guests are served. **Salad**, coffee, tea, and water are included. Bar packages are available.

Entertain up to 60 guests in our four seasons pavilion or up to 300 in our outdoor party tent.

Select one of the following Appetizers:

Italian Crepes	Handmade crepes prepared with a hint of lemon and a layer of Italian meats, lettuce, and mayonnaise
Bruschetta	Toasted rounds of Italian bread topped with a mixture of fresh marinated tomatoes, garlic, basil, and cheese
Sausage Tart	Handmade pastry tart filled with a mixture of sausage, onion, and three cheeses
Mushroom Puff	A puff pastry filled with sauteed mushrooms, cheese, and topped with parmigiano

Select one of the following Pastas:

Farfalle	Bow ties served in tomato, meat, or white sauce
Linguini	Served in our own hearty tomato sauce or meat sauce
Mostaccioli	Served in our own hearty tomato sauce or meat sauce

Select one of the following entrees:

Italian sandwich	Salami, Coppa, and Mortadella served on Italian bread
Turkey and Ham Sandwich	Thin sliced turkey and ham with lettuce and tomato on Italian bread
Roast Beef	Thin sliced hot roast beef with gravy
Saliccia	Sausage from the Hill prepared in tomato sauce with green peppers and onions

Dessert:

Cutting, plating, and serving your cake is included. Additional desserts are available for an additional charge.



Classic Buffet

Silver Package

\$29.75 Per Person

The Classic Buffet is either a station style or a traditional buffet. The event is for a standard three hour duration and the buffet line is staffed until all of your guests are served. **Salad**, coffee, tea, and water are included. Bar packages are available.

Entertain up to 60 guests in our four seasons pavilion or up to 300 in our outdoor party tent.

Select one of the following Appetizers:

Italian Crepes	Handmade crepes prepared with a hint of lemon and a layer of Italian meats, lettuce, and mayonnaise
Bruschetta	Toasted rounds of Italian bread topped with a mixture of fresh marinated tomatoes, garlic, basil, and cheese
Sausage Tart	Handmade pastry tart filled with a mixture of sausage, onion, and three cheeses
Mushroom Puff	A puff pastry filled with sauteed mushrooms, cheese, and topped with parmigiano
Italian Antipasto	Miniature Italian sandwiches made with a combination of salami, coppa, and mortadella
Polenta Rounds	Slices of Polenta topped with sauteed mushrooms and melted cheese

Select two of the following Pastas:

Farfalle	Bow tie pasta served in tomato, meat, or white sauce
Tortellini	Cheese or meat Tortellini served in a homemade white sauce with peas, mushrooms, and coppa
Mostaccioli	Served in our own hearty tomato sauce or meat sauce
Ravioli	Fresh boiled ravioli in a hearty tomato sauce with parmigiano sprinkled on top

Select two of the following Entrees:

- | | |
|-------------------------|--|
| Lemon Chicken | Sauteed fillet of herbed chicken breast in a light lemon sauce and topped with fresh lemon |
| Roast Beef | Thin sliced hot roast beef with gravy |
| Italian Saliccia | Sausage from the Hill prepared in tomato sauce with green peppers and onions |
| Pork Fiorentina | Medallions of thin breaded pork loin served with a lemon wedge. |

Dessert:

Cutting, plating, and serving your cake is included. Additional desserts are available for an additional charge.



Classic Buffet

Gold Package

\$38.75 Per Person

The Classic Buffet is either a station style or a traditional buffet. The event is for a standard three hour duration and the buffet line is staffed until all of your guests are served. **Salad**, coffee, tea, and water are included. Bar packages are available.

Entertain up to 60 guests in our four seasons pavilion or up to 300 in our outdoor party tent.

