



First Holy Communion Menu

\$85 per person on Saturday ++

\$75 per person on Sunday ++

Cocktail Hour

Chilled Tuscany Table

International Cheese Board

A variety of global selections served with Carr's Crackers and 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 with basil and extra virgin olive oil

Fresh Vegetable Crudites Basket

Farmers market selection with assorted dips

A Touch of Italy

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

Potato Salad

Homemade potato salad mixed with bits of pancetta

Three Bean Salad

Green and yellow string beans accompanied with red kidney beans tossed with a Balsamic vinaigrette



Hors D'oeuvres

Beef Kabobs

Marinated in Lemon, Garlic & Olive Oil

Coconut Shrimp

Served with a Sweet Chili Sauce

Crab Cakes

Served with a Sraracha Remoulade

Franks Encroute

Served with a Dijon Mustard Sauce

Traditional Beef Patties

Caribbean Style

Flat Bread Pizza

Hand Made with Grande Cheese & Fileto Pomodoro

Stuffed Mushrooms

Topped with Crabmeat

Grilled Chicken Quesadillas

Served with a Chipotle Aiolo

Mozzarella en Carozza

Served with Traditional Marinara Sauce



Deluxe Three Choice Dinner Menu

Exotic Salad

An array of Arcadia field greens, Craisins, shaved Parmigiana Cheese with seasonal vinaigrette

Main Course

Half Roasted Rotisserie Chicken

Marinated and served in a Garlic and Herb pan sauce

Atlantic Salmon

Oven roasted Salmon served with a fresh bay leaf sauce

Vegetarian Lasagna Napolitano

Fresh seasonal vegetables rolled in homemade pasta with fresh ricotta and mozzarella drizzled with San Marzano tomato sauce

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

Dessert

Family Style Platters of Italian pastries and chocolate dipped fruits placed 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 \$15.00 per person)

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