



Communion/Christening Menu

Cocktail Hour

Chilled Tuscany Table

A Touch of Italy

A cold antipasto with roasted red peppers, sun dried tomatoes, marinated mushrooms, artichokes, sliced pepperoni, mortadella, sopressata and prosciutto with melon.

International Cheese Board

A variety of global selections with Champagne grapes.

Seasonal Fresh Fruit Display

Assorted Melons, Pineapple, Berries, Grapes, Papaya & Kiwi

Tuscan Vegetables

Marinated eggplant, squash, tricolor peppers and carrots lightly grilled and served with oregano, tarragon vinegar and extra virgin olive oil.

Farfalle Salad

Bowtie pasta with a light pesto sauce over mesclun greens

Tomato & Onion Salad

Vine ripe Roma tomatoes & sweet red onion

Caprese Salad

Imported mozzarella & plum tomato dressed in basil and extra virgin olive oil

Fresh Vegetable Crudités Basket

Farmers market selection with assorted dips

Insalata di Patate

Homemade sliced potatoes with parsley, extra virgin olive oil, garlic, and oregano, mixed with bits of pancetta.

Mediterranean Bean Salad

Cannellini Beans, English Cucumber, Red Bell Peppers, Feta, Red Onion, Parsley, mixed with a Lemon vinaigrette.



International Array of Hot Dishes

(Served from silver chafers)

Beef Bourguignon

Slow-cooked cubes of Angus Beef with a burgundy wine demi-glace, garnished with button mushrooms and pearl onions

Seafood Scampi

Fresh sea bass, gulf shrimp and calamari served in a garlic, lemon and Chablis butter sauce accompanied with Potato, fresh corn, and red pepper.

Classic Chicken Provencal (GF)

Marinated chicken breast cooked with white wine and herbs, garnished with cherry tomatoes and olives

Penne ala Vodka

perfectly hearty and tender penne pasta is tossed with a creamy and vibrant, San Marzano tomatoes, and vodka infused sauce that's seasoned with fresh herbs and parmesan.



Deluxe Three Choice Dinner Menu

Exotic Salad

Baby field greens with Rainbow Kale topped with a Beet and Carrot frizzle and Dried Cranberries served with a Blood Orange vinaigrette

Main Course

Pan Seared Sea Bass

Fileted, served with Artichoke Hearts, Capers, Sun Dried Tomatoes in a Lemon, Butter, White Wine Sauce

Chicken Marsala

Pan-seared all-natural chicken breast with wild mushrooms, garlic and shallots finished with a marsala wine pan sauce.

Vegetarian Wellington

Carrots, Haricots Verts and Spinach sautéed with garlic and oil, wrapped in Puff Pastry topped with a Saffron sauce (Vegan)

Entrees are accompanied by a bouquetierre of fresh vegetables, potato and freshly baked dinner rolls

Dessert

Platters of Italian cookies and chocolate dipped fruits placed family style on the table.

Premium Liquor Service

Terrace on the Park features only Premium brands of liquor at all our catered affairs. A full selection of cocktails, mixed drinks, imported wines, Premium beers, cordials, flavored sodas, and exotic drinks are completely unlimited for the entire affair.

Upgrade to Top Shelf Liquor Service

(Additional \$1,100)

To include: Ketel One, Titos Vodka, Hennessy, Paul Mason Brandy, Bombay Sapphire, Tanqueray, Seagrams VO, Kahlua, Bullet Bourbon, Heineken, Corona combined with all offerings from Premium Liquor Service