Select two of the following Appetizers:

Italian Crepes	Handmade crepes prepared with a hint of lemon and a layer of Italian meats, lettuce, and mayonnaise
Bruschetta	Toasted rounds of Italian bread topped with a mixture of fresh marinated tomatoes, garlic, basil, and cheese
Sausage Tart	Handmade pastry tart filled with a mixture of sausage, onion, and three cheeses
Mushroom Puff	A puff pastry filled with sauteed mushrooms, cheese, and topped with parmigiano
Italian Antipasto	Miniature Italian sandwiches made with a combination of Salami, Coppa, and Mortadella
Polenta Rounds	Slices of Polenta topped with sauteed mushrooms and melted cheese
Mushroom Tart	Handmade pastry tart filled with mushrooms, white sauce, and cheese

Select two of the following Pastas:

Farfalle	Bow tie pasta served in tomato, meat, or white sauce
Tortellini	Cheese or meat Tortellini served in a homemade white sauce with peas, mushrooms, and coppa
Mostaccioli	Served in our own hearty tomato sauce or meat sauce
Ravioli	Ravioli in a hearty tomato sauce with parmigiano sprinkled on top

Select one of the following Vegetables:

String Beans with Butter	Traditional buttered string beans
Fried Zucchini	Fried rounds of zucchini in a light batter
Vegetable Medley	Roasted carrots, cauliflower, and broccoli topped with butter and parmigiano cheese
Asparagus	Fried in a light batter or oven roasted with garlic and cheese
Mashed Potatoes	Classic mashed potatoes with butter (garlic optional)
Roasted Potatoes	Potatoes roasted with herbs and spices
Fresh Zucchini	Broiled Zucchini rounds with caramelized onions and parmigiano cheese

Select two of the following Entrees:

Lemon Chicken	Sauteed fillet of herbed chicken breast in a light lemon sauce and topped with fresh lemon
Roast Beef	Thin sliced slow roasted beef served in its own juices
Chicken Saltimbocca	Sauteed fillet of chicken topped with coppa and cheese
Drunken Pork	Marinated tenderloin served in a light wine and herb sauce
Roasted Pork	Roasted pork tenderloin seasoned with herbs and served with a light sauce
Italian Saliccia	Roasted pork sausage from the Hill prepared with onions and green peppers in our homemade tomato sauce
Pork Fiorentina	Medallions of thin breaded pork loin served with a lemon wedge.

Dessert:

Cutting, plating, and serving your cake is included. Additional desserts are available for an additional charge.

18% gratuity and 5.85% sales tax apply. All menus and pricing subject to change.



Seated Dinner

Silver Package

\$36.35 Per Person

Enjoy the elegance of a freshly prepared Italian dinner served by our dedicated staff. Each dinner begins with circulated appetizers and is followed by our house salad and your choice of entrees. Your cake or optional desserts completes the meal. The event is for a four hour duration with coffee, tea, and water included. Bar packages are available.

Entertain up to 60 guests in our four seasons pavilion or up to 150 in our outdoor party tent.

First Course

Select two of the following Appetizers:

Italian Crepes	Handmade crepes prepared with a hint of lemon and a layer of Italian meats, lettuce, and mayonnaise
Bruschetta	Toasted rounds of Italian bread topped with a mixture of fresh marinated tomatoes, garlic, basil, and cheese
Sausage Tart	Handmade pastry tart filled with a mixture of sausage, onion, and three cheeses
Mushroom Puff	A puff pastry filled with sauteed mushrooms, cheese, and topped with parmigiano
Italian Antipasto	Miniature Italian sandwiches made with a combination of salami, coppa, and mortadella
Polenta Rounds	Slices of Polenta topped with sauteed mushrooms and melted cheese
Mushroom Tart	Handmade pastry tart filled with mushrooms, white sauce, and cheese

Second Course

House Salad - Our house salad has an assortment of lettuce, tomatoes, cucumbers, and onions. Includes bread, butter, and assorted dressings

Third Course

Select one of the following Entrees:

Chicken Saltinbocca	Sauteed fillet of chicken topped with coppa and cheese. Served with Tortellini in white sauce and seasonal vegetables.
Roasted or Drunken Pork	Medallions of marinated tenderloin in a light wine sauce accompanied with ravioli in our homemade red sauce and seasonal vegetables.
Lemon Chicken	Sauteed fillet of breaded chicken in our own lemon and herb sauce. Served with Tortellini in white sauce and seasonal vegetables.
Pork Fiorentina	Medallions of breaded pork loin served with a lemon wedge and accompanied with ravioli in our homemade red sauce and seasonal vegetables.

Fourth Course

Dessert:

Cutting, plating, and serving your cake is included. Additional desserts are available for an additional charge.



Seated Dinner

Gold Package

\$42.30 Per Person

Enjoy the elegance of a freshly prepared Italian dinner served by our dedicated staff. Each dinner begins with circulated appetizers and is followed by our house salad and your choice of entrees. Your cake or optional desserts completes the meal. The event is for a four hour duration with coffee, tea, and water included. Bar packages are available.

Entertain up to 60 guests in our four seasons pavilion or up to 150 in our outdoor party tent.

First Course

Select two of the following Appetizers:

Italian Crepes	Handmade crepes prepared with a hint of lemon and a layer of Italian meats, lettuce, and mayonnaise
Bruschetta	Toasted rounds of Italian bread topped with a mixture of fresh marinated tomatoes, garlic, basil, and cheese
Sausage Tart	Handmade pastry tart filled with a mixture of sausage, onion, and three cheeses
Mushroom Puff	A puff pastry filled with sauteed mushrooms, cheese, and topped with parmigiano
Italian Antipasto	Miniature Italian sandwiches made with a combination of Salami, Coppa, and Mortadella
Polenta Rounds	Slices of Polenta topped with sauteed mushrooms and melted cheese
Mushroom Tart	Handmade pastry tart filled with mushrooms, white sauce, and cheese

Second Course

House Salad - Our house salad has an assortment of lettuce, tomatoes, cucumbers, and onions. Includes bread, butter, and assorted dressings

Third Course

Select one of the following Pastas:

Tortellini in Brescemella	Cheese or meat tortellini served in a homemade white sauce with peas, mushrooms, and coppa
Tortellini in Brodo	Cheese or meat tortellini in a savory broth made from a combination of meats and vegetables
Ravioli	Ravioli in a hearty tomato sauce with parmigiano cheese sprinkled on top.
Rissoto with Mushrooms	Arborino rice sauteed with onions, mushrooms, white wine, and chicken broth

Fourth Course

Select one of the following Entrees:

Chicken or Beef Spedini	Breaded fillet of beef or chicken rolled and stuffed with a combination of onions, tomato, cheese and coppa. Served with roasted potatoes and seasonal vegetables.
Stuffed Chicken Leg	Boneless drumstick and thigh of chicken stuffed with homemade dressing. Served with mashed potatoes and gravy and seasonal vegetables.
Prime Rib	Slow roasted prime rib served au jus and accompanied with roasted potatoes and seasonal vegetables.
Surf and Turf	A thin slice of prime rib accompanied with fresh prawns prepared in a light lemon butter sauce with roasted potatoes and seasonal vegetables.

Fourth Course

Dessert:

Cutting, plating, and serving your cake is included. Additional desserts are available at an additional charge.

22% gratuity and 5.85% sales tax apply. All menus and pricing subject to change.



Dessert Menu

Standard Desserts

\$2.95 per person:

Apple Cake	Home made cake with apples, nuts and raisins
Goopy Butter Cake	Cake with cream cheese and powdered sugar topping
Sheet Cake	Yellow or Chocolate cake with butter cream icing

Premium Desserts

\$3.95 per person:

Apple Tart	Apples sauteed in butter and spices and enclosed in a flaky pastry
Chocolate Mini Cake	A bite of rich chewy brownie with chopped walnuts and pecans, topped with buttercream icing
Viennese Square	Layers of cake topped with chopped nuts and chocolate with icing in the center
German Chocolate Square	Chocolate layers with coconut and pecan filling
Paste Creme	Layers of flaky pastry topped with homemade lemon custard filling
Strawberry Short Cake	Yellow cake topped with sweetened fresh strawberries and whipped cream
Cheese Hankie	A bite of cheese cake in a handmade flaky pastry

18% gratuity and 5.85% sales tax apply. All menus and pricing subject to change.



Open Bar Packages

Standard Bar

\$12.00 Per Person

Our standard open bar offers a selection of two dry white wines, one dry red wine, and three sweet to semi-sweet wines. Budweiser beer products are included along with various soda. Mixed drinks cost an additional \$2.00 per person. All open bars are for a three hour duration. Additional hours are prorated accordingly.

Beverages Included

Dry White	Cayuga White Seyval Blanc
Dry Red	Vino Rosa
Sweet Wine	Goccia d' Oro Valentino Bianco Rosetto
Beer	Budweiser Bud Light
Soda	Various can soda

An additional 18% gratuity and 5.85% sales tax apply. All menus and pricing subject to change.



Open Bar Packages

Premium Bar

\$16.00 Per Person

Our premium open bar offers a selection of three dry white wines, three dry red wines, and four sweet to semi-sweet wines. Budweiser beer products are included along with various soda. Mixed drinks cost an additional \$2.00 per person. All open bars are for a three hour duration. Additional hours are prorated accordingly.

Beverages Included:

Dry White

Cayuga White

Seyval Blanc

Chardonel

Dry Red

Vino Rosa

Chambourcin

Norton

Sweet Wine

Goccia d' Oro

Valentino Bianco

Rosso Valentino

Rosetto

Beer

Budweiser

Bud Select

Michalob Ultra

Bud Light

Amberbock

Soda

Various can soda



Lunch Buffet

Bronze Package

\$14.85 Per Person

Our Lunch Buffet is either a station style or a traditional buffet. The event is for a standard three hour duration and the buffet line is staffed until all of your guests are served. **Salad**, coffee, tea, and water are included. Bar packages are available.

Entertain up to 70 guests in our four seasons pavilion or in our outdoor party tent.

Select one of the following Pastas:

Farfalle	Bow ties served in tomato, meat, or white sauce
Linguini	Served in our own hearty tomato sauce or meat sauce
Mostaccioli	Served in our own hearty tomato sauce or meat sauce

Select one of the following entrees:

Italian sandwich	Salami, Coppa, and Mortadella served on Italian bread
Turkey and Ham Sandwich	Thin sliced turkey and ham with lettuce and tomato on Italian bread
Roast Beef	Thin sliced hot roast beef with gravy
Salciccia	Sausage from the Hill prepared in tomato sauce with green peppers and onions

Dessert :
(add \$2.95)

Apple Cake	Home made cake with apples, nuts and raisins
Goopy Butter Cake	Cake with cream cheese and powdered sugar topping
Sheet Cake	Yellow or Chocolate cake with butter cream icing

18% gratuity and 5.85% sales tax apply. All menus and pricing subject to change.



Lunch Buffet

Silver Package

\$19.85 Per Person

Our Lunch Buffet is either a station style or a traditional buffet. The event is for a standard three hour duration and the buffet line is staffed until all of your guests are served. **Salad**, coffee, tea, and water are included. Bar packages are available.

Entertain up to 70 guests in our four seasons pavilion or in our outdoor party tent.

Select one of the following Pastas:

Farfalle	Bow ties served in tomato, meat, or white sauce
Linguini	Served in our own hearty tomato sauce or meat sauce
Mostaccioli	Served in our own hearty tomato sauce or meat sauce

Select one of the following Entrees:

Lemon Chicken	Sauteed fillet of herbed chicken breast in a light lemon sauce and topped with fresh lemon
Roast Beef	Thin sliced hot roast beef with gravy
Italian Salciccia	Sausage from the Hill prepared in tomato sauce with green peppers and onions
Pork Fiorentina	Medallions of thin breaded pork loin served with a lemon wedge.

Dessert :
(add \$2.95)

Apple Cake	Home made cake with apples, nuts and raisins
Goopy Butter Cake	Cake with cream cheese and powdered sugar topping
Sheet Cake	Yellow or Chocolate cake with butter cream icing

18% gratuity and 5.85% sales tax apply. All menus and pricing subject to change.



Appetizer Reception

Silver Package

\$18.00 Per Person

Our appetizer reception is a mixer event. A mixer event intentionally limits the number of tables and chairs to approximately one chair for every two guests. Mixers are for a standard three hour duration and appetizers are provided for up to two hours or until all of your selected items are served. Coffee, tea, and water are included. Bar packages are available.

Entertain up to 80 guests in our four seasons pavilion or up to 350 in our outdoor party tent.

Select four of the following:

**Circulated
Hors
d'oeuvres:**

These items are circulated by our staff on trays

Italian Antipasto

Polenta Rounds

Italian Crepes

Bruschetta

Insalata Caprese

Sausage Tart

Mushroom Tart

Mushroom Puff Pastry

**Stationary
Hors
d'oeuvres:**

These items are placed at food stations

Toasted Ravioli

Garlic Cheese Bread

Fresh Vegetable Tray

Fruit Tray

Cheese and Crackers

Salad Station with bread and Butter

Menu Item Descriptions:

Circulated Appetizers

Italian Antipasto	Individual sandwiches of Italian Salami, Coppa, and Mortadella
Polenta Rounds	Slices of Polenta topped with sauteed mushrooms and melted cheese
Italian Crepes	Handmade crepes prepared with a hint of lemon and a layer of Italian meats, lettuce, and mayonnaise
Bruschetta	Toasted rounds of Italian bread topped with a mixture of fresh marinated tomatoes, garlic, basil, and cheese
Insalata Caprese	Rounds of fresh mozzarella served with fresh tomatoes and basil dressed with a touch of olive oil and balsamic vinegar
Sausage Tart	Handmade pastry tart filled with a mixture of sausage, onion, and three cheeses
Mushroom Tart	Handmade pastry tart filled with a mixture of sauteed mushrooms and bresciamella sauce and topped with cheese
Mushroom Puff Pastry	A puff pastry filled with sauteed mushrooms, cheese, and topped with parmigiano

Stationary Appetizers

Toasted Ravioli	Breaded ravioli fried and served with our own hearty tomato sauce
Garlic Cheese Bread	Toasted Italian bread topped with our special mixture of spices and cheese
Fresh Vegetable Tray	Celery, carrots, broccoli, cauliflower, and cucumbers (seasonal)
Fruit Tray	Assorted fresh fruits (seasonal)
Cheese and Crackers	A mixture of Fontinella, Asiago, Cheddar, and Pepper Jack cheese with crackers
Salad Station with bread	House salad with an assortment of lettuce, tomatoes, cucumbers, and onions. Includes bread and butter

An additional 18% gratuity and 5.85% sales tax apply. All menus and pricing subject to change.



Appetizer Reception

Gold Package

\$22.25 Per Person

Our appetizer reception is a mixer event. A mixer event intentionally limits the number of tables and chairs to approximately one chair for every two guests. Mixers are for a standard three hour duration and appetizers are provided for up to two hours or until all of your selected items are served. Coffee, tea, and water are included. Bar packages are available.

Entertain up to 80 guests in our four seasons pavilion or up to 350 in our outdoor party tent.

Select five of the following:

**Circulated
Hors
d'oeuvres:**

These items are circulated by our staff on trays

Italian Antipasto
Polenta Rounds
Italian Crepes
Bruschetta
Insalata Caprese
Sausage Tart
Mushroom Tart
Mushroom Puff Pastry

**Stationary
Hors
d'oeuvres:**

These items are placed at food stations

Toasted Ravioli
Garlic Cheese Bread
Fresh Vegetable Tray
Fruit Tray
Cheese and Crackers
Salad Station with bread and Butter

Menu Item Descriptions:

Circulated Appetizers

Italian Antipasto	Individual sandwiches of Italian Salami, Coppa, and Mortadella
Polenta Rounds	Slices of Polenta topped with sauteed mushrooms and melted cheese
Italian Crepes	Handmade crepes prepared with a hint of lemon and a layer of Italian meats, lettuce, and mayonnaise
Bruschetta	Toasted rounds of Italian bread topped with a mixture of fresh marinated tomatoes, garlic, basil, and cheese
Insalata Caprese	Rounds of fresh mozzarella served with fresh tomatoes and basil dressed with a touch of olive oil and balsamic vinegar
Sausage Tart	Handmade pastry tart filled with a mixture of sausage, onion, and three cheeses
Mushroom Tart	Handmade pastry tart filled with a mixture of sauteed mushrooms and bresciamella sauce and topped with cheese
Mushroom Puff Pastry	A puff pastry filled with sauteed mushrooms, cheese, and topped with parmigiano

Stationary Appetizers

Toasted Ravioli	Breaded ravioli fried and served with our own hearty tomato sauce
Garlic Cheese Bread	Toasted Italian bread topped with our special mixture of spices and cheese
Fresh Vegetable Tray	Celery, carrots, broccoli, cauliflower, and cucumbers (seasonal)
Fruit Tray	Assorted fresh fruits (seasonal)
Cheese and Crackers	A mixture of Fontinella, Asiago, Cheddar, and Pepper Jack cheese with crackers
Salad Station with bread	House salad with an assortment of lettuce, tomatoes, cucumbers, and onions. Includes bread and butter

18% gratuity and 5.85% sales tax apply. All menus and pricing subject to change